



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 chicharrón and 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 infusion	

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.	

TACOS & TRADITION

GREENS

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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SOUPS

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

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

SWEET TREAT

SESAME-CRUSTED TUNA FILLET

Tuna fillet crusted in white and black sesame. Served with caprese skewer and quelites pesto.

410 MXN

FLAMED SHRIMP

Shrimp cooked in olive oil, white wine, chipotle, and roasted tomato. Served with white rice.

415 MXN

GRILLED ARRACHERA

Charcoal-grilled marinated beef arrachera, served with cherry tomato salad with and a grilled cactus (nopal) crown.

430 MXN

OAXACAN MOLE

With chicken breast, topped with sesame seeds, white rice and handmade tortillas.

390 MXN

KEY LIME PIE

Classic creamy dessert with tangy lime filling on a crunchy cookie crust.

230 MXN

CHOCOLATE BLISS

Homemade cake made with Oaxacan chocolate.

225 MXN

with ice cream 240 MXN

STRAWBERRIES WITH CREAM

Simple, fresh and delicious. Made with organic strawberries and milk cream.

240 MXN

COCONUT FLAN

Creamy coconut flan with soft caramel glaze, adding a tropical twist to a traditional dessert.

210 MXN

ARTISANAL ICE CREAM

Creamy handcrafted ice cream made with fresh ingredients. Available in our seasonal flavor.

1 scoop 110 MXN

2 scoops 180 MXN

BANANA FLAMBÉ

Caramelized banana flambéed with rum, served with ice cream.

195 MXN

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