

APPELIZERS

CITRUS-CHILI MAHI-MAHI TIRADITO ☺ 425 MXN
Thinly sliced mahi-mahi marinated in a vibrant blend of citrus and chili garnished with red onion, avocado, and fresh cilantro.

TUNA SASHIMI ☺ 430 MXN
Thick-cut fresh tuna, served with seasonal fruit (orange, mango or pineapple), soy sauce, and nativa heirloom tortilla chips.

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

OAXACAN SQUASH BLOSSOM SOUP (SEASONAL DISH) ☒ 245 MXN
A traditional Oaxacan soup featuring tender squash blossoms, sweet corn, poblano chili strips, and diced zucchini.

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 a mix of shrimp, octopus, mussels, and fish in a house-made heirloom tomato sauce with aromatic herbs and butter.

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, 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, and rice.	*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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