

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 chichatana ant chamoy.

JAMAICA & JICAMA TACOS180 MXN

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

BROKEN FRIED POTATOES180 MXN

Our versión of the classic French fries.

QUESILLO TINGA210 MXN

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

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HEART OF PALM SALAD310 MXN

With jicama, green apple, pearls of charred avocado purée, a delicate touch of roasted onion, and finely chopped fresh mint.

MEXICAN CAPRESE250 MXN

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

ARTISANAL CAESAR SALAD245 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 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

ⓘ 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.



amarteMar
[ARTISAN CUISINE]

by ZOA

[LUNCH]

RAW

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| 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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SOUPS

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| STONE BROTH ☒ | 450 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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FROM THE GRILL

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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. | |

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FROM THE GRILL

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| <div>Sesame-crusted Tuna Fillet</div> <div>Tuna fillet crusted in white and black sesame. Served with caprese skewer and quelites pesto.</div> | 410 MXN |
| <div>Flamed Shrimp</div> <div>Shrimp cooked in olive oil, white wine, chipotle, and roasted tomato. Served with white rice.</div> | 415 MXN |
| <div>Grilled Arrachera</div> <div>Charcoal-grilled marinated beef arrachera, served with cherry tomato salad with and a grilled cactus (nopal) crown.</div> | 430 MXN |
| <div>Oaxacan Mole</div> <div>With chicken breast, topped with sesame seeds, white rice and handmade tortillas.</div> | 390 MXN |

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SWEET TREAT

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| <div>Key Lime Pie</div> <div>Classic creamy dessert with tangy lime filling on a crunchy cookie crust.</div> | 230 MXN |
| <div>Chocolate Bliss</div> <div>Homemade cake made with Oaxacan chocolate.</div> | 225 MXN |
| <div>Strawberries with Cream</div> <div>Simple, fresh and delicious. Made with organic strawberries and milk cream.</div> | 240 MXN |
| <div>Coconut Flan</div> <div>Creamy coconut flan with soft caramel glaze, adding a tropical twist to a traditional dessert.</div> | 210 MXN |
| <div>Artisanal Ice Cream</div> <div>Creamy handcrafted ice cream made with fresh ingredients. Available in our seasonal flavor.</div> | <div>1 scoop110 MXN</div> <div>2 scoops180 MXN</div> |
| <div>Banana Flambé</div> <div>Caramelized banana flambéed with rum, served with ice cream.</div> | 195 MXN |

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