

PARA LA MESA | **PEZ ESPADA AHUMADO**
smoked swordfish / tomato / onion / cilantro / pickled jalapeños / tortilla chips 14.

GUACAMOLE spicy on request
avocado / tomato / onion / cilantro / tortilla chips 14.

CEVICHE | **CEVICHE TASTING**
three ceviches 28. four ceviches 34.

CAMARON
shrimp / lime / avocado / chile habanero 15.

ATUN
tuna / jicama / red onions / avocado / chile de arbol ponzu / puffed rice 15.

HALIBUT
halibut / cilantro / mint / mango 14.

MAHI MAHI
mahi mahi / citrus-tomato / chile serrano 14.

ENSALADAS | **ENSALADA CON ALMENDRAS**
arugula / pea shoots / cranberries / caramelized almonds / goat cheese / spicy balsamic vinaigrette 13.

ENSALADA MIXTA
mixed greens / pepitas / red onions / cherry tomatoes / fried queso fresco / roasted corn / serrano vinaigrette 13.

PARA EMPEZAR | **CARPACCIO DE PULPO**
baby octopus / arugula~avocado salad / chile serrano emulsion 14.

TAMAL DE HUITLACOCHÉ
steamed huitlacoche cornmeal / goat cheese / zucchini / roasted corn~mushroom~truffle oil chile guajillo sauce 14.

TACOS DE LANGOSTA
lobster / flour tortilla / black bean puree / chile de arbol salsa / avocado / cilantro 17.

HUARACHE DE KOBE
seared kobe beef / black bean puree / onions / manchego cheese / crispy masa flatbread 18.

QUESADILLAS DE PESCADO
red snapper / oaxaca cheese / crema fresca / red and green salsas 12.

EMPANADAS DE CAMARÓN
shrimp / manchego cheese / pineapple~bell pepper relish / chile chipotle vinaigrette 14.

TIRADITO DE HAMACHI
hamachi / lime / red onions / habenero / blood orange / cilantro 17.

TACOS DE FILETE
filet mignon / soft corn tortilla / cilantro / onion / tomatillo salsa 14.

HUARACHE DE HONGOS
caramelized onions / roasted wild mushrooms / goat cheese / truffle oil / crispy masa flatbread 16.

SOPAS | **SOPA DE ELOTE**
corn puree / masa dumplings / huitlacoche puree / epazote 13.

SOPA DE FRIJOL
black bean soup / queso fresco / sweet plantain / avocado / crispy tortilla 10.

PLATOS
FUERTES

SALMÓN A LA PARRILLA

red chile marinated salmon / swiss chard~bacon~tomato / achiote citrus broth 24.

PEZ ESPADA MÉRIDA

swordfish / potato~caper fondue / pea shoot~asian pear salad / achiote~chile habanero sauce 25

MARISCADA

shrimp / calamari / scallops / octopus / cilantro rice / achiote-coconut sauce 27.

CAMARONES AL AJILLO

shrimp / tomato~almond pipian / sweet corn~rajas tamal 28.

BARRAMUNDI

Australian perch / truffle boniato puree / crispy jalapeños / roasted baby beet vinaigrette 27.

MERLUZA

Chilean sea bass / roasted fingerling potatoes / tomato~olive sauce / pickled poblano peppers 29.

PINTADO

Brazilian bass / garbanzo beans / spinach / Spanish chorizo / watercress salad 26.

BACALAO NEGRO

chipotle~miso marinated black cod / asparagus / citrus~tequila aioli 26.

ATÚN

pistachio~chile ancho crusted tuna / sweet potato / green apple salad / mole verde 31.

POLLO EL YUCATECO

achiote marinated chicken / yucca fries / pickled white onions 23.

CHURRASCO

grilled beef tenderloin / white bean puree / grilled asparagus / wild mushroom escabeche 32.

COSTILLAS DE CORDERO

Colorado rack of lamb / bacon braised beluga lentils / orange~fennel salad / mint chimichurri 33.

PARA
ACOMPañAR

YUCCA FRITA

yucca fries / roasted garlic mojo 6.

PLATANOS FRITOS

fried plantains 6.

SEASONAL VEGETABLE

sauteed seasonal vegetable 5.

ARROZ & FRIJOLES NEGROS

rice and black beans 6.

20% gratuity included in parties of 8 or more

chef / owner ~ RICHARD SANDOVAL

chef de cuisine ~ ADAN TRINIDAD