

TO START

HOUSE GUACAMOLE250 MXN

Traditional Mexican guacamole served with pico de gallo, seasonal fruit, and Istmo-style tortilla chips.

GARDEN CRUDITÉS190 MXN

Seasonal tender vegetables served with chicatana ant chamoy.

JAMAICA & JICAMA TACOS180 MXN

Jicama slices filled with hibiscus and citrus, with chipotle-citrus dressing.

FRENCH FRIES180 MXN

Traditional French-style fries.

QUESILLO TINGA210 MXN

Shredded Oaxacan cheese in roasted tomato and guajillo chile sauce with onion.

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HEART OF PALM SALAD260 MXN

Fresh heart of palm with tomato, cucumber and avocado, infused with mint oil.

MEXICAN CAPRESE250 MXN

Criollo tomato, charred cactus, fresh ranch cheese and basil, with quelites pesto.

ARTISANAL CAESAR SALAD245 MXN

Romaine lettuce with homemade anchovy dressing, grilled shrimp, aged grated cheese and baked croutons.

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OCTOPUS TACO420 MXN

Grilled octopus with pasilla chile sauce, served on corn tortilla with fried beans and roasted red onion.

SHRIMP TACO IN HOJA SANTA415 MXN

Sautéed shrimp wrapped in hoja santa leaf, served on criollo corn tortilla with a coriander creamy infusión

NUESTRA GAONA TACO390 MXN

Criollo corn tortilla filled with grilled arrachera and artisanal guacamole, gratinéed with Oaxaca cheese and pasilla chile sauce.

GRILLED CHEESE TACO210 MXN

Grilled cheese served on corn tortilla, topped with mole sauce.

GREENS

TACOS & TRADITION



amarteMar
[ARTISAN CUISINE]


by ZOA

[L U N C H]

RAW

MAHI-MAHI & XOCONOSTLE SASHIMI  395 MXN

Fresh fish slices cured in citrus, with xoconostle and regional herbs, and xoconostle compote.

TUNA & SHRIMP TARTARE  420 MXN

Diced fresh tuna and shrimp, mixed with avocado, cucumber, and pitiona cream.

DORADO CARPACCIO  410 MXN

Thin slices of fresh dorado marinated in citrus, olive oil, and regional herbs, offering a bright and delicate flavor.

RED CEVICHE  390 MXN

Fresh fish marinated in lime juice, guajillo chile, roasted tomato sauce and red onion. Served with Istmo-style chips.

GREEN CEVICHE  390 MXN

White fish in lime juice with cucumber, green leche de tigre, serrano chile and olive oil. Served with Istmo-style chips.

BLACK SHRIMP AGUACHILE  410 MXN

Blanched shrimp marinated in black pasilla chile and lime juice, with cucumber and red onion. Served with regional tostadas.

ARTISANAL OCTOPUS SALPICÓN 440 MXN

Cooked octopus with tomato, red onion, cilantro sprouts and freshly squeezed lime.

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STONE BROTH 390 MXN

Mixe-style tomato and spice broth with shrimp, fish, octopus, and clam. Served in a bowl with hot stones.

SQUASH BLOSSOM SOUP (SEASONAL DISH) 245 MXN

Traditional Oaxacan soup with corn kernels, tender zucchini, squash blossoms, and poblano chile strips.

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GRILLED OCTOPUS TENTACLES 445 MXN

Grilled octopus with chile oil and lime, served with roasted vegetables.

GRILLED RED SNAPPER 450 MXN

Seared red snapper loin with seasonal vegetables.

CATCH OF THE DAY 420 MXN

Fresh Pacific fish fillet prepared to the chef's style with local vegetables.

GRILLED DORADO FILLET "A LA TALLA" 420 MXN

Marinated in guajillo chile butter sauce (not spicy) and brandy. Served on a bed of rice with a Mexican cactus and bean salad.

SOUPS

FROM THE GRILL



Consumption of raw or undercooked meat or fish is at your own risk.

[ARTISAN CUISINE]

FROM THE GRILL

<div><div>SESAME-CRUSTED TUNA FILLET</div><div>Tuna fillet crusted in white and black sesame. Served with caprese skewer and quelites pesto.</div></div>	410 MXN
<div><div>FLAMED SHRIMP</div><div>Shrimp cooked in olive oil, white wine, chipotle, and roasted tomato. Served with white rice.</div></div>	415 MXN
<div><div>GRILLED ARRACHERA</div><div>Charcoal-grilled marinated beef arrachera, served with cherry tomato salad with and a grilled cactus (nopál) crown.</div></div>	430 MXN
<div><div>OAXACAN MOLE</div><div>With chicken breast, topped with sesame seeds, white rice and handmade tortillas.</div></div>	390 MXN

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SWEET TREAT

<div><div>FLAMBÉED PLANTAINS</div><div>Caramelized plantains flambéed with rum, served with a scoop of ice cream.</div></div>	195 MXN
<div><div>KEY LIME PIE</div><div>Classic creamy dessert with tangy lime filling on a crunchy cookie crust.</div></div>	230 MXN
<div><div>CACAO BLISS</div><div>Chocolate brownie made with authentic Oaxacan cacao, rich and velvety. Served with a scoop of vanilla or coconut artisanal ice cream.</div></div>	210 MXN
<div><div>STRAWBERRIES WITH CREAM</div><div>Simple, fresh and delicious. Made with organic strawberries and milk cream.</div></div>	240 MXN
<div><div>COCONUT FLAN</div><div>Creamy coconut flan with soft caramel glaze, adding a tropical twist to a traditional dessert.</div></div>	210 MXN
<div><div>ARTISANAL ICE CREAM</div><div>Creamy handcrafted ice cream made with fresh ingredients. Available in seasonal flavors.</div></div>	<div><div>1 scoop110 MXN</div><div>2 scoops180 MXN</div></div>