

# Dinner

## STARTERS

	PESOS
<b>GUACAMOLE &amp; WORM SALT CHIPS</b>	\$200
Fresh avocado, tomato, onion, cilantro & lime served with corn chips dusted with worm-salt	
<b>FRESH CEVICHE</b>	\$340
Fresh shrimp & fish marinated in lime, tomatillo, cucumber, cilantro, dill, smoked salt, tomatoes & fried leek	
<b>FRESH TUNA &amp; RICE TOSTADA</b>	\$310
Fresh tuna, dehydrated apples, avocado, black sesame seeds & charred habanero aioli, rice tostada	
<b>STUFFED JALAPEÑOS</b>	\$180
Battered jalapeños stuffed with ranchero cheese served with white sauce	
<b>ROASTED CORN TAMAL</b>	\$150
Steamed tamal served with chile poblano, corn, onion, beans, cream & cotija cheese	
<b>SOURDOUGH BREAD</b>	\$100
Hoja santa powdered butter and pickled tomatoes	

## MAINS

	PESOS
<b>FISH FROM YUCATAN</b>	\$450
Fresh fish filet served with carrot purée, roasted pineapple, requesón chochoyotes with a hint of habanero	
<b>MARINATED SHRIMP LA ZEBRA</b>	\$400
Fresh shrimp marinated in local spices with huauzontle	
<b>LAMB GORDITA</b>	\$320
Lamb barbacoa inside thick corn gordita with potato, cream cheese, corn, huitlacoche and lamb jus	
<b>WOOD FIRE GRILLED OCTOPUS</b>	\$420
Wood fire grilled octopus, charred tomato salsa, potatoes confit, onion, potato chips & coffee aioli	
<b>CHEF ELEAZAR'S BURGER</b>	\$400
Our Chef's recipe, 200g of Angus beef, confit portobello, asadero cheese, pickled tomatoes, mezcal sauce	

## GUISADOS

Individual portions of specialty dishes served with soft corn tortillas, rice, beans and salsa. Everything you need to build your own taco.

### SCRAMBLED EGGS

With green beans, cactus leaf and papadzul sauce

### CARNITAS DE POLLO

Crunchy chicken

### PESCADO CON CAMARONES ENTOMATADOS

Shrimp and fish in red tomato sauce

### CHICK PEAS

In local tomato sauce with chaya

### COCHINITA PIBIL

Yucatecan pork stew

### BARBACOA DE RES

Slow cooked beef

### SALTEADO DE HONGOS CON CALABAZA

Smoked and sautéed mushrooms and local pumpkin

1 guisado \$340 | 2 guisados \$380 | 3 guisados \$450 | 4 guisados \$490

## SIDES

FRIES \$100 | RED TOMATO RICE \$80 | BEANS WITH JALAPEÑO \$90 | CACTUS, ONIONS & CHILES \$95

VEGETABLES SEVERAL WAYS \$100 | FIRE ROASTED PLANTAIN \$90

## DESSERTS

### DARK CHOCOLATE FUDGE

Chocolate & avocado fudge, bitter chocolate crumble

\$200

### REQUESÓN CHEESECAKE

Farmer's fresh cheesecake, berry coulis

\$200

### TRES LECHEs CAKE

Pinole sponge cake, tres leches sauce, burnt butter ice cream & meringue

\$200

### ICE CREAM

Ask about our selection of craft ice cream

\$95

All of our dishes are made from scratch and to order. We bake our bread & hand make our tortillas, salsas, sauces, marmalades & granola. We source the best quality ingredients available to us. We have partnered with local & regional farms & purveyors whom supply us with free range eggs, meat, sustainably caught fresh fish, vegetables and dairy products.