

## To Start

#### TACOS DE LANGOSTA GF

Crispy mini tacos with lobster, corn, mayonnaise, celery and bacon. 13

#### ENSALADA DE BETABEL GF V

Roasted beets, blood orange, jicama, serrano vinaigrette and spiced pepitas. 9

### **OSTRAS ASADAS**

Fire roasted oysters with spinach, epazote and mezcal cream. 12

## Entrée

## ALAMBRE A LA MEXICANA GF

Tender cuts of beef and chorizo skewered with onions, tomatoes and serrano peppers. Served over achiote rice with tomatillo and tomato-chipotle sauces. 33

#### PATO DOS MANERAS GF

Duck confit with seared duck breast, sweet potato mash and wild mushrooms over yellow-pepper habanero sauce. 27

### PESCADO A LA MARIPOSA Y CAMARONES GF

Pan-seared red snapper and chile-glazed shrimp with red pepper habanero salsa. Served with shaved cucumber salad. 38

## Dessert

#### TARTA DE CHOCOLATE

Molten chocolate cake with whipped cream, raspberry sauce and raspberry. 10

# Cocktail

### CORAZONES EN FUEGO

Milagro reposado tequila and Fidencio Clásico mezcal combined to create a vibrant red cocktail that includes fresh pomegranate juice, notes of chocolate and spice

from Ancho Verde chile liqueur. 16

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.