

Lunch



En caso de alergias, intolerancias o restricciones alimenticias, por favor avisar a nuestro personal de servicio

Para Compartir

GUACAMOLE Y TOTOPOS (1,6,7) **V** 290
Tradicional guacamole con pico de gallo, totopos, queso panela y cilantro.

PAPAS FRITAS 3/4 LB (1,6) **VG** 270
Cambio a: Papa gajo +\$20 / Papa camote +\$70 / Aros de cebolla +\$150

CLUB NACHOS (1,6,7) 280
Con queso cheddar, frijol refrito, guacamole, pico de gallo, crema agria y jalapeño.
Chorizo +\$90 / Pollo +\$100 / Camarón +\$150 / Arrachera + \$200

ALITAS (1,3,6,7,10,12) 290
8 piezas, a elegir salsa búfalo o bbq con crudites y aderezo ranch o blue cheese.

SOPA DE TORTILLA (6,7) **V** **G** 270
Con tortilla frita, crema, aguacate y chile guajillo.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

ESTOFADO DE MARISCOS (1,2,4,6,9,14) 310
Estofado de mariscos y pescado con papa, zanahoria, tomate acompañado de pan con mantequilla de chile ancho.

TLAYUDILLA (6,7) **G** 250
Tradicional tortilla oaxaqueña crujiente con frijol refrito, queso mozzarella, col, guacamole, pico de gallo y crema.
Chorizo +\$90 / Pollo +\$100/ Camarón +\$150 / Arrachera +\$200

ESPAGUETI PRIMAVERA (1,3,6,7,12) 250
Con mantequilla, vino blanco, vegetales de temporada y queso parmesano.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

FETTUCINNE ALFREDO (1,3,6,7,12) 265
Tradicional salsa alfredo y queso parmesano
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

PAPPARDELLE RAGU (1,3,6,7,9,12) 290
Pasta ancha artesanal y ossobuco braseado desmenuzado con tomate, albahaca y queso parmesano.

SLIDERS (1,3,6,7,9,12) 390
Con carne estilo smash, lechuga, cebolla asada, queso americano, salsa secreta acompa;ado de papas francesa.
Cambio: Papa francesa +\$15 / Papa gajo +\$35 / Papa camote +\$100 / Aros de cebolla +\$165

SANDWICH DE PAVO (1,3,6,7) 380
Pan de papa hecho en casa, pechuga de pavo, queso panela o manchego, pepinillo de la casa, aguacate, germen de alfalfa, aderezo de eneldo servido con ensalada verde.
Agrega: tocino +\$90
Cambio: Papa francesa +\$15 / Papa gajo +\$35 / Papa camote +\$100 / Aros de cebolla +\$165

BOLLO PORTOBELLO (1,3,6,7,11) 380
Con portobello asado, guacamole, espinaca, chimichurri, aguacate, crujiente de hongos servido con ensalada.
Agrega: huevo +\$35 / tocino +\$90
Cambio: papa francesa +\$15 / papa gajo +\$35 / papa camote +\$100 / aros de cebolla +\$165

HAMBURGUESA CLASICA (1,3,6,7,11) 390
Hamburguesa de res 190gr, lechuga, tomate, cebolla parrillada, queso americano, salsa secreta, servido con papa francesa.
Agrega: huevo +\$35 / tocino +\$90
Cambio: papa gajo +\$35 / papa camote +\$100 / aros de cebolla +\$165

ENSALADA DE ELOTE ASADO Y AGUACATE (6,7,10,12) **VG** 240
Lechuga romana, elote asado, aguacate, tomate, cilantro, cebolla morada asada, jícama, vinagreta de limón.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

CLUB CAPRESE (7,12) **V** 280
Tomates orgánicos, queso mozzarella fresco, albahaca, semilla de girasol, balsámico, EVOO, pimienta negra.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

ENSALADA CESAR (1,3,6,7,10,12) **V** 290
Aderezo cesar, lechuga romana, queso parmesano, crotón de ajo y chia.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

ENSALADA MARKET (7,10,12) **V** 290
Lechugas orgánicas, piña asada, berries, uva y manzana verde, pepitas caramelizadas, queso cabra, vinagreta de jerez añejo.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

TACO SALAD (1,3,7,12) 310
Bowl de tortilla de harina, lechuga, queso cheddar, elote, tocino, cilantro, cebolla morada, queso panela, cherry, guacamole, aderezo pimienta-limón.
Pollo +\$100/ Camarón +\$150 / Arrachera + \$200

CEVICHE TRADICIONAL (1,4,6,9) 390
Pesca del día, cebolla, pepino, tomate, cilantro, aceite especiado, clamato.
Agrega: camarón +\$90/ pulpo + \$100

CEVICHE MARACUYA (1,4,6,9) 390
Pesca del día, maracuyá, jícama, cilantro, cebolla morada, elote, aguacate, pepino, plátano frito.
Agrega: camarón +\$90/ pulpo + \$100

TUNA BOWL (3,4,6,11) 390
Atún en cubos, ponzu, tofu, alga, aguacate, pepino, rábano, germen de soya, col morada, zanahoria, cebolla morada, aderezo de jengibre, ajonjolí.
Agrega: camarón +\$90/ pulpo + \$100

TATAKI DE ATUN (3,4,6,11) 390
Atún sellado al cajún y ajonjolí, ponzu roja, aderezo de cilantro, cebolla morada, germinado de alfalfa, plátano frito, aguacate, wonton chips.

PESCA DEL DIA (4,6,7,12) 450
Pescado al sartén, sobre arroz caldoso de espárragos y anchoas, salsa picata y verdes de temporada.

TACO DE PESCADO (1,3,4,6,7) 170
Tortilla de maíz azul, pesca crujiente en tempura, aderezo de cilantro, coleslaw y pico de gallo.

TACO DE CAMARÓN (1,2,6) 180
Tortilla de maíz amarillo, costra de queso, camarón al ajillo, pepino, guacamole, cilantro, cebolla frita.

TOSTADA DE COCHINITA (1,6) 180
Tostada de maíz azul con cerdo al pibil, frijol refrito, aguacate, cebolla encurtida, mayonesa de habanero

TOSTADA DE PULPO (1,6,14) 200
Tostada de maíz con pulpo salteado en salsa adobo, frijoles refritos, chorizo, aguacate, cebolla encurtida y cilantro.

TACO DE ASADA (1,6,7) 200
Tortilla de maíz amarillo, new york al grill, alioli de chile mulato, cebolla asada, cilantro, aguacate.

TACOS AHOGADOS (6,7) 250
2 dorados de papa, salsa de chicharrón y tomatillo, guacamole, cebolla curtida, crema acida, queso y cilantro.

Ensaladas

Ceviches & Fresh Catch

Tacos y tostadas por pieza

Sopas y Pastas

Sabores con Pan

Extras

Salsas o aderezos (3,6,7,9,10,12) 40
Frijoles refritos (6) **V G** 45
Arroz al vapor **VG G** 50
Pico de gallo **VG G** 55

Guacamole **VG G** 100
Ensalada de la casa (10,12) **VG G** 165
Vegetales Orgánicos (6,7) **V G** 170

INFORMACION DE ALERGIAS: Ciertos Platillos Y Bebidas Pueden Contener Uno O Más De Los 14 Alérgenos Designados Por El Reglamento No. 1169/2011 De La Ue. Los Alérgenos Designados Y Sus Productos Son: **(1)** Cereales Que Contienen Gluten, **(2)** Crustáceos, **(3)** Huevos, **(4)** Pescado, **(5)** Cacahuates, **(6)** Soya, **(7)** Leche, **(8)** Frutos De Cáscara, **(9)** Apio, **(10)** Mostaza, **(11)** Semillas De Sésamo, **(12)** Dióxido De Azufre Y Sulfitos, **(13)** Altramuces, **(14)** Moluscos.

No Podemos Garantizar La Ausencia Total De Alérgenos En Todos Nuestros Platillos y Bebidas.

VG Vegano

V Vegetariano

G Gluten Free



Recomendación del Chef

Lunch



In case of allergies, intolerances or dietary restrictions, please notify our service staff

To Share

GUACAMOLE AND CHIPS (1,6,7) **V** 290
Traditional guacamole, pico de gallo, panela cheese, cilantro with tortilla chips.

FRENCH FRIES 3/4 LB. (1,6) **VG** 270
Change to: Wedge fries +20 / Sweet potato fries +70 / Onion rings +\$120

CLUB NACHOS (1,6,7) 280
Fried tortilla with cheddar, refried beans, guacamole, pico de gallo, sour cream and jalapeño.
Add: Chorizo +90 / Chicken +100 / Shrimp +150 / Skirt Steak +200

WINGS (1,3,6,7,10,12) 290
8 pieces. Buffalo or BBQ sauce with crudités, ranch or blue cheese dressing.

TORTILLA SOUP (6,7) **V** **G** 270
Fried tortilla, sour cream, avocado and guajillo chili
Add: Chicken +100 / Shrimp +150 / Skirt Steak +200

SEAFOOD STEW (1,2,4,6,9,14) 310
Seafood and fish stew with potato, carrot, tomato: served with toasted bread and ancho chili butter.

TLAYUDILLA (6,7) **G** 250
Traditional Oaxacan crispy tortilla layered with Refried beans, mozzarella cheese, cabbage, guacamole, pico de gallo and sour cream.
Add: Chorizo +90 / Chicken +100 / Shrimp +150 / Skirt Steak +200

ESPAGHETTI PRIMAVERA (1,3,6,7,12) 250
With Butter, white wine, seasonal vegetables and parmesan cheese.
Add: Chicken +100 / Shrimp +150 / Skirt Steak +200

FETTUCCINNE ALFREDO (1,3,6,7,12) 265
Traditional alfredo sauce and parmesan cheese.
Add: Chicken +100 / Shrimp +150 / Skirt Steak +200

PAPPARDELLE RAGU (1,3,6,7,9,12) 290
Handcrafted wide pasta with braised and shredded ossobuco, tomato, basil, and Parmesan cheese.

SLIDERS (1,3,6,7,9,12) 390
Smash-style beef, lettuce, grilled onions, American cheese, secret sauce, French fries.
Change to: french fries +15 / wedge fries +35 / sweet potato fries +100 / onion rings +\$165

TURKEY SANDWICH (1,3,6,7) 380
Homemade potato bun, tender sous vide turkey breast, panela or Manchego cheese, house pickles, avocado, alfalfa sprouts, dill dressing, salad.
Add: bacon +\$90
Change to: french fries +15 / wedge fries +35 / sweet potato fries +100 / onion rings +\$165

PORTOBELLO BUN (1,3,6,7,11) 380
Soft bun with grilled portobello mushroom, guacamole, spinach, chimichurri, avocado, crispy mushrooms, and salad.
Add: egg +\$35 / bacon +\$90
Change to: french fries +15 / wedge fries +35 / sweet potato fries +100 / onion rings +\$165

CLASSIC BURGER (1,3,6,7,11) 390
190g beef burger, lettuce, tomato, grilled onions, American cheese, secret sauce with French fries.
Add: egg +35 / bacon +\$90
Change to: french fries +15 / wedge fries +35 / sweet potato fries +100 / onion rings +\$165

ROASTED CORN AND AVOCADO SALAD (6,7,10,12) **VG** 240
Fresh salad with roasted corn, avocado, tomato, cilantro, roasted red onion and honey mustard dressing.
Add: Chicken +100 / Shrimp +150 / Skirt Steak +200

CAPRESE CLUB (7,12) **V** 280
Organic tomatoes, fresh mozzarella cheese, basil, sunflower seeds, balsamic, EVOO and black pepper
Add: Chicken +100 / Shrimp +150 / Skirt Steak +200

CESAR SALAD (1,3,6,7,10,12) **V** 290
Romaine lettuce with Caesar dressing, parmesan cheese, garlic and chia croutons.
Pollo +\$100 / Camarón +\$150 / Arrachera + \$200

MARKET SALAD (7,10,12) **V** 290
Organic lettuces, roasted pineapple, berries, grapes and green apple, caramelized pepitas, goat cheese with aged sherry vinaigrette.
Pollo +\$100 / Camarón +\$150 / Arrachera + \$200

TACO SALAD (1,3,7,12) 310
Flour tortilla bowl, lettuce, cheddar cheese, corn, bacon, cilantro, red onion, panela cheese, cherry tomatoes, guacamole, pepper-lime dressing
Pollo +\$100 / Camarón +\$150 / Arrachera + \$200

TRADITIONAL CEVICHE (1,4,6,9) 390
Fresh catch of the day marinated with onion, cucumber, tomato, cilantro, spiced oil, and Clamato.
Add: shrimp +125 / octopus +170

PASSION FRUIT CEVICHE (1,4,6,9) 390
Sea bass marinated with passion fruit, jicama, cilantro, red onion, corn, avocado, cucumber, and fried plantain.
Add: shrimp +125 / octopus +170

TUNA BOWL (3,4,6,11) 390
Fresh tuna, ponzu, tofu, seaweed, avocado, cucumber, radish, soybean sprouts, purple cabbage, carrot, red onion, ginger dressing, sesame seeds.
Add: shrimp +125 / octopus +170

TUNA TATAKI (3,4,6,11) 390
Cajun and sesame-seared tuna with red ponzu and cilantro dressing, red onion, alfalfa sprouts, fried plantain, and avocado, served with wonton chips.

CATCH OF THE DAY (4,6,7,12) 450
Pan-seared fish served with broth rice, asparagus, anchovies, piccata sauce, and seasonal greens.

FISH TACO (1,3,4,6,7) 170
Crispy tempura fish on a blue corn tortilla with cilantro-lime aioli, coleslaw and pico de gallo.

SHRIMP TACO (1,2,6) 180
Corn tortilla with melted cheese crust, "ajillo" style shrimp, cucumber, avocado purée, cilantro and crispy onion

COCHINITA TOSTADA (1,6) 180
Blue corn tostada with pibil-style pork, refried beans, avocado, pickled onion and habanero aioli

OCTOPUS TOSTADA (1,6,14) 200
Corn tostada with sautéed octopus in adobo sauce, refried beans, chorizo, avocado, pickled onion and cilantro.

ASADA TACO (1,6,7) 200
Corn tortilla with "asada" New York steak, beef rind, mulato chili aioli, charred onions, cilantro and avocado puree.

TACOS AHOGADOS (6,7) 250
Crispy potato tacos over tomatillo and pork rind sauce, guacamole, pico de gallo, sour cream and fresh cheese.

Soups & Pastas

From the Bun

Salads

Ceviches & Fresh Catch

Tacos y tostadas per piece

Extras

Sauces or Dressings (3,6,7,9,10,12)	40
Refried Beans (6) V G	45
Steam Rice VG G	50
Pico de gallo VG G	55

Guacamole VG G	100
House Salad (10,12) VG G	165
Organic Vegetables (6,7) V G	170

ALLERGY INFORMATION: Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation no. 1169/2011.
THE DESIGNATED ALLERGENS AND THEIR PRODUCTS ARE: (1) Gluten-containing cereals, **(2)** Crustaceans, **(3)** Eggs, **(4)** Fish, **(5)** Peanuts, **(6)** Soybeans, **(7)** Milk, **(8)** Nuts, **(9)** Celery, **(10)** Mustard, **(11)** Sesame seeds, **(12)** Sulphur dioxide and sulphites, **(13)** Lupins, **(14)** Molluscs.
We cannot guarantee the total absence of allergens in all our dishes and beverages.

VG Vegan

V Vegetarian

G Gluten Free



Chef's Recommendation