

M E N U



ESPAÑOL | INGLÉS

STARTERS

ENSALADA JAGUAR \$270

WATERCRESS, BABY SPINACH, DILL, CILANTRO, CHERRY TOMATOES, BASIL AND
SUNFLOWER SPROUTS WITH AN OLIVE OIL AND LIME VINAIGRETTE.

ARUGULA SALAD \$300

FRESH ARUGULA WITH ORANGE, GRAPEFRUIT, AVOCADO, QUINCE AND TEJOCOTE
JELLY, MANCHEGO CHEESE, TOASTED PUMPKIN SEEDS AND DRIED CHILE
VINAIGRETTE.

SEA PANUCHO \$350

SAUTÉED OCTOPUS WITH TALLA SAUCE ON A REFRIED TORTILLA STUFFED WITH
BLACK BEANS, AVOCADO CREAM, HABANERO AIOLI AND CILANTRO SPROUTS.

VENISON SALPICÓN \$350

SHREDDED BARBECUED VENISON WITH ORANGE, LEMON, CILANTRO AND ONION,
SERVED WITH TORTILLAS AND SIKIL-PAK SAUCE.

TUNA TOSTADA \$320

FRESH TUNA MARINATED IN SESAME OIL AND GINGER WITH AVOCADO, SWEET
CHIPOTLE, CARROT AND LEEK.

CORONADO TIRADITO \$350

FRESH FISH WITH CRUNCHY COCONUT AND CHAYOTE SALAD, COCONUT AND
GINGER DRESSING AND ROASTED GREEN TOMATO SAUCE.

CHARRED AGUACHILE \$340

PRAWNS MARINATED IN LEMON WITH CHARRED GREEN TOMATO, HABANERO,
CUMIN, GARLIC AND ONION; SERVED WITH TORTILLA CHIPS.



KASTACÁN CASSEROLE \$370

CRISPY PORK WITH CHERRY TOMATOES, CILANTRO, CITRUS RADISH, X-NIPEC
SAUCE, AVOCADO MOUSSE AND TORTILLAS.

MAINS

WOOD-FIRED RIBS \$630

WOOD-FIRED PORK RIBS WITH MEAT REDUCTION, SWEET POTATO PURÉE AND
GREEN BEANS.

GRILLED RIB EYE \$950

RIB EYE WITH MARROW AND ROASTED GARLIC SAUCE, YUCA PURÉE AND ARUGULA
SALAD.

ROASTED FISH \$700

CATCH OF THE DAY WITH SMOKED BUTTER, LETTUCE, PICKLED VEGETABLES,
CILANTRO AIOLI AND CHILE SAUCE.

OCTOPUS IN MACHA SAUCE \$580

OCTOPUS IN PEANUT MACHA SAUCE WITH ROASTED POTATOES, LETTUCE,
TOMATOES IN OLIVE OIL AND SUNFLOWER SPROUTS.

ZARANDEADO PRAWNS \$560

PRAWNS IN DRIED CHILES AND SOY WITH APPLE-GINGER PURÉE AND GRILLED
VEGETABLES.

SEA BASS WITH CORN TEXTURES \$580

SEA BASS IN BANANA LEAF OVER POBLANO CREAM WITH EPAZOTE ESQUITES AND
FRIED TORTILLA.



DESSERTS

TRADITIONAL CHURRO \$220

CHURROS WITH LEMON ZEST, CINNAMON SUGAR, CARAMEL MOUSSE AND FRUIT.

CHOCOLATE FONDANT \$220

CHOCOLATE LAVA CAKE WITH CARDAMOM, HAZELNUTS AND FRUIT.

COCKTAILS

CEIBA \$350

HERRADURA ULTRA, MANGO, STRAWBERRY, ST. GERMAIN, LEMON AND CHILE SALT.

AKIL \$300

MEZCAL, STRAWBERRY AND CHILE JAM, XILA, HIBISCUS, SALT AND PUMPKIN SEEDS.

COPAL \$300

MEZCAL, CUCUMBER, LIME, HABANERO, TRIPLE SEC AND SALT.

TEMAZCAL \$300

RAICILLA, GREEN CHARTREUSE, PINEAPPLE, ORANGE AND EGG WHITE.

GUAVA SOUR \$350

JACK DANIELS, GUAVA, LIME AND CARDAMOM.

TOLOACHE \$300

POX, BEET AND GINGER SHRUB, ANCHO REYES AND CHILE ANCHO SALT.

TORAL \$300

MEZCAL, ST. GERMAIN AND ROSEMARY INFUSION.

MATOS \$300

GIN, LIME, CUCUMBER, KIWI AND ROSEMARY.



CRISANTO \$300

MEZCAL INFUSED WITH SERRANO CHILE, XILA, PINEAPPLE, CILANTRO AND SPICY SALT.

BALAM \$350

HERRADURA ULTRA, CABERNET SAUVIGNON, GRAND MARNIER, GRAPEFRUIT, ORANGE, RECADO NEGRO AND SPICES.

ALDAMA \$300

SAKE, VERMOUTH BIANCO, GREEN APPLE, LYCHEE AND LEMON.

NOVENTA \$300

PARANUBES RUM, PULQUE, SPICED FERMENTED PINEAPPLE SYRUP AND PASSION FRUIT.

LOGIA \$300

MEZCAL AMARÁS, RED WINE AND BERRY SHRUB, POMEGRANATE LIQUOR AND EGG WHITE.

WINES

RED WINE

INDIGO EYES \$1000 C/\$220

CALIFORNIA, U.S.A. | PINOT NOIR.

ANXELIN \$1100 C/\$240

CHIHUAHUA, MEXICO | CABERNET SAUVIGNON.

LAYA \$1300 C/\$280

ALMANSA, SPAIN | GRENACHE.

WHITE WINE

PUERTA DEL LOBO \$1500 C/\$320

QUERETARO, MEXICO | SAUVIGNON BLANC.

FRITZ HAAG \$1500 C/\$320

MOSEL, GERMANY | RIESLING TROCKEN.

QUINTA DA ROMANEIRA \$1700 C/\$350

DOURO, PORTUGAL | VIOSINHO, GOUVEIO, RABIGATO, BOAL DE DOURO.



ZIOBAFFA \$1100 C/\$240

SICILY, ITALY | PINOT GRIGIO.

ROSÉ

WHISPERING ANGEL \$1950 C/\$400

PROVENCE, FRANCE | GRENACHE, ROLLE, CINSULT.

BANSHEE \$1300 C/\$280

CALIFORNIA, U.S.A. | SANGIOVESE, GRENACHE, SYRAH, BARBARA, ZINFANDEL.

SPARKLING

SCARPETTA \$1100 C/\$240

FRIULI, ITALY | PROSECCO.

SOBRENATURAL \$1200 C/\$260

MENDOZA, ARGENTINA | ROSÉ, TANNAT, FRIZZANTE.

MOËT \$7500

CHAMPAGNE, FRANCE | BRUT.

BEER

NATIONAL BEER \$100

INDIO, SOL, XX, BOHEMIA LIGHT OR DARK.

ARTISANAL BEER \$200

COLIMITA LAGER, PIEDRA LISA SESSION IPA, CAYACO TROPICAL LAGER.

WATER

STILL / SPARKLING \$150 | FRUIT WATER \$70

