

Breakfast menu

9am-2pm



Main Course

Drowned flutes **\$180**

Smoked tuna, poached eggs, red salsa

Pressed chicharron omelette **\$160**

Guajillo chile, asadero cheese, refried beans and avocado

Chilaquiles regio **\$170**

Fried pork, guajillo chilli sauce, cotija cheese, epazote, avocado

Drowned gordita **\$185**

Fried corn dough stuffed with chicharron, poached egg, sour cream, cotija cheese

Enchilada norteña **\$175**

Flour tortilla, scrambled eggs with chorizo, cheese, sour cream, avocado, potatoes

Birria **\$175**

Beef birria, au jus, handmade tortilla, cilantro and onion

Appetizer

Bacon pancakes **\$145**

Smoked bacon, agave and maple syrup plus strawberries

Chia bowl **\$120**

Greek yoghurt, strawberry, granola, chia, agave syrup, mint

Chalupas poblanas **\$110**

Green & red salsa, chicken, cheese, onion, refried beans

Dessert

French toast **\$150**

Brioche, 3 leches mix, cinnamon, berries coulis, agave syrup

Ice cream sandwich **\$95**

Chocolate chips cookie, arroz con leche ice cream

Lemon pie **\$130**

With vanilla ice cream



Lunch/Dinner menu

2pm-11pm



Tacos

Black pastor \$50

Corn tortilla, black pastor, pineapple

Volcan \$65

Flour tortilla, black pastor, cheese crust

Baja \$80

Flour tortilla, battered fish, feta cheese, coleslaw

Bellaco \$80

Flour tortilla, shrimp, chipotle, cheese, black beans, avocado

Arrachera & crust \$95

Flour tortilla, flank steak, cheese, bell pepper, onion

Empanadas

Angus beef \$80

Cumin, olives, egg

Shrimp \$70

Cream cheese, chipotle, tomato

Portobello \$75

Spinach and cheese

Starters

Melted cheese \$150

Chorizo, serrano chile, tortillas

Tuna tostada \$130

Pork paste, avocado, macha salsa, onion, tomato

Green aguachile \$200

Shrimp, green salsa, red onion, cucumber

Octopus sope \$95

Green salsa on top

Patacon \$95

Mexican salsa, beans, avocado

Gorditas & Arepas

Gordita huitlacoche \$100

Fried pork, epazote, serrano chile

Gordita cochinita \$95

Black beans, pickled onion, lettuce

Arepa chicharrón \$70

Pressed pork skin, guajillo chile

Arepa reina pepiada \$80

Chicken, mayo, avocado



Dinner menu

5pm-11pm



Main course

Pink mole chicken **\$280**

Butterfly breast, chard, goat cheese, cranberry

Seafood pasta **\$320**

Tagliatelle, octopus, shrimp, scallops, parmesan and cream

From the grill

Top sirloin* **\$350**

A.k.a "Picaña", 10oz

Skirt steak* **\$450**

A.k.a. "Arrachera", 10oz

Ribeye* **\$550**

Sonora prime, 12oz

*All cuts are cooked with mesquite fire wood and come along with fried cambray potato and homemade salsa

Side dishes

Mac&cheese **\$160**

With bacon

Parmesan & truffle **\$130**

french fries

Grilled veggies **\$160**

Dressed with agave

Salads

Purple **\$160**

Beets, sweet potato, jicama, grapefruit, mix of greens, goat cheese, agave dressing

Quinoa **\$150**

Lettuce, chickpea, feta cheese, olives, peppers and citrus

Double-decker

Porteño choripan **\$140**

Argentinian chorizo, chimichurri

Pastor choripan **\$150**

Argentinian chorizo, marinated pork

Dessert

Churros **\$110**

Sides of chocolate salsa and evaporated milk

Ice cream sandwich **\$95**

Chocolate chips cookie, arroz con leche ice cream

Lemon pie **\$130**

With vanilla ice cream