

APPETIZERS

AGUACHILE TOSTADA	420. ⁰⁰
Scallop, al pastor shrimp, avocado mousse, cilantro mayo, rainbow radish, cilantro, xni-pec onion, mango and pineapple compote	
OCTOPUS CARPACCIO	380. ⁰⁰
Octopus with avocado aioli, served on crispy tapioca, tomato basil and cilantro sorbet, olive oil, confit lime and yellow curry oil	
TUNA CRACKLING TOSTADA	490. ⁰⁰
Avocado, red onion, cilantro, wasabi sesame, soy sesame, tomato, mint, olive oil, alfalfa sprouts, dressing, oyster sauce	
ENSENADA CLAMS	520. ⁰⁰
Charcoal gratin local clams, with Mexican sauce, garlic butter, Oaxaca cheese, creamy chipotle shrimp, poblano rice, xni-pec onion	
YELLOW CEVICHE	320. ⁰⁰
Pork belly, octopus, scallop, shrimp, catch of the day, red onion, serrano pepper, cucumber, lime, sesame oil, crispy rice, cherry tomatoes, soja sauce, yellow aji, rice paper	

TO SHARE

TRUFFLE FRIES	195. ⁰⁰
French fries, truffle oil, parsley, parmesan reggiano cheese	
CHEESE CRACKLING	450. ⁰⁰
Guacamole, grilled panela cheese, cotija cheese, grasshopper molcajete sauce, peanut, pulque	
FRESH SALMON PATE'	450. ⁰⁰
Truffle oil, cilantro, crumbled cotija cheese, tapioca crackling blacked with squid ink	
SEAFOOD MOLCAJETE	800. ⁰⁰
In four chili sauce with dark beer, shrimp, lobster, octopus, clam, avocado, cilantro, cream, cambray onion, nopales, corn and flour tortilla	
TLAYUDA BEEF CARPACCIO	460. ⁰⁰
Cottage cheese, parmesan cheese aioli, fried capers, confit tomato, avocado mousse and fried epazote	
YUCATAN PORK EMPANADAS	220. ⁰⁰
Pork pibil style in candied xni-pec sauce, guacamolada, fried plantain, axiote mayonnaise	

ALL PRICES INCLUDE 16% TAX

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DINNER 6 PM – 11 PM

FRESH SEAFOOD BAR

(MARKET PRICE) ASK FOR THE SEASON

Caribbean Lobster, Local Clams, Jumbo Shrimp, Tuna, Mussels, Octopus,
Catch of the day, Oysters (kumamoto o giga)

SOUPS

MEXICAN SEAFOOD CHOWDER	390 ⁰⁰
Corn bisque, lobster, salmon, scallops, shrimp, vegetables, cilantro, panela cheese	
SHRIMP & CRAB SOUP	360 ⁰⁰
Soft shell crab soup & shrimp, mezcal, cilantro, avocado aioli	
CLASSIC TORTILLA SOUP	220 ⁰⁰
Crispy tortilla strips, avocado, panela cheese, cherry tomato, epazote, guajillo chili, sour cream	

SALADS

BURRATA CAPRESSE	360 ⁰⁰
Heirloom tomato, roasted avocado, arugula, purslane, burrata cheese, confit mushrooms, cilantro and toasted green seeds pesto, ratatouille focaccia crouton	
CAESAR SALAD	180 ⁰⁰
Prepared at the table, romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons, quail eggs, cherry tomato, basil, black olive powder	
Add	
chicken 240 ⁰⁰ / shrimp 300 ⁰⁰ / flank steak 320 ⁰⁰	

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SEAFOOD MAIN DISH

GRILLED OCTOPUS Pacific octopus, regional chili mix, katakuriko potatoes, black alioli, organic vegetables	440.00
LOBSTER ENCHILADA Pumpkin flower risotto, creamy pasilla chili sauce and cotija cheese, flour tortilla, red onion xni-pec, cilantro, pumpkin flower cream	780.00
PAPPARDELLE PASTA Asparagus, shrimp, corn, artichoke heart, baby carrot, cured habanero purée, white cheese sauce, serrano ham jerky, onion, garlic, butter	420.00
ZARANDEADO YELLOWTAIL SNAPPER Pan roasted split yellowtail snapper, chili spiced pineapple couscous, xni-pec onion pickles	490.00
CRUSTED SEA BASS Jalapeño and pepita pesto crust, saffron risotto with lemon butter	490.00
TALLA STYLE CATCH OF THE DAY Char-grilled whole catch of the day, carved with guajillo chili and habanero chili mayonnaise, poblano rice, lettuce salad, lemon oil, tomato, cucumber, avocado, talla dip, accompanied by garlic tortillas	996.00
SEARED SESAME TUNA STEAK Tuna sealed in sesame powder crust and chili flakes, onion pineapple and cumin compote, pea and miso purée, cherry tomato, arugula salad, edamame, oyster dip, arancini stuffed with fine herb cheese and pickled ginger	550.00
ALETA LOBSTER Grilled lobster, coriander, bok choy, figs, watercress and chipotle bearnaise, potato-sweet potato gratin and goat cheese	1,400.00
GRATIN PRAWNS Garlic and guajillo chili butter, parmesan cheese, huitlacoche crumble and pork belly, pappardelle pasta with ham and serrano pepper	999.00

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MEAT MAIN DISH

MEZCAL GRILLED BEEF FILET	990 ⁰⁰
Mezcal marinated in red pepper sauce from pirul, potato-sweet potato gratin and goat cheese, nopal salad, asparagus and organic tomatoes roasted with oregano	
BRAISED VEAL SHANK	450 ⁰⁰
Braised with achiote and avocado leaf, rice, chili mole sauce, cilantro, roasted nopal, cambray onion	
PORK BELLY IN CHILI MOLE	425 ⁰⁰
Mole chili sauce with piper sanctum leaf, sautéed white cabbage with cilantro, fried plantains, guacamolada, purslane salad	
ROASTED HALF CHICKEN	425 ⁰⁰
With sour orange, sweet potato gratin and chayote	
BRAISED BRISKET	490 ⁰⁰
Smoked prime beef brisket, pickled onion, carrot-smoked habanero purée, grilled vegetables, beet demi-glace	

FROM THE GRILL

All our steaks are accompanied by: sautéed vegetables with garlic, truffled mashed potatoes, or french fries, demi-glace, dehydrated tomato chimichurri

BEEF FILLET ANGUS 8 OZ (250 GR)	1,090 ⁰⁰
FLANK STEAK 10 OZ (300 GR)	690 ⁰⁰
RIB EYE PRIME 12 OZ (350 GR)	1,399 ⁰⁰
NEW YORK PRIME 12 OZ (350 GR)	1,299 ⁰⁰

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DINNER 6 PM – 11 PM

KIDS MENU

BURGER Beef, crispy chicken or crispy fish, cheese, tomato, lettuce, french fries	210 ⁰⁰
CHICKEN BONELESS Fried chicken breast, bbq or buffalo sauce, french fries	225 ⁰⁰
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	185 ⁰⁰
ALFREDO PASTA Cheese sauce, fettuccini, parmesan cheese <i>Add: chicken 265⁰⁰ / shrimp 295⁰⁰</i>	195 ⁰⁰

DESSERT SELECTION

TRES LECHES Three milks corn & coconut sponge cake, vanilla cotija cheese whipped cream, red prickly pear sauce	225 ⁰⁰
CHURRO TWIST Caramel ice-cream, guajillo hot chocolate dipping sauce	190 ⁰⁰
BANANA FOSTER (prepared table side) French spiced bread, rum-soaked bananas, vanilla ice-cream, mascarpone cream cheese and fennel	190 ⁰⁰
MEXICAN BAKED ALASKA (prepared table side) Miraflores berries biscuit, avocado ice-cream, Italian meringue of hibiscus flower flamed with damiana liqueur	220 ⁰⁰
FLOURLESS CHOCOLATE TRUFFLE CAKE Cocoa and espresso English sauce, whipped vanilla cream	245 ⁰⁰
PINEAPPLE CREAM CHEESE FLAN Ginger graham crusted, sour cherry agave sauce	190 ⁰⁰

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APPETIZERS

CRISPY EDAMAMES Jalapeño tempura, yellow lime, togarachi, Ponzu	130 ⁰⁰
CURRICAN Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	350 ⁰⁰
CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	189 ⁰⁰
TUNA SASHIMI SERRANITO Fresh tuna, sesame, serranito pepper sauce, avocado	290 ⁰⁰
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	290 ⁰⁰

NIGIRIS

All our nigiris have a light touch of wasabi, accompanied with the sauce of your choice, ask your waiter for the varieties of the day. Two pieces

Tuna 120⁰⁰ / Shrimp 120⁰⁰ / Salmon 120⁰⁰ / Catch of the Day 105⁰⁰ / Eel 144⁰⁰

NIGIRI SAMPLER (5 PIECES) Tuna, shrimp, eel, salmon & catch of the day	350 ⁰⁰
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RICE

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	130 ⁰⁰
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	175 ⁰⁰
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	310 ⁰⁰

TO SHARE

SUSHI CORAZÓN BOAT Tuna and salmon sashimi, aguachile, rustic ceviche and king's ceviche, nigiris: tuna, shrimp, catch of the day, eel, salmon, and kanikama, your choice of four sushi rolls from the menu (includes classic and special rolls)	2,750 ⁰⁰
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SUSHI 11 AM - 9 PM

CLASSIC ROLLS

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	170 ⁰⁰
BAJA CALIFORNIA Tampico spicy, cucumber, avocado, seaweed powder, cream cheese	175 ⁰⁰
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame, eel sauce	190 ⁰⁰
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	210 ⁰⁰
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame	230 ⁰⁰

SPECIAL ROLLS

BRUCE LEE Soy paper, kanikama spicy, tempura shrimp, avocado, cucumber, mango, sea bass	250 ⁰⁰
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, kanikama spicy, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	260 ⁰⁰
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	285 ⁰⁰

CHEF'S ROLLS

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serranito sauce	285 ⁰⁰
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame	290 ⁰⁰
HIROSHIMA Sea bass, kanikama spicy, avocado, tempura shrimp topping, mango	340 ⁰⁰

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