



BREAKFAST 7 AM – 11 AM

ALETA FAVORITES

SWEET BREAD Fresh home-made sweet bread	\$35 ⁰⁰
SWEET BREAD BASKET Six pieces of home-made sweet bread	\$165 ⁰⁰
ANY STYLE EGGS Three pieces of eggs, rustic potatoes, refried beans, selection of bacon, chorizo, ham or sausage	\$225 ⁰⁰
ANY STYLE OMELET Three pieces of eggs, rustic potatoes, refried beans, Monterey Jack cheese, selection of bacon or chorizo, ham or sausage	\$235 ⁰⁰
GRAND SLAM Two pieces of eggs, sausage, bacon, rustic potatoes, one pancake, mixed fruit	\$290 ⁰⁰
EGGS BENEDICT Poached eggs, selection of Canadian ham or smoked salmon, toasted English muffin, Hollandaise sauce, mixed salad, rustic potatoes with onions, garlic, herbs and spices	\$350 ⁰⁰
TEXAN QUESADILLA Scrambled eggs, flour tortilla, Monterey Jack cheese, sausage, bacon, Mexican sauce, guacamole, cream, red tatemada salsa	\$365 ⁰⁰
SUNRISE BURRITO Machaca, eggs, beans, Monterey Jack cheese, guacamole, Mexican sauce, tatemada salsa	\$305 ⁰⁰
QUESABIRRIA Corn tortilla, Mexican beef chili guajillo stew, Monterey Jack cheese, beef consommé with cilantro, onion, and lime	\$320 ⁰⁰
SEASONAL FRUIT PLATTER Seasonal fruits, greek yogurt, granola	\$185 ⁰⁰

ALL PRICES INCLUDE 16% TAX

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BAGELS

TEXAS BAGEL Bagel, cream cheese, bacon, sausage, scrambled eggs, avocado, caramelized onion, chipotle mayonnaise	\$305⁰⁰
CLASSIC BAGEL Bagel, cream cheese, organic cherry tomato, avocado, green asparagus, arugula, baby spinach, cucumber	\$175⁰⁰
AMERICAN EGGS BAGEL Bagel, cream cheese, avocado, scrambled eggs, bacon, organic tomato, green asparagus, arugula, baby spinach, cucumber, rustic potatoes	\$190⁰⁰

CHAMPION SELECTION

HUEVOS RANCHEROS Homemade corn tostada, black beans, sunny-side up eggs, green or red sauce, cotija cheese, avocado, cilantro	\$225⁰⁰
HUEVOS MOTULEÑOS Homemade corn tostada, black beans, sunny-side up eggs, red habanero sauce (very spicy), panela cheese, avocado, cilantro, peas, fried plantains	\$240⁰⁰
AVOCADO TOAST Sourdough bread, cottage cheese, avocado, green asparagus, organic tomato, cucumber, baby spinach, cilantro, purslane, spicy salsa macha	\$240⁰⁰
BUTTER PANCAKES Butter, berries, agave syrup, caramel- cinnamon whipped cream	\$210⁰⁰
PANCAKE TACOS Pancake, scrambled eggs, bacon, sausages, cotija cheese, rustic potatoes, tatemada salsa, maple syrup	\$305⁰⁰
LOS CHILAQUILES Green or red sauce, refried black bean, avocado, sour cream, cotija cheese, red onion, cilantro	\$195⁰⁰
<i>Add</i> egg \$255 ⁰⁰ / chicken \$295 ⁰⁰ / flank steak \$375 ⁰⁰	
EGGS WITH FLANK STEAK Flank steak, two eggs any style, rustic potatoes, red or green chilaquiles, fried beans	\$405⁰⁰
HOT OATMEAL Oatmeal, berries, milk or water, granola, agave syrup, home-made banana bread	\$185⁰⁰

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WAFFLES

CLASSIC WAFFLES

Butter, berries, agave syrup, caramel cinnamon whipped cream

\$290⁰⁰

ALETA WAFFLES

Maple syrup ice-cream, berries, banana, cinnamon caramel whipped cream, coffee crumble

\$310⁰⁰

FRENCH TOAST

CLASSIC FRENCH TOAST

French vanilla bread in sugar and cinnamon crust, berries, banana, whipped cream, maple syrup

\$290⁰⁰

ALETA FRENCH TOAST

Fresh vanilla brioche bread with cereal crust, stuffed with cream cheese. Berries, banana tempura, dulce de leche whipped cream and Ferrero Rocher crumble

\$350⁰⁰

SMOOTHIES

WILD BERRY \$125⁰⁰

Orange juice, mix of berries, yogurt, brown sugar

DETOX \$110⁰⁰

Orange juice, green apple, spinach, celery

SUN LOVER \$110⁰⁰

Orange juice, carrot, ginger

GREEN MONSTER \$110⁰⁰

Coconut, spinach, pineapple, cucumber, kiwi

KIDS MENU

CORAZÓN KIDS \$315⁰⁰

Fresh juice, chocolate milk or milkshake (vanilla, strawberry, or chocolate)
Fruit plate with waffle
Egg burrito with cheese and ham, rustic potatoes

ALETA KIDS \$315⁰⁰

Fresh juice, chocolate milk or milkshake (vanilla, strawberry, or chocolate)
Pancake with whipped cream and maple syrup
Two eggs any style with beef sausage and rustic potatoes

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NOBLE HOUSE
HOTELS & RESORTS



MON - SAT 7 AM- 11 AM
SUNDAY 7 AM- 12 PM

A LA CARTÈ BUFFET MENU

Ask your waiter about prices & hours for this option

CHILAQUILES WITH EGGS

Green or red sauce, refried black bean sauce, avocado, sour cream, cotija cheese, red onion, cilantro

ANY STYLE OMELET

With rustic potatoes, refried beans, Monterrey Jack cheese, your selection of bacon, chorizo, ham or sausage

ANY STYLE EGGS

With rustic potatoes, refried beans, your selection of bacon, chorizo, ham or sausage

BUTTER PANCAKES

Butter, berries, agave syrup, caramel cinnamon whipped cream

CLASSIC FRENCH TOAST

French vanilla bread in sugar and cinnamon crust, berries, banana, whipped cream, maple syrup

AVOCADO TOAST

Sourdough bread, cottage cheese, avocado, green asparagus, organic tomato, cucumber, baby spinach, cilantro, purslane, spicy salsa macha

AMERICAN EGG BAGEL

Bagel, cream cheese, avocado, scrambled eggs, bacon, organic tomato, green asparagus, arugula, baby spinach, cucumber, rustic potatoes

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APPETIZERS

TRUFFLE FRIES French fries, truffle oil, parsley, Parmigiano Reggiano cheese	\$210⁰⁰
CHIPS AND GUACAMOLE Guacamole, Mexican sauce, corn chips, red sauce, cotija cheese	\$240⁰⁰

SOUPS & SALADS

SEAFOOD SOUP Shrimp broth, shrimp, catch of the day, scallops, mussel, octopus, onion, garlic, carrot, butter croutons, lemon, cilantro	\$345⁰⁰
CLASSIC TORTILLA SOUP Fried tortilla strips, avocado, panela cheese, epazote, guajillo chili, sour cream, cherry tomato	\$215⁰⁰
CAESAR SALAD Romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons <i>Add chicken \$250⁰⁰ / shrimp \$320⁰⁰ / flank steak \$350⁰⁰</i>	\$195⁰⁰
BLUE CHEESE COBB SALAD AND BACON Iceberg lettuce, blue cheese dressing, cherry tomato, cucumber, red onion, walnuts, parmesan cheese, croutons <i>Add breaded chicken \$350⁰⁰ / sautéed shrimp \$330⁰⁰</i>	\$245⁰⁰
GREEN SALAD Mesclum, cucumber, avocado, green apple, citrus vinaigrette	\$215⁰⁰

HOT BAR

OLD-FASHIONED BURGER Prime beef, provolone cheese, roasted onion, poblano chili, lettuce, tomato, french fries	\$335⁰⁰
CLASSIC BURGER Prime beef, cheddar cheese, onion, tomato, lettuce, bacon, french fries	\$350⁰⁰
CRISPY CHICKEN BURGER Brioche bread, crispy chicken, BBQ or buffalo sauce, mixed salad, guacamole, provolone cheese, french fries	\$265⁰⁰
TEXAS BURGER Premium smoked beef brisket, BBQ sauce, onion rings, bacon, Monterey Jack cheese, home-made pickles, french fries	\$380⁰⁰

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HOT BAR

CLUB SANDWICH \$310⁰⁰
 Grilled chicken breast, turkey ham, multigrain bread, provolone cheese, egg, avocado, bacon, lettuce, tomato, tapenade mayonnaise, french fries

BLT GRILLED CHICKEN \$265⁰⁰
 Grilled chicken breast, bacon, chipotle dressing, tomato, organic lettuce

FLANK STEAK PEPITO \$340⁰⁰
 Ciabatta bread, flank steak, guacamole, Monterey Jack cheese, black beans, french fries, mexican salsa

PANINI PORTOBELLO \$290⁰⁰
 Portobello confit, provolone cheese, fine herbs dressing, tomato, avocado, arugula, pickled cucumber, onion rice

ALETA HOT DOG \$215⁰⁰
 Jumbo brioche bun, beef sausage, bacon, onion, tomato, mayonnaise, french fries

BEACH NACHOS \$240⁰⁰
 Corn tortilla chips, chili beans, sour cream, mexican salsa, guacamole, jalapeños, cheddar cheese sauce

Add
 chicken \$290⁰⁰ / shrimp \$325⁰⁰ / flank steak \$345⁰⁰

CHICKEN FINGERS \$190⁰⁰
 Breaded chicken strips, ranch dressing, french fries

CHICKEN BONELESS \$240⁰⁰
 Fried chicken breast coated in our mixture of flour and spices, BBQ or buffalo sauce, french fries

CHICKEN WINGS \$299⁰⁰
 Choose your sauce: BBQ, BBQ Habanero, or Buffalo, ranch dressing, french fries

THE CHEESE QUESADILLA \$210⁰⁰
 Oversized flour tortilla, Monterey Jack cheese, guacamole, mexican salsa, sour cream, red tatemada salsa

Add
 chicken \$275⁰⁰ / shrimp \$305⁰⁰ / flank steak \$325⁰⁰

PASTAS

POMODORO \$210.00

Pomodoro sauce, penne pasta, parmesan cheese, basil

Add

chicken \$265.00 / shrimp \$310.00

ALFREDO \$215.00

Cheese sauce, penne pasta, parmesan cheese

Add

chicken \$270.00 / shrimp \$315.00

CEVICHEs

MIX CEVICHE

Shrimp, octopus, catch of the day, scallop, cucumber, cilantro, red onion, serrano chili, lemon juice

\$370.00

GREEN AGUACHILE

Shrimp, cucumber, cilantro, serrano chili, garlic, lemon, avocado, olive oil

\$310.00

ACAPULCO COCKTAIL

Shrimp, octopus, catch of the day, scallop, cucumber, cilantro, red onion, serrano chili, oregano, garlic, orange juice, lemon juice, cocktail sauce, avocado, cucumber, tortilla chips

\$390.00

TACO STOP

BAJA FISH

Flour tortillas, tempura or grilled catch of the day, coleslaw, avocado, chipotle dressing, green tatemada salsa

\$275.00

BAJA SHRIMP

Flour tortillas, tempura or grilled shrimps, coleslaw, avocado, chipotle dressing, green tatemada salsa

\$295.00

GRILLED BEEF

Corn tortillas, flank steak, citrus nopal salad, fresh cheese, red tatemada salsa, guacamole

\$305.00

CRISPY OCTOPUS

Pacific octopus, chicharron in dark beer marinade, black pepper tempura, coleslaw, pickled onion, habanero carrot puree, avocado mousse

\$320.00

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KIDS MENU

BURGER Prime beef, cheese, tomato, lettuce, french fries	\$245 ⁰⁰
BONELESS CHICKEN Fried chicken breast, BBQ or buffalo sauce, french fries	\$240 ⁰⁰
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$190 ⁰⁰
PASTA ALFREDO Cheese sauce, penne pasta, parmesan cheese <i>Add: chicken \$270⁰⁰ / shrimp \$315⁰⁰</i>	\$215 ⁰⁰

DESSERT SELECTION

ICE CREAM Vanilla / Strawberry / Chocolate / Coconut	1 SCOOP \$55 ⁰⁰ ORDER \$145 ⁰⁰
NEAPOLITAN ICE CREAM Vanilla, strawberry and chocolate	\$145 ⁰⁰
SORBETS Lemon / Mango / Berries	1 SCOOP \$55 ⁰⁰ ORDER \$145 ⁰⁰
CHURROS With ice cream and chocolate sauce	\$175 ⁰⁰
CARAMEL CHEESECAKE Whipped cream, pralines	\$190 ⁰⁰
CLASSIC BROWNIE Whipped cream, vanilla ice cream, 2 different chocolate sauces	\$195 ⁰⁰
LEMON MERINGUE PIE Citrus sauce, lemon confit in star anise	\$195 ⁰⁰

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APPETIZERS

CRISPY EDAMAMES Jalapeño tempura, yellow lime, togarachi, Ponzu	\$145⁰⁰
CURRICAN Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	\$385⁰⁰
CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	\$220⁰⁰
TUNA SASHIMI SERRANITO Fresh tuna, sesame, serranito pepper sauce, avocado	\$335⁰⁰
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	\$335⁰⁰

NIGIRIS

All our nigiris have a light touch of wasabi, accompanied by the sauce of your choice.
Ask your waiter about the varieties of the day. Two pieces.

Tuna \$130⁰⁰ / Shrimp \$130⁰⁰ / Salmon \$130⁰⁰ / Catch of the Day \$115⁰⁰ / Eel \$160⁰⁰

NIGIRI SAMPLER (5 PIECES) Tuna, shrimp, eel, salmon & catch of the day	\$385⁰⁰
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RICE

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$145⁰⁰
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$195⁰⁰
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$340⁰⁰

TO SHARE

CORAZÓN SUSHI 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)	\$3,050⁰⁰
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CLASSIC ROLLS

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	\$195 ⁰⁰
BAJA CALIFORNIA Spicy tampero, cucumber, avocado, nori powder, cream cheese	\$195 ⁰⁰
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame seeds, eel sauce	\$210 ⁰⁰
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	\$230 ⁰⁰
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame seeds	\$255 ⁰⁰

SPECIAL ROLLS

BRUCE LEE Soy paper, spicy kanikama, tempura shrimp, avocado, cucumber, mango, sea bass	\$275 ⁰⁰
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, spicy kanikama, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	\$285 ⁰⁰
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	\$315 ⁰⁰

CHEF'S ROLLS

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serrano sauce	\$315 ⁰⁰
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame seeds	\$320 ⁰⁰
HIROSHIMA Sea bass, spicy kanikama, avocado, tempura shrimp topping, mango	\$375 ⁰⁰

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APPETIZERS

AGUACHILE TOSTADA Scallop, al pastor shrimp, avocado mousse, cilantro mayo, rainbow radish, cilantro, Xni-Pec onion, mango and pineapple compote	\$460 ⁰⁰
SEAFOOD EMPANADA Filled with Oaxaca cheese in rose and hibiscus sauce, sour cream	\$330 ⁰⁰
TUNA CRACKLING TOSTADA Avocado, red onion, cilantro, wasabi sesame seeds, soy sesame seeds, tomato, mint, olive oil, alfalfa sprouts, dressing, oyster sauce	\$540 ⁰⁰
CLAMS AU GRATIN Chocolata clams au gratin with ham and cilantro Béchamel sauce, parmesan cheese, cream cheese and garlic spinach	\$450 ⁰⁰
YELLOW CEVICHE Pork belly, octopus, scallop, shrimp, catch of the day, red onion, serrano pepper, cucumber, lime, sesame oil, crispy rice, cherry tomatoes, soy sauce, yellow aji, rice paper	\$370 ⁰⁰

TO SHARE

TRUFFLE FRIES French fries, truffle oil, parsley, parmesan Reggiano cheese	\$210 ⁰⁰
CHEESE CRACKLING Guacamole, grilled panela cheese, cotija cheese, grasshopper molcajete sauce, peanuts, pulque	\$495 ⁰⁰
ARTICHOKE DIP Cream cheese, garlic, parmesan cheese, mozzarella cheese, truffle oil, fine herbs, served with crunchy blue corn	\$370 ⁰⁰
SEAFOOD MOLCAJETE In a four-chili sauce with dark beer, shrimp, lobster, octopus, clam, avocado, cilantro, sour cream, spring onions, nopales, corn and flour tortilla	\$880 ⁰⁰
BLACK RIB EYE AGUACHILE Avocado mousse, pickled onion, watermelon radish, large nopal chip and cilantro	\$750 ⁰⁰
YUCATAN PORK EMPANADAS Pork Pibil-style in candied Xni-Pec sauce, guacamolada, fried plantain, axiote mayonnaise	\$240 ⁰⁰

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FRESH SEAFOOD BAR

(MARKET PRICE) ASK ABOUT THE SEASON

Caribbean lobster, local clams, jumbo shrimp, tuna, mussels, octopus, catch of the day, oysters (kumamoto o gigas)

SOUPS

MEXICAN SEAFOOD CHOWDER

Corn bisque, lobster, salmon, scallops, shrimp, vegetables, cilantro, panela cheese

\$430⁰⁰

SHRIMP & CRAB SOUP

Soft shell crab soup & shrimp, mezcal, cilantro, avocado aioli

\$395⁰⁰

CLASSIC TORTILLA SOUP

Crispy tortilla strips, avocado, panela cheese, cherry tomato, epazote, guajillo chili, sour cream

\$215⁰⁰

HABANERO CHILI CREAM

Served on huitlacoche bread with cotija cheese and fried sweet potato

\$285⁰⁰

SALADS

BURRATA CAPRESSE

Heirloom tomato, roasted avocado, arugula, purslane, burrata cheese, confit mushrooms, cilantro and toasted green seeds pesto, ratatouille focaccia crouton

\$395⁰⁰

CAESAR SALAD

Prepared at the table, romaine lettuce, parmesan cheese, home-made Caesar dressing, croutons, quail eggs, cherry tomato, basil, black olive powder

\$240⁰⁰

Add

chicken \$300⁰⁰ / shrimp \$350⁰⁰ / flank steak \$380⁰⁰

SEAFOOD MAIN DISH

<p>GRILLED OCTOPUS Pacific octopus, regional chili mix, katakuriko potatoes, black alioli, organic vegetables</p>	<p>\$485⁰⁰</p>
<p>LOBSTER ENCHILADA Pumpkin flower risotto, creamy pasilla chili sauce and cotija cheese, flour tortilla, red onion Xni-Pec, cilantro, pumpkin flower crea</p>	<p>\$795⁰⁰</p>
<p>PAPPARDELLE PASTA Asparagus, shrimp, corn, artichoke heart, baby carrot, cured habanero purée, white cheese sauce, serrano ham jerky, onion, garlic, butter</p>	<p>\$460⁰⁰</p>
<p>ZARANDEADO YELLOWTAIL SNAPPER Pan roasted split yellowtail snapper, chili spiced pineapple couscous, Xni-Pec onion pickles</p>	<p>\$470⁰⁰</p>
<p>WHOLE CATCH OF THE DAY KATAKURIKO STYLE (FOR 2 PEOPLE) Served with cilantro mashed potatoes, grilled vegetables, carrot puree, lemon butter sauce</p>	<p>\$1,350⁰⁰</p>
<p>TALLA STYLE CATCH OF THE DAY Chargrilled 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</p>	<p>\$1,350⁰⁰</p>
<p>CRUSTED SEA BASS Jalapeño and pepita pesto crust, saffron risotto with lemon butter</p>	<p>\$540⁰⁰</p>
<p>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</p>	<p>\$590⁰⁰</p>
<p>ALETA LOBSTER Grilled lobster, cilantro Béarnaise with chipotle, napa cabbage, figs, potato gratin and sweet potato with Oaxaca cheese</p>	<p>\$1,450⁰⁰</p>
<p>GRATIN TIGER PRAWNS Garlic butter, cilantro and guajillo chile, parmesan cheese, fine herbs crumble and pappardelle pasta with Parma ham and serrano chile</p>	<p>\$1,350⁰⁰</p>

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MEAT MAIN DISH

PICAÑA WITH MEZCAL CHIMICHURRI	\$750⁰⁰
Chipotle tortilla ash crusted bathed in red pepper sauce, sweet potato gratin and Oaxaca cheese, asparagus with bacon and organic tomatoes roasted with oregano, nopal salad	
BRAISED VEAL SHANK	\$495⁰⁰
Braised with achiote and an avocado leaf, mushroom risotto, chili mole sauce, creole cilantro, roasted cactus, spring onions	
PORK BELLY CARNITAS WITH CILANTRO ORANGE	\$480⁰⁰
Nopal tortillas, coconut jasmine rice, Xni-Pec onion, avocado sauce, raw green tomato sauce and chicharrón de cascara	
HALF ROASTED CHICKEN	\$470⁰⁰
With sour orange, sweet potato gratin and chayote	
SMOKED BRAISED BRISKET	\$540⁰⁰
Smoked prime beef brisket, Xni-Pec onion, smoked habanero-carrot purée, grilled vegetables, beet demi-glacé	

FROM THE GRILL

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

BEEF FILLET ANGUS 8 OZ (250 GR)	\$1,200⁰⁰
FLANK STEAK 10 OZ (300 GR)	\$760⁰⁰
RIB EYE PRIME 12 OZ (350 GR)	\$1,540⁰⁰
NEW YORK PRIME 12 OZ (350 GR)	\$1,430⁰⁰
PORK TOMAHAWK 19 OZ (550 GR)	\$1,270⁰⁰

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KIDS MENU

BURGER Beef, cheese, tomato, lettuce, french fries	\$245 ⁰⁰
BONELESS CHICKEN Fried chicken breast, bbq or buffalo sauce, french fries	\$240 ⁰⁰
CHICKEN FINGERS Breaded chicken strips, ranch dressing, french fries	\$190 ⁰⁰
PASTA ALFREDO Cheese sauce, fettuccini, parmesan cheese Add: chicken \$270 ⁰⁰ / shrimp \$315 ⁰⁰	\$215 ⁰⁰

DESSERT SELECTION

TRES LECHE Tres leches corn and coconut corn sponge cake, mascarpone ice cream in natural vanilla sauce	\$235 ⁰⁰
CHURRO With cinnamon ice cream and eggnog, chocolate sauce, raspberry sauce	\$190 ⁰⁰
BANANA FOSTER (prepared tableside) French spiced bread, rum-soaked bananas, vanilla ice cream, chocolate whipped cream	\$210 ⁰⁰
TRIPLE CHOCOLATE CAKE Dark chocolate biscuit, "Abuelita" chocolate mousse, cocoa chocolate, blueberry sauce	\$205 ⁰⁰
PINEAPPLE CHEESECAKE WITH TEQUILA Agave honey sauce, dirt of hibiscus flower	\$195 ⁰⁰

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APPETIZERS

CRISPY EDAMAMES Jalapeño tempura, yellow lime, togarachi, Ponzu	\$145⁰⁰
CURRICAN Fresh tuna, spicy kanikama, avocado, serranito pepper sauce, yuzu alioli, cilantro dressing	\$385⁰⁰
CRISPY RICE Fresh tuna, avocado mousse, spicy alioli, rice	\$220⁰⁰
TUNA SASHIMI SERRANITO Fresh tuna, sesame, serranito pepper sauce, avocado	\$335⁰⁰
SALMON SASHIMI SERRANITO Fresh salmon, sesame, serranito pepper sauce, avocado	\$335⁰⁰

NIGIRIS

All our nigiris have a light touch of wasabi, accompanied by the sauce of your choice.
Ask your waiter about the varieties of the day. Two pieces.

Tuna \$130⁰⁰ / Shrimp \$130⁰⁰ / Salmon \$130⁰⁰ / Catch of the Day \$115⁰⁰ / Eel \$160⁰⁰

NIGIRI SAMPLER (5 PIECES) Tuna, shrimp, eel, salmon & catch of the day	\$385⁰⁰
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RICE

VEGGIE YAKIMESHI Fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$145⁰⁰
CHICKEN YAKIMESHI Chicken, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$195⁰⁰
MIXED YAKIMESHI Chicken, beef, shrimp, fried rice, mixed vegetables, sesame oil, egg, Asian spices, garlic, onion, soy sauce	\$340⁰⁰

TO SHARE

CORAZÓN SUSHI 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)	\$3,050⁰⁰
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ALL PRICES INCLUDE 16% TAX

A selection of our dishes are gluten free, vegetarian, vegan or light fair food. Please let us know if you have any dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Prices are in Mexican Pesos. Gratuity not included.

CLASSIC ROLLS

EBI CALIFORNIA Breaded, shrimp, avocado, cream cheese, cucumber	\$195 ⁰⁰
BAJA CALIFORNIA Spicy tampero, cucumber, avocado, nori powder, cream cheese	\$195 ⁰⁰
SALMON ROLL Nori seaweed, avocado, cucumber, cream cheese, chives, smoked salmon, sesame seeds, eel sauce	\$210 ⁰⁰
SPICY TUNA Kanikama, avocado, asparagus, masago, togarashi, spicy mayonnaise	\$230 ⁰⁰
RAINBOW Tuna, salmon, kanikama, shrimp, masago, avocado, cucumber, sesame seeds	\$255 ⁰⁰

SPECIAL ROLLS

BRUCE LEE Soy paper, spicy kanikama, tempura shrimp, avocado, cucumber, mango, sea bass	\$275 ⁰⁰
CURRY ROLL Soy paper, tempura jalapeño pepper, cucumber, avocado, spicy kanikama, fresh tuna, fresh salmon, chives, curry oil, serrano pepper sauce	\$285 ⁰⁰
CRUNCHY COSMOS Breaded, shrimp, eel sauce, avocado, cucumber, spicy mayonnaise	\$315 ⁰⁰

CHEF'S ROLLS

THAI Rice paper, baby romaine lettuce, mango, tempura shrimp, spicy kanikama, cucumber, avocado, asparagus, catch of the day, mango, serrano sauce	\$315 ⁰⁰
OSHI Tempura shrimp, kanikama, cucumber, avocado, tuna, garlic, lemon, sesame seeds	\$320 ⁰⁰
HIROSHIMA Sea bass, spicy kanikama, avocado, tempura shrimp topping, mango	\$375 ⁰⁰

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