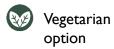


## A BITE TO EAT...

	CEVICHE VALLARTA Our local & traditional recipe with a twist	200
<b>3</b>	TZATZIKI Crunchy crudités accompanied by fresh homemade tzatziki	160
	SASSY CAESAR Our version of the classic salad with grilled chicken breast and Caesar dressing	160
2	SPINACH & SMOKE SALMON SALAD Accompanied with caramelized walnuts, avocado & orange-ginger vinaigrette	260
<b>3</b>	TUNA SASHIMI With masago, avocado & eel-wasabi sauce	230
	SHRIMP TACOS Coleslaw, chipotle dressing and Hibiscushabanero sauce	250
	AGUACHILE Shrimp marinated in lime juice, served with cucumber, onion, avocado, and cilantro	250







<b>○</b> <a>இ</a> <a>®</a>	"CAPRESE" WATERMELON SALAD Watermelon with fresh mozzarella, arugula with basil pesto and a reduction of balsamic vinegar	160
	SEASON'S FRUIT Refreshing combination of fresh fruits	160
0	ROOFTOP SALAD Salad with caramelized onion, crispy bacon and Roquefort cheese dressing	170
<b>O</b>	TUNA TARTAR  Over thin slices of cucumber, avocado, pickled red onion and soy vinaigrette	240
ALC: N	TACOS DE JICAMA  Jicama tortilla stuffed with shrimp, chipotle dressing with Pico de Gallo and orange	180
	VUELVE A LA VIDA Fresh seafood; shrimp, scallop & octopus over spicy cocktail sauce and avocado slices	250
0	TUNA CEVICHE Cubes of tuna, watermelon, and tropical sauce with avocado mousse and an air of lemon	190
0	GUACAMOLE Guacamole served with tortilla chips	90
0	MEXICAN SAUCE Mexican sauce served with tortilla chips	80

## FEELING HUNGRY...

150 180 290 280 180 290	QUESADILLAS  · Traditional  · Chicken  · Shrimp  · Beef  BURRITOS  · Chicken  · Shrimp  · Beef	150 180 290 280 180 290 280			
		150			
Crispy onion rings accompanied by tartar dressing  COCONUT SHRIMP  Crispy shrimp with mashed sweet potato and Tequila mango chutney					
CHICKEN POPCORN Popcorn chicken with chipotle mayonnaise					
BENTO BOX BURGER - Angus Burger with caramelized onion, cheese, bacon, & tartar dressing					
- <b>Shrimp Burger</b> with Gouda cheese, fresh figs, arugula &					
chili pepper dressing  - Tuna Burger with black squid ink bread, arugula, sweet potato, caramelized onion and Cajun mayonnaise					
GRILLED TUNA Yellowfin tuna over creamy risotto with grilled asparagus and coleslaw					
OCTOPUS SKEWERS Grilled and accompanied with bell peppers, red onion and smoked mayonnaise					
	180 290 280  180 290 290 290  GS Ings accompanied SHRIMP With mashed sween CPCORN In with chipotle in KBURGER Er with Caramelia In ger with Gouda Essing In with black squillized onion and CONA Over creamy risco KEWERS Companied with b	150			

## **TEASER TACOS** · Fish marinated in adobo 180 · Baja-style shrimp tacos 190 · Roasted meat with Mexican sauce 230 160 · Grilled chicken breast 180 210 · Duck comfit **BEEF SATAY** 350 Marinated in yellow curry and served with pita bread **ROOFTOP CLUB SANDWICH** 260 Our version of the traditional club sandwich **ZARANDEADO FISH FILLET** 260 Catch of the day marinated in adobo, with potatoes, watermelon-radish, guacamole and orange supreme SWEET TOOTH TREATS... **LEMON TART** 130 Cover cream with lemon, vanilla cookie and meringue **ROMERO PANNACOTTA** 130 Infused milk with rosemary jelly and blueberries compote 130 **SORBETS** Lychee, lemon and mango **ICE CREAM** 130 Chocolate, vanilla, strawberry, coconut, and green tea Some dishes can be prepared Gluten free, please ask your waiter. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 1 - 20

Prices in Mexican pesos, tax included



MELON GAZPACHO Refreshing and crisp with a touch of mint	160
BEET TACOS  Beet tortillas, grilled vegetables with chickpeas mousse and tomato jam	160
ROASTED PORTOBELLO Crispy vegetables marinated in basil pesto accompanied by homemade salad	210
TOFU SALAD Homemade dried tomato, figs, crispy almond and strawberry. Accompanied with balsamic vinaigrette	160
AVOCADO & QUINOA TIMBALE  Marinated with ponzu sauce and served with grilled vegetables over Sweet potato puree & basil pesto	160
VIETNAMESE ROLL Tsurumai rice, beetroot, cucumber, carrot and lettuce. Wrapped in soy mamenori	200
VEGETABLES CEVICHE Fresh vegetables; purple cabbage, red onion, cucumber, carrot and tomato. Marinated in the traditional "Tigers Milk"	180
TEXTURED SOY PROTEIN BURGER Accompanied with classic vegetables, shichimi togarashi dressing and crudités	220