

APPETIZERS

CITRUS-CHILI MAHI-MAHI TIRADITO ☞	425 MXN
Thinly sliced mahi-mahi marinated in aguachile—a vibrant blend of citrus and chili—garnished with red onion and fresh cilantro.	
TUNA SASHIMI ☞	430 MXN
Cortegrueso de atún fresco, servido con gajos de naranja, mango o carambolo, salsa de soya y totopos de harina de trigo.	
ARTICHOKE AND FRUIT CARPACCIO	325 MXN
Delicate slices of artichoke paired with apple or cantaloupe, garnished with shaved parmesan and drizzled with a light parsley dressing.	
HEART OF PALM SALAD	310 MXN
With jicama, green apple, pearls of charred avocado purée, a delicate touch of roasted onion, and finely chopped fresh mint.	

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SOUPS

CLAM CHOWDER WITH CHAPULIN POWDER ☒	365 MXN
Creamy clam soup with seafood stock, potato, and celery, finished with toasted grasshopper powder.	
LOBSTER BISQUÉ ☒	385 MXN
A smooth and aromatic cream made with concentrated lobster broth, fresh cream, and a touch of brandy, served with tender lobster pieces.	

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ENTRÉES

MILPA-GROWN TOMATO SEAFOOD PASTA	480 MXN
Short pasta sautéed with squid, shrimp, and octopus in a sauce of milpa-grown tomatoes, garlic, and oregano.	
GARDEN VEGGIE NOODLES	335 MXN
Light and refreshing spiralized zucchini and carrot noodles, sautéed with red onion, bell pepper, seasoned with butter, sea salt and a blend of spices.	
MIXE STYLE MAHI-MAHI	465 MXN
Grilled mahi-mahi fillet served with a traditional Mixteca sauce made from mild dried chilies and beans. Garnished with avocado pearls, toasted cheese, red onion, and a touch of habanero chili for optional heat.	
ACHIOTE MARINATED FISH	455 MXN
Fish fillet marinated in achiote. Served with grilled pineapple, red onion and a touch of habanero chile.	

☒ Due to preparation time, these dishes are available only upon previous request and are not included in any meal plan or package with meals.

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

ENTRÉES

GRILLED LOBSTER ☒		S/T
*Price according to weight.		
Succulent lobster, brushed with a rich sauce of butter, garlic, mustard, white wine, herbs and parmesan cheese.		
SALT-CRUSTED RED SNAPPER ☒		1300 MXN
*Aproximately 2 pounds (for two people)		
Whole red snapper baked in a salt crust, marinated with white wine and aromatic spices. Served with mashed potatoes or steamed vegetables and sauces: huitlacoche (Mexican truffle) or fresh cilantro sauce.		
GRILLED RED SNAPPER ☒	*Aproximately 1 pound (for one person))	580 MXN
Whole red snapper opened in half and prepared on the grill. Marinated with parsley, garlic, fine herbs and brandy. Served with green salad.	*Aproximately 2 pounds (for two people)	1150 MXN
SESAME-CRUSTED TUNA STEAK ☒		465 MXN
Grilled tuna steak marinated with honey and coated in a delicate crust of black and white sesame seeds. Accompanied by a fresh caprese salad and a side of soy dressing.		
FILET IN TOTOMOXTLE & TOTOPO CRUST		485 MXN
Beef tenderloin with a charred corn husk and totopo crust, served with seven-layer tamal and Oaxacan adobo.		
LOBSTER MEXTLAPIQUE WITH MUSHROOMS AND CHICATANA SALT ☒		575 MXN
Lobster steam-wrapped with mushrooms and oregano butter, served with rustic potatoes and chicatana salt.		

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SWEET FINALE

KEY LEMON PIE		230 MXN
Silky cheesecake topped with a vibrant passion fruit glaze or fresh lemon zest.		
COCONUT FLAN		210 MXN
A perfect texture classic Mexican dessert, with a coconut flavor for a tropical twist with a smooth caramel glaze.		
ARTISANAL ICE CREAM	1 scoop	110 MXN
A creamy, handcrafted ice cream made with fresh ingredients and blended to perfection. Available in seasonal flavors	2 scoops	180 MXN
SEASONAL FRUIT CHEESE CAKE		230 MXN
A rich and creamy dessert with a smooth cream cheese filling on a buttery graham cracker crust.		
CHOCOLATE BLISS		225 MXN
Homemade Oaxacan chocolate cake.		
	with ice cream	240 MXN

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