

## APPETIZERS

	USD	MX		USD	MX
YAM BEAN TACO Tempura Shrimp, Chipotle Aioli, Coleslaw	19	430	VEGAN CRISPY ARTICHOKE 	17	390
			Choose Your Favorite Sauce		
SEARED TUNA TOSTADA  	18	420	BAKED OYSTER FROM "LA BAJA"  	18	420
Onion Ash, Yucatán Sikil-Pak, Tomatillo, Epazote			Mushrooms, Truffle Essence		
BEEF CARPACCIO   	19	430	CACTUS SALAD    	17	390
"Veracruzana Style"			Miraflores Tomato, Harvest Herbs, Aged Cotija Cheese		

## MAIN COURSES

	USD	MX		USD	MX
CRISPY OCTOPUS TACO Creamy Avocado, Pickled Onion, Epazote Aioli	27	630	GRILLED BABY CUTTLEFISH  	28	650
			Anchovies Sauce, Sundried Tomato, Stew Mini Romaine		
NEW YORK TACO American Wagyu, Caramelized Onions with Guanciale, Curry Emulsion	27	630	GLAZED VEAL CHEEK  	29	670
			Tamarind Gravy, Sautéed Kale, Mashed Sweet Potato		
HOJA SANTA BAO BREAD WITH PEKIN DUCK Spiced Honey, Criolla Salad	28	650	WHOLE CATCH OF THE DAY  	27	630
			Chili Garlic Marinated, Organic Salad		
PORK SHANK  	27	630	HANDMADE FETTUCCINE  	32	740
"COCHINITA PIBIL STYLE" Corn Tortilla, Pickled Onion with Habanero			Creamy "Yucateco" Sikil-Pak, Crispy Parsley, Black Truffle		
CHICKEN FROM  	27	630	RAVIOLI STUFFED WITH "HUITLACOCHÉ" Butter and White Clams Sauce, Tomatillo Relish	24	560
"TODOS SANTOS" Sautéed Onion with Bacon, Potato Chips, Aged Cotija Cheese					

 Items Not Included in All Meal Plans



Vegetarian



Nuts



Gluten Free



Vegan



Keto



Raw

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

For your convenience, a 16% Tax and 15% Service Charge are included. Prices are quoted in Mexican currency, USD currency is shown as reference.