



**Starters:**

<b>Risotto</b>	<b>\$375 Mn</b>
<i>Tartufata / Grana Padano / Colored Cauliflowers.</i>	
<b>Oysters</b>	<b>\$460 Mn</b>
<i>Sabayon Champagne / Mignonette / Baby Spinach.</i>	
<b>☺ Remoulade De San Carlos</b>	<b>\$ 410 Mn</b>
<i>Seafood / Nori Seaweed / Green Apple / Grapefruit / Shiitake Dressing</i>	
<b>Peas</b>	<b>\$380 Mn</b>
<i>"Rapees" carrot / Fresh cheese from Rancho Cacachilas / Smoked horse mackerel</i>	
<b>☺ Pumpkin Flower</b>	<b>\$ 310 Mn</b>
<i>Potato gnocchi / Provençal tomato / Grana Padano / Zucchini.</i>	

**Main Course:**

<b>Beef Tenderloin</b>	<b>\$710 Mn</b>
<i>Potato "Paillason" / Béarnaise / Vegetables / Échalote Confit.</i>	
<b>☺ Lubino</b>	<b>\$580 Mn</b>
<i>Eggplant / Ratatouille / Marine Bone Juice / Floral Salad</i>	
<b>Vintage Mole</b>	<b>\$395 Mn</b>
<i>Glazed Garden Vegetables / "Soca" / Nuts / Aioli Al Tartufo.</i>	
<b>Duck Fillet</b>	<b>\$660 Mn</b>
<i>Vintage Mole / Brussels Sprout / Green Apple / Cambray Potato.</i>	
<b>Grilled Octopus</b>	<b>\$510 Mn</b>
<i>Smoked Carrot Pipián / Cambray Potatoes / Avocado / Yellow Lemon.</i>	
<b>☺ Oxtail</b>	<b>\$680 Mn</b>
<i>Moles / Plantain Male / Quelites.</i>	

**Desserts:**

<b>☺ Yuzu</b>	<b>\$220 Mn</b>
<b>Water for Chocolate</b>	<b>\$260 Mn</b>
<b>☺ Sweet Cauliflower</b>	<b>\$ 210 Mn</b>
<b>Baklava</b>	<b>\$220 Mn</b>

<p align="center"> <b>"Full Moon Menu" 5 courses \$ 1500 Mn</b>  <b>Antojitos / 1 Starter / 2 Main Courses / 1 Dessert</b>  <b>"New Moon Menu" 7 Courses \$ 1800 Mn</b>  <b>Antojitos / 2 Starters / 2 Main Courses / 2 Desserts</b> </p>
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All Our Dishes Are Prepared With The Highest Quality Ingredients.  
 The Intake Of Raw Products Is The Responsibility Of Those Who Consume Them. Our prices  
 include VAT.