

TO START

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Guacamole & King Crab 90 g.
 King Crab Salad, Coriander, Tomato, Onion

Caesar Salad with Shrimp 110 g.
 Mini Romaine Lettuce, Caesar Dressing, Sundried Tomatoes
 Grilled Pacific Shrimp
- 
Deep Fried Oysters (3pcs)
 Oyster Water Aioli
- 

Grilled Chocolata Clams (3pcs)
 Creamy “Rajas” Poblano Peppers, Sweet Corn
- 
Mediterranean Lobster Tempura 240 g.
 Served with 3 types of Sauces: Ponzu, Red Dragon, Yellow Ají
- 
Cherry Tomato Salad from Miraflores
 Grapes, Goat Cheese & Organic Seeds “Garapiñados”
- 
Chickpea Hummus
 Sundried Tomatoes, Grilled Focaccia Bread

RAW & TOSTADAS

- 

Tuna Tiradito 150 g.
 Turnip Salad, Soy Orange Dressing, Chicharrón
- 
Black Shrimp Aguachile 80 g.
 Tangerine, Cucumber, Jicama, Red Onions
- 

Smoked Scallops, Corn Tostada, Onion Ash 90g.
 Turnip Puree, Tamarind Sauce, Dried Miso
- 
Jicama Taco with Tuna Tartar 120 g.
 Capers, Almonds, White Truffle Essence
- 

Buñuelo with Black Cajun Salmon Tataki 120 g.
 Capers Emulsion, Spiced Honey Soy Sauce
- 
White Fish Cured Ceviche Tostada 110 g.
 Tomatillo, Creamy Mint Avocado Purée,
 Roasted Pumpkin Seeds with “Miguelito” Powder







MAIN COURSE

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Black Baja Taco 260 g.
 Soft Shell Crab, Roasted Lemon, Togarashi Alioli
- 
Fried Fish with “Hoja Santa” 150 g.
 Flour Tortilla, Jicama Salad, Tajin Chile & Creamy Avocado
- 
American Wagyu Flap Meat Taco 180 g.
 Yellow Corn Tortilla, Pico de Gallo & Chile Toreado Emulsion
- Huitlacoche Pop Over**
 Requeson Soft Cheese, Epazote, Organic Cherry Tomatoes
- 
Corn and Chaya “Mayan Spinach” Tortilla
 Confit Pekin Duck, Yucca Purée, Melipona Honey, Soy Sauce
 Coriander
- 
“Catch of the Day” 450 gr
 Fried, Served with Corn Tortilla
- 
Bao Bred with Kurubuta Pork 160 gr
 Crispy Confit Pork Belly, Tonkatsu Sauce, Fresh Cabbage
- Beef Burger Marinated with Fine Herbs 210 gr**
 Mushroom Puree, Truffle Essence, Bacon, Cheese,
 Sweet Onions, Grain Mustard
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Venezuelan Arepas with “Mexican flavor” 150 gr
 3 diferent Arepas, Chocolate Mole with Short Rib,
 Chicken “Reina Pepiada Style”, Cochinita Pibil Pork

 *Items not Included in All Meal Plans*

 Vegetarian
  Contains Pork
  Prepared with Alcohol
  Nuts
  Spicy
  Raw