



A culinary experience with delightful seafood combined with artisan cooking techniques, transforming traditional recipes into delicious and luxury experiences.

APPETIZERS

GRILLED SQUID

Coriander sauce · 450g

TUNA TARTARE

Creamy wasabi with avocado
100g

CRAB CAKE

Crab · coconut · lemongrass
coconut vinaigrette · 160g

SPANAKOPITA

Phyllo pastry pie stuffed with spinach
feta and goat cheeses · tomato compote
and fresno chili

LOBSTER TACOS

Lobster · cheese and chipotle
creamy sauce 120g

CREAMY FETA CHEESE

Fresno pepper-lime relish
artisan pita bread

CEVICHE

RED OCTOPUS

Roasted red pepper · assorted bell peppers
cucumber · dried chilies
100g

HAMACHI YELLOW CEVICHE

Yellow bell pepper · Amazonian yellow
hot pepper · assorted bell peppers
jicama · coriander 100g

BLACK SNOOK CEVICHE

Burnt peppers · assorted bell
peppers · cherry tomato
coriander 100g

FISH & SEAFOOD

FISH & CHIPS

Fried fish · french fries · tartar sauce
250g

GRILLED SALMON

Wood fired · flambéed with Ouzo anise
270g

SALADS

BEET

Roasted baby beets · creamy goat
cheese · arugula · cashews

ITALIAN BURRATA

Tomato mix marinated in lime
vinaigrette · romesco

APPLE AND GOAT CHEESE

Lettuce mix · red apple · goat cheese
pearls · miso dressing



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

T-TR 02/01/26

RICE & PASTA

SEAFOOD AMALFI LIME RISOTTO

Shrimp 60g · squid 35g · mussels 25g
clams 25g · lime · garlic

SPAGHETTI A LA NORMA

Tomato · garlic and eggplant stir-fry
cooked over low heat

SEAFOOD SPAGHETTI

Shrimp 60g · mussel 45g · clams 50g
parsley · coriander · Thai chili

STEAKS & MORE

USDA PRIME

New York · 400 g
Rib Eye · 400 g
Filet · 280 g
Filet Petit · 225 g

RACK OF LAMB

Lebanese style marinade
grilled 450g

WHOLE ORGANIC CHICKEN

Orange lacquered 1.2kg
- To share -

MAKI ROLLS

CRAB & SHRIMP

Crab 20g · shrimp 40g
avocado · eel sauce

OCTOPUS & AVOCADO

Octopus 100g · cucumber ·
salmon skin chips · avocado
on the outside

GRILLED MUSHROOMS

Mushroom mix: mushrooms
portobello · shitake · wasabi
mayo

CRISPY SHRIMP

Shrimp tempura 40g · cucumber
avocado · togarashi on
the outside

SALMON & GOAT CHEESE

Shrimp inside · salmon 50g · avocado
ginger honey · habanero mayo
goat cheese

FUTOMAKI

Tempered · salmon 20g · tuna 20g
shrimp 20g · avocado · spicy mayo

PONZU BEEF TATAKI

Ponzu beef steak 90g · turnip
asparagus · cucumber · teriyaki
sauce · wakame

BURGERS & SIDES

BEEF

Swiss cheese · cheddar
cheese · onion · 250g

PORTOBELLO

Red onion · goat cheese
burnt habanero aioli

TUNA

Tuna steak · wasabi
mayo · avocado · 180g

GRILLED VEGETABLES

Organic vegetable mix

GINGER POTATO MASH

Butter · ginger



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.