

## LUNCH

 <b>AVOCADO MASHED</b> Tortilla Chips, Pico de Gallo	\$190	 <b>QUESADILLAS</b> Guacamole, Pico de gallo <i>Add:</i> Vegetables \$210   Chicken Breast 4 oz \$250 Skirt Steak 4 oz \$270    Shrimp 4 oz \$310	\$200
 <b>HUMMUS WITH CRUDITÉS</b> Chickpea Puree, Cucumber, Jicama, Sesame Paste, Pita Bread, Meyer Lemon	\$160	 <b>TACOS</b> Pico de Gallo, Guacamole <i>Choose:</i> • Mushroom and Vegetables \$200 • Chicken 5 oz \$210 • Skirt Steak 5 oz \$250	
 <b>SEASONAL FRUIT PLATE</b>  Fruits, Tajin, Lemon, Orange Juice 	\$170	 <b>TACO BAJA STYLE</b> Grilled or Breaded, Mayonnaise, Chipotle Chili, Coleslaw, Pico de Gallo, Guacamole <i>Choose Up:</i>  • Shrimp 4 oz \$310  • Fish 4 oz \$310	
<b>CAESAR SALAD</b> Lettuce, Parmesan Cheese, Croutons, Caesar Dressing <i>Add:</i> • Chicken 4 oz \$290  • Shrimp 4 oz \$320  • Traditional \$200		 <b>MAKE YOUR OWN PIZZA</b> <i>Up to 4 ingredients of your choice:</i> Pepperoni   Italian Sausage   Serrano Ham with Arúgula   Pear-Blue Cheese   Tomato   Mixed Mushrooms   Bellpepper   Onion   Jalapeño Chili    Extra Cheese	\$270
 <b>PECAN SALAD</b>  Organic Lettuce, Orange Supreme, Pecan Nuts, Cucumber, Beets, Mint, Basil, Lemon Vinaigrette	\$300	 <b>GRILLED PORTOBELLO SANDWICH ON BRIOCHE BREAD</b> Lettuce, Portobello Mushroom, Avocado, Mozzarella Cheese, Tamayo Sauce, Tomato, Pickles, French Fries	\$180
 <b>SMOKED SHRIMP COCKTAIL</b> 4 oz  Pico de Gallo, Serrano Chili, Cucumber, Cocktail Sauce	\$300	 <b>CLUB SANDWICH</b> Chicken Breast 4 oz, Ham, Bacon, Lettuce, Tomato, Avocado, Jalapeño Mustard, French Fries, Pickles	\$270
 <b>LOCAL FISH CEVICHE</b> Leche de Tigre, Red Onion, Serrano Chili, Coriander, Habanero Chili, Cucumber  • Shrimp 4 oz \$350  • Fish 4 oz \$300 • Mixed 5 oz \$490		<b>BLT SANDWICH</b> Bacon, Lettuce, Tomato, French Fries	\$220
 <b>CHILTEPIN STYLE SHRIMP AGUACHILE</b> 4 oz  Cucumber, Red Onion, Coriander, Chiltepin Chili	\$300	<b>CHEESEBURGUER</b> Beef 7 oz, Caramelized Onion, Bacon, Manchego and Cheddar Cheese, Lettuce, Tomato, Pickles, French Fries, Tamayo Sauce	\$310
 <b>BLACKED SHRIMP AGUACHILE</b> 4 oz  Marinated with Citrus, Roasted Onion, Habanero Chili, Red Onion, Coriander, Radish, Cucumber	\$300	 <b>COCHINITA SANDWICH FROM MERIDA CITY</b> Shredded Pork 6 oz, Coriander, Mayonnaise, Pickled Red Onion and Habanero Sauce	\$240
 <b>GREEN AGUACHILE LOCAL FISH</b> 4 oz  Mint Aguachile, Pickled Onion, Dried Chili Oil, Cucumber and Coriander	\$320	 <b>FRENCH FRIES</b> Natural   Parmesan	\$140
 <b>OCTOPUS TOSTADA</b> 3 oz  Avocado Cream, Cucumber, Red Onion, Serrano Chili, Mint, Jicama, Habanero Chili Aioli	\$320	 <b>ROMA STYLE CALAMARI</b> 5 oz  Fried Calamari with Arrabiata Sauce	\$220
<b>CHICKENS WINGS</b> 10 oz Ranch Dressing and Crudites <i>Choose up:</i> BBQ   Buffalo    Garlic and Lemon	\$290	<b>DESSERTS</b> • Sorbet of the Day \$180 • Ice Cream of the Day \$180 • Carlota Fruit , White Chocolate \$180 • Creamy Vanilla with Hibiscus Hail and Fruits Sauce \$180	
 <b>NACHOS</b> Gratinated with Mozzarella Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeño Chili, Sour Cream <i>Add:</i> Flank Steak 5 oz \$270 Chicken Breast 5 oz \$240	\$210		



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Prices are in Mexican pesos and include taxes.  
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.