

## APPETIZERS

	USD	MX		USD	MX
JICAMA TACO Tempura Shrimp, Chipotle Aioli, Coleslaw	19	430	VEGAN CRISPY ARTICHOKE  Choose Your Favorite Sauce	18	410
SEARED TUNA TOSTADA   Onion Ash, Yucatán Sikil-Pak, Tomatillo, Epazote	18	420	KING SCALLOPS  Guacamole with Herbs, Kolikof Caviar, Chips	28	650
BEEF CARPACCIO    "Veracruzana Style"	19	430	CACTUS SALAD     Miraflores Tomato, Harvest Herbs, Aged Cotija Cheese	17	390
SHORT RIB TOSTADA Aged Cotija Cheese, Tomatillo Relish	21	480			

## MAIN COURSES

	USD	MX		USD	MX
CRISPY OCTOPUS TACO Creamy Avocado, Pickled Onion, Epazote Aioli	27	630	FRIED BABY CUTTLEFISH   Garlic Aioli, Sundried Tomato, Mini Romaine	28	650
NEW YORK TACO American Wagyu, Caramelized Onions with Guanciale, Curry Emulsion	28	650	CHICKEN FROM "TODOS SANTOS" Sautéed Onion with Bacon, Potato Chips, Aged Cotija Cheese  	28	650
HOJA SANTA BAO BREAD WITH PEKIN DUCK Spiced Honey, Criolla Salad	28	650	WHOLE CATCH OF THE DAY   Chili Garlic Marinated, Organic Salad	27	630
PORK SHANK   "COCHINITA PIBIL STYLE" Corn Tortilla, Pickled Onion with Habanero	27	630	HANDMADE FETTUCCINE   Creamy "Yucateco" Sikil-Pak, Crispy Parsley, Black Truffle	34	790
TAMARIND VEAL CHEEK   Sautéed Kale, Mashed Sweet Potato Braised for 12 hours, glazed with tamarind gravy	29	670	RAVIOLI STUFFED WITH "HUITLACOCHÉ" Butter and White Clams Sauce, Tomatillo Relish	24	560