



## CENA Y COMIDA - LUNCH AND DINNER

### NUESTROS ENTRADAS OUR STARTERS

Portobello asado, calabaza local, requesón, aguacate y rábano *Veg.*  
*Roasted portobello mushroom, local pumpkin, fresh cheese, avocado and radish*  
— \$189 —

Betabel rostizado, espinaca baby, queso Cotija, crema de ajo e hinojo *Veg.*  
*Roasted beetroot salad, baby spinach, Cotija cheese, garlic and fennel cream*  
— \$179 —

Cebiche de mero, pulpo, camarón, lima, rábano, pepino y aguacate local  
*Grouper ceviche, octopus, shrimps, lime, radish, cucumber and local avocado*  
— \$265 —

Ensalada de tomates, queso Mozzarella fresco, recado negro, lechugas y albahaca *Veg.*  
*Tomato salad, fresh Mozzarella cheese, black marinade sand, lettuce and basil*  
— \$168 —

Tartar de atún (100g), jícama, limón Eureka, aguacate y habas  
*Tuna tartar (100g), jicama, Eureka lemon, avocado and lima beans*  
— \$249 —

Chicharrón de pulpo (160g), chips de ajo, chile habanero y tomates  
*Octopus crisp (160g), garlic chips, habanero chili and tomatoes*  
— \$349 —

Tacos de cordero estilo pibil (120g) y cebolla encurtida  
*Lamb tacos pibil style (120g) and pickled onions*  
— \$249 —

Ensalada de pera, arúgula, queso de cabra y vinagreta de mostaza miel *Veg.*  
*Pear salad, arugula, goat cheese and honey mustard dressing*  
— \$179 —

Panuchos de pato confitado (85g), lechuga, Xnic pec, aguacate y salsa de Xoconostle  
*Duck "panuchos" (85g), lettuce, Xnic pec, avocado and Xoconostle sauce*  
— \$240 —

Láminas de salmón salvaje fresco (120g), hinojo, chile dulce, chícharo y mezcla de lechugas  
*Wild fresh salmon slices (120g), fennel, sweet chili, peas and lettuce mix*  
— \$340 —

Tabla de quesos, jamón Serrano y salami  
*Cheese platter, Serrano ham and salami*  
— \$360 —

### NUESTROS PLATOS FUERTES OUR MAIN DISHES

#### CARNE - MEAT

Filete de res (300g) sellado en costra de orégano local y chiles secos, mezcla de lechugas, aceite de trufa blanca, pepino y aguacate  
*\*Seared Beef steak (300g) in local oregano crust and dried peppers, lettuce mix, white truffle oil, cucumber and avocado*  
— \$465 —

New york Angus (400 g), camote rostizado, ensalada de espárrago y salsa de tuetano  
*New york Angus (400g), roasted sweet potato, asparagus salad and bone marrow sauce*  
— \$625 —

Costilla de cerdo (400 g) papa, espárragos y cebollas confitadas  
*Pork ribs (400g) potato, asparagus and candied onions*  
— \$375 —

Rack de cordero (300g), higos, zanahorias, poro y cebollas confitadas  
*Lamb rack (300g), carrots, leek, figs and candied onions*  
— \$589 —

Short rib (200g), mole de xocolate, polenta frita, cebolla, jitomate y zanahoria baby asados  
*Short rib (200g), xocolate mole, fried polenta, onions, tomato and roasted baby carrots*  
— \$495 —

NUESTROS PLATOS FUERTES  
OUR MAIN DISHES

PESCADO - FISH

Filete de salmón (250g), queso provolone ahumado, espárragos y reducción de naranja agria  
*Salmon fillet (250g), smoked provolone cheese, asparagus and sour orange reduction*  
— \$449 —

Pesca del día (220g) “estilo panucho” nopal curado, Xnic pec y salsa borracha  
*Fish of the day “Panucho style” (220g) cured cactus, Xnic pec and salsa “Borracha”*  
— \$395 —

Atún sellado (250g) en costra de chiles, pepino local, espárragos, habas, coliflor, soya y miel  
*Seared tuna (250g) with chili crust, local cucumber, asparagus, lima beans, cauliflower, soy and honey*  
— \$398 —

Pulpo confitado a las brasas (210g), recado rojo, papas, camote amarillo y coliflor  
*Sauteed Grilled octopus (210g), red marinade paste, yellow sweet potato and cauliflower*  
— \$410 —

Camarones con espuma de lima (100g), pulpo confitado (100g), piña caramelizada, pepino local y vainilla de Papantla  
*Shrimps with lime froth (100g), candied octopus (100g), caramelized pineapple, local cucumber and vanilla from Papantla*  
— \$440 —

Camarones enteros U10 (210g), meunière de ajo, coles de Bruselas tatemadas, espárragos, y champiñones  
*Head-on shrimp U10 (210g), garlic meunière, roasted Brussels sprouts, asparagus and mushrooms*  
— \$425 —

AVES - POULTRY

Pechuga de pato (230g), poro, setas, papas y reducción de Jamaica con chocolate  
*Duck breast (230g), leek, mushrooms, potatoes, hibiscus flowers reduction with chocolate*  
— \$449 —

Pollo rostizado (medio pollo 700g), camote frito, espinacas con crema de chile Xcatic  
*Grilled roasted chicken, (half chicken 700g), fried sweet potato, spinach with Xcatic pepper cream*  
— \$370 —

Pechuga de pollo (250g), queso Brie, acelga, ibes y crema de chile Xcatic  
*Chicken breast (250g), Brie cheese, chard, ibes and Xcatic pepper cream*  
— \$330 —

PASTA Y ARROZ - PASTA AND RICE

Linguinie al pesto, camarones (100g), queso Brie, champiñones y jitomate deshidratado  
*Pesto linguini, shrimps (100g), Brie cheese, mushrooms and sundried tomatoes*  
— \$285 —

Arroz arborio, espárragos, aceite de trufa blanca, chile Xcatic y hongos  
*Arborio rice, asparagus, white truffle oil, Xcatic pepper and mushrooms*  
— \$279 —

Con camarones - *With shrimps* (100g)  
— +\$125 —

EMPAREDADOS – SANDWICHES

Hamburguesa de res orgánica (230 g), queso Mozzarella, jitomate, cebolla caramelizada, lechuga y papas fritas  
*Organic beef burger (230g), Mozzarella cheese, tomato, caramelized onion, lettuce and fried potatoes*  
— \$275 —

Baguete de prosciutto, salami, queso, pepino, mostaza y arúgula  
*Baguette with prosciutto, salami, cheese, cucumber, mustard and arugula*  
— \$195 —

Emparedado de brioche con tocino y queso Manchego, jitomate, pepino y papas fritas  
*Brioche bread with bacon and Manchego cheese, tomato, cucumber served with fried potatoes*  
— \$185 —

GUARNICIONES  
SIDE DISHES

*Veg.*

Espárragos asados - *Grilled asparagus*  
— \$98 —

Papas fritas - *Fried potatoes*  
— \$89 —

Puré de papa - *Potato puree*  
— \$89 —

Puré de camote amarillo - *Sweet potato puree*  
— \$98 —

Vegetales a la mantequilla - *Vegetables with butter*  
— \$98 —

Vegetales a la vapor - *Steamed vegetables*  
— \$89 —

Espinacas con crema de chile Xcatic y queso grana padano  
*Spinach with Xcatic pepper cream and Grana Padano cheese*  
— \$105 —

