

ENTRÉES

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. Served with crispy totopos for an authentic touch.	
TUNA SASHIMI 	430 MXN
Fresh tuna slices, served with orange or mango, soy sauce, and wheat flour totopos.	
ARTICHOKE AND FRUIT CARPACCIO	290 MXN
Delicate slices of artichoke paired with fresh apple or cantaloupe, garnished with shaved parmesan and drizzled with a light parsley dressing.	

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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.	
TRADITIONAL AZTEC TORTILLA SOUP	215 MXN
Crispy julienne cut tortilla strips, garnished with avocado, cream, cheese, dried chili and served in a traditional clay bowl.	
LOBSTER BISQUE*	350 MXN
A smooth and aromatic cream made with concentrated lobster broth, fresh cream, and a touch of brandy, served with tender lobster pieces for a refined and comforting experience.	

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MAIN COURSES

MEXICAN COAST SEAFOOD PASTA	
A flavorful blend of shrimp, mussels, octopus, and fresh fish, tossed with spaghetti or fusilli in a homemade tomato sauce infused with herbs and a hint of butter.	480 MXN
GARDEN VEGGIE NOODLES	
Light and refreshing spiralized zucchini and carrot noodles, sautéed with red onion, bell pepper, seasoned with butter, sea salt and a blend of spices.	295 MXN
MIXE STYLE MAHI-MAHI	
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.	445 MXN
ACHIOTE MARINATED FISH	
Fish fillet marinated in achiote. Served with grilled pineapple, red onion and a touch of habanero chile.	
GRILLED LOBSTER THERMIDOR *	S/Q
*Price according to weight.	
Succulent lobster, brushed with a rich sauce of butter, garlic, mustard, white wine, herbs and parmesan cheese.	

*These dishes are only available upon previous request and are not included in any meal plan or package with  meals. Consuming raw or undercooked meat is at your own risk.

MAIN COURSES

SALT-CRUSTED RED SNAPPER* *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.	1295 MXN
GRILLED RED SNAPPER* *Aproximately 2 pounds (for two people) Whole red snapper opened in half and prepared on the grill. Marinated with parsley, garlic, fine herbs and brandy. Served with green salad.	950 MXN
SESAME-CRUSTED TUNA STEAK 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.	445 MXN
CHEMITA-STYLE TENDERLOIN Juicy beef tenderloin seasoned with fresh basil, butter, and a hint of salt and pepper. Served with creamy mashed potatoes and a choice of steamed or sautéed seasonal vegetables.	475 MXN
SEAFOOD RICE A saffron-based rice dish inspired by traditional paella, featuring a rich selection of fresh seafood, cooked to perfection for a flavorful and aromatic experience.	480 MXN

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SWEET TREAT

BANANA FLAMBÉ Caramelized banana flambéed with rum, served with ice cream.	195 MXN
KEY LEMON PIE Silky cheesecake topped with a vibrant passion fruit glaze or fresh lemon zest.	230 MXN
CHEESECAKE A rich and creamy dessert with a smooth cream cheese filling on a buttery graham cracker crust.	215 MXN
COCONUT FLAN A perfect texture classic Mexican dessert, with a coconut flavor for a tropical twist with a smooth caramel glaze.	210 MXN
ARTISANAL HOME-MADE ICE CREAM OR SORBET A creamy, handcrafted ice cream made with fresh ingredients and blended to perfection. Available in a variety of seasonal flavors, an indulgent taste of pure natural sweetness.	1 scoop 110 MXN 2 scoops 180 MXN
CACAO BLISS An indulgent chocolate brownie made with authentic Oaxacan cacao, offering a rich velvety texture. Served with a scoop of artisan vanilla or coconut ice cream, delivering a rich, fudgy texture.	210 MXN
STRAWBERRIES AND CREAM Simple, fresh and delicious. Prepared with organic strawberries and fresh milk cream.	240 MXN

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