

TO START

HOUSE GUACAMOLE 250 MXN

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

GARDEN CRUDITÉS 190 MXN

Seasonal tender vegetables served with chichatana ant chamoy.

JAMAICA & JICAMA TACOS 180 MXN

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

BROKEN FRIED POTATOES 180 MXN

Our versión of the classic French fries.

QUESILLO TINGA 210 MXN

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

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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.

MEXICAN CAPRESE 250 MXN

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

ARTISANAL CAESAR SALAD 245 MXN

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

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OCTOPUS TACO ☒ 420 MXN

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

SHRIMP TACO IN HOJA SANTA 415 MXN

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

NUESTRA GAONA TACO 390 MXN

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

GRILLED CHEESE TACO 210 MXN

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

GREENS

TACOS & TRADITION

☒ 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.

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.	

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STONE BROTH ☒	540 MXN
Mixe-style tomato and spice broth, with shrimp, fish, octopus, and clam. Served in a bowl with hot stones.	
AZTEC TORTILLA SOUP	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.	
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

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FROM THE GRILL

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

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SWEET TREAT

KEY LIME PIE	230 MXN
Classic creamy dessert with tangy lime filling on a crunchy cookie crust.	
CHOCOLATE BLISS	225 MXN
Homemade cake made with Oaxacan chocolate.	
	with ice cream 240 MXN
STRAWBERRIES WITH CREAM	240 MXN
Simple, fresh and delicious. Made with organic strawberries and milk cream.	
COCONUT FLAN	210 MXN
Creamy coconut flan with soft caramel glaze, adding a tropical twist to a traditional dessert.	
ARTISANAL ICE CREAM	1 scoop 110 MXN
Creamy handcrafted ice cream made with fresh ingredients.	2 scoops 180 MXN
Available in our seasonal flavor.	
BANANA FLAMBÉ	195 MXN
Caramelized banana flambéed with rum, served with ice cream.	

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