

DINNER

5:00 pm - 10:30 pm

APPETIZERS

CESAR SALAD 150grs Romaine lettuce, croutons, parmesan cheese and cherry tomato With Chicken 120grs 210 With Shrimp 120grs 220	180	FRESH TUNA TARTAR 120grs Tuna tartar, caper, shallot, chives, sesame oil, wakame seaweed, avocado, quail egg and salmon caviar.	245
ORGANIC SPINACH AND CARAMELIZED PEAR SALAD 250grs Baby spinach, caramelized pear, fresh red berries and gorgonzola cheese with mustard and turmeric vinaigrette.	180	SEA SIMPHONY, OCTOPUS, TUNA AND SALMON 150grs Octopus carpaccio, Tuna and Salmon, Avocado muslin, vegetables, wakame seaweed and Mediterranean Vinaigrette.	245
SCALLOP "TIRADITO" AND TATEMED HABANERO 160grs Fresh scallops, green apple, avocado, vegetables, and salmon caviar vinaigrette.	289	BURRATA AND PESTO SPHERE 250grs. Burrata sphere, roman lettuce, organic mixed lettuce and basil oil.	225

SOUPS & CREAMS

GREEN BEAN CRAB AND LOBSTER CREAM 200ml Green bean cream, crab salpicon, lobster and basil oil.	275	TOM YUM SEAFOOD AND RED CURRY SOUP 200ml Fresh shrimp, clam shell, squid, mussel, crab, lemon glass and kaffir lemon.	275
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CHEF SPECIALTIES

FRESH TOTOABA 180gr Fresh totoaba fish cooked sous vide, mashed yellow corn, fresh fennel pickled in citrus, organic seasonal vegetables and pepper sauce.	450	SMOKED PORK BELLY 220gr Slow cooked braised pork belly, carrot and apple puree with spices, fresh herbs with red cherry sauce.	345
DUCK CONFIT 220gr Duck confit, on mushroom and white truffle risotto with wild fruit sauce and seasonal herbs.	420	BRAZED SHORT RIB 14 HOURS 220gr Pureed plantain, bone marrow, organic vegetables with foie gras sauce	650
GRILLED FRESH SALMON 220gr Grilled fresh salmon, mashed edamame, roasted beet mix, broccoli with dill sauce.	420		

FROM THE GRILL TO YOUR PALATE

RIB EYE ANGUS PRIME GRILLED 360grs Accompanied by roasted vegetables, mashed potatoes, roasted bone marrow, red wine sauce and chimichurri	1,100	PROVENÇAL LAMB RACK 220grs Light hummus, tzatziki, tomato, pickled cherry, seasonal vegetables and dark rosemary sauce.	750
COWBOY ANGUS PRIME 540grs Accompanied by roasted vegetables, mashed potatoes with white truffle essence, roasted bone marrow and red wine and chimichurri sauce.	1,350	LOBSTER TAIL 400grs Grilled lobster tail, Garlic and butter Meuniere, grilled mixed vegetables, potato mousse and white truffle oil.	1,600
BEEF STEAK 340grs Accompanied by roasted vegetables, mashed potatoes, roasted bone marrow and red wine and chimichurri sauce.	650	GIANT SHRIMPS ZARANDEADO 200grs Giant shrimp with mashed yellow cauliflower and organic vegetables.	490

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VEGAN AND GLUTEN FREE OPTIONS

<p>ZARANDEADO STYLE CAULIFLOWER 180gr 175</p> <p>Stirred cauliflower, accompanied by a mix of tender organic lettuce.</p>		<p>GLUTEN FREE VEGAN PASTA 120gr 175</p> <p>Gluten free pasta, organic mixed vegetables in pomodoro sauce and fresh basil.</p>
<p>GRILLED PORTOBELLO 120gr 175</p> <p>Grilled Portobello with olive oil fesh herbs, garlic and mozzarella cheese.</p>		<p>PORCCINI MUSHROOM CREAM 200ML 175</p>

DESSERT

<p>Corn Brownie 120Grs 195</p> <p>With berries sauce and vanilla ice cream.</p>		<p>New York Cheesecake 120Grs 195</p> <p>Con crema batida y salsa de zarzamora</p>
<p>Apple And Pear Tart 120Grs 195</p> <p>With cream and nutmeg ice cream.</p>		<p>Eureka Lime Cream 120Grs 195</p> <p>Topped with flambéed marangue</p>
<p>“Churros” The Sweet Side 120Grs 195</p> <p>Served with three chocolate sauce, caramel and vanilla.</p>		<p>43 Liquor 120Grs 195</p> <p>Almond and chocolate cake caramel topped in warm chocolate sauce</p>

MIXOLOGY

<p>VAITIARE “FLOWER OF WATER” 275</p> <p>220 ml. Vaitiare is the flower of water in a fun drink with a mexican raspberry gin, violet liquor, jasmine and chamomile Infusion, passion fruit liquor, scented with azars and roses.</p>		<p>NOROC “LUCK” 275</p> <p>150ml. Noroc is luck and it is a cocktail with unique energy of tequila trujillo crystal magical infusion of purple herbs and Citrus with coconut water and freshness of peppermint and an act of noroc magic.</p>
<p>GOLDEN TRUFA 275</p> <p>120ml. Clarified cocktail with citrus flavors and truffle honey, with all the flavor of the land of Vallarta and its region, which is expressed by the coastal raicilla, eureka lemon oil, jasmine, chamomile and edible gold.</p>		<p>NOA “DELIGHT” 275</p> <p>200ml. Noa means delight as this cocktail is of tequila trujillo crystal delicate aloe in lechuguilla and subtle touch of strawberry, fresh mango and basil aroma.</p>
<p>DEER’S EYE 275</p> <p>150ml. A tribute cocktail to the Mexican mole sauce based on mole mezcal, pomegranate liqueur, artisan chocolate and smoky notes that will bring pleasure to your palate.</p>		<p>TOP SELLER COCKTAIL 275</p> <p>150ml. The evolution of cocktails gathered in a glass, taken from the list of the most wanted around the world: we have a clarified margarita base, accompanied by mojito spheres around the glass and a cloud of nitrogenized piña colada air at the top of the cocktail.</p>
<p>MAQUETCH LOVE BEETLE 275</p> <p>200ml. A delicious classic Alexander cocktail, full of homemade flavors, corn whiskey, cocoa and hazelnut liqueur, a creamy cocktail sprinkled with cinnamon to bring to life the Mayan legend of maquetch the beetle of eternal love.</p>		<p>APEROL NOROC SPRITZ 275</p> <p>200ml. Aperol Noroc Spritz is a refreshing classic cocktail with a fruity twist of luck with carambolo fruit, kiwi and orange.</p>
<p>THE OWL 275</p> <p>220ml. The owl is a delicious unique spritz cocktail with bacanora, citrus cordial, sparkling wine and delicious explosive pearls.</p>		<p>THE LADYBUG 275</p> <p>200 ml. The ladybug is a living lucky charm as this delicious spicy margarita with blackberries and citrus and blueberry flavors frosted with Jamaican salt.</p>
<p>COCO NOROC 350</p> <p>200ml. The good luck coconut is a cocktail with coconut water, raspberry and citrus accompanied with tequila, gin, mezcal, rum or vodka to brighten your luck.</p>		<p>TZICURI MEZCAL 275</p> <p>200ml. Magical ancestral cocktail of mezcal, guava and beet infusion with citrus notes that will bring you eternal luck.</p>

MOCKTAILS (NO ALCOHOL)

<p>THE CAT 200ml. 125</p> <p>The mocktail of the collection of tropical and local flavors, fruity shaved (passion fruit, strawberry and mango) with a floral touch, which plays with some splendid pearls that you will love.</p>		<p>COCO NOROC 275</p> <p>150ml. The good luck coconut is a cocktail with coconut water, raspberry and citrus to brighten your luck.</p>
<p>THE ELEPHANT 125</p> <p>120ml. The elephant is a fresh cocktail of roasted pineapple, vanilla and basil that will bring you eternal life.</p>		<p>LITTLE TURTLE 125</p> <p>200 ml. Turtles are lucky amulets in a refreshing drink of gum and peppermint with lemon ice cream to smile forever.</p>

WINE

RED WINE

	BOTTLE 750ml	GLASS 145ml		BOTTLE 750ml	GLASS 145ml
ACORDEON Malbec. Argentina.	1,200	250	ANXELIN Shiraz, Chihuahua, México.	1,550	
MONTEPULCIANO D'ABRUZZO DOC MENICUCCI 1689	800	180	CHATEAU MOREAU	1,150	
INDIGO EYES Pinot Noir.	950	180	INDIGO EYES Cabernet Sauvignon.	950	150
TRÉ TRES RAÍCES Sangiovese.	1,000	250	BLAUFRÄNKISH THOMAS SATTLER	1,100	
LAS NUBES Selección de Barrica, Valle de Guadalupe México.	1,100	250	CAVA QUINTANILLA Malbec, Laberinto.	1,100	250
LAS PERDICES Malbec.	1,150		MERLOT RESERVA "PACHA" VIÑA MARTY	1,150	
PINOT NOIR CLAVA VIÑA QUINTAY RESERVA	1,150	215	TEMPRANILLO "TENTACION" CAVA LUNA	1,150	215
CHIANTI DOCG ALL'USO TOSCANO "GOVERNO" MENICUCCI 1689	1,200		NEBBIOLO DOC "RIVA" LANGHE PIER PAOLO GRASSO	1,400	
SURCO 2,7 Cabernet, Sauvignon, México, Valle de Gpe.	1,250	250	ANXELIN Cabernet, Sauvignon, México, Chihuahua.	1,550	
BARBERA DE ALBA DOC ERALDO VIBERTI	1,550		FINCA SOBREÑO CRIANZA	1,550	
TRES RAICES Pinot Noir, México, Guanajuato	1,550		CASA BALOYAN "TRES TINTOS" (Cabernet S - Petit Verdot - Cabernet Franc - Merlot- Malbec)	1,600	
CASA BALOYAN Merlot.	1,600		FIRESTEED Pinot Noir.	1,600	
TEOFILO REYES ROBLE	1,600		TRES RAICES Merlot, Cabernet Franc, México Guanajuato.	1,600	
CASA BALOYAN "DON SIRAK"	1,800		SYRAH MD VINOS	1,800	
CORDUS Nebbiolo.	1,850		PEGASO Encinillas Tempranillo Chihuahua Mexico	2,150	
CHIANTI CLASSICO RISERVA "QUERCIAVALLE" FAMIGLIA LOSI DOCG	2,250		CXV CIENTOQUINCE Bodegas La Rosa	2,400	
BAROLO BOSIO DOCG	2,600		POLARIS VINÍCOLA EL CIELO	3,350	

SPARKLING WINE

	BOTTLE 750ml	GLASS 145ml		BOTTLE 750ml	GLASS 145ml
MOËT & CHANDON ICE IMPÉRIAL Pinot Noir, Pinot Maunier, Chardonay, Épernay, Francia.	4,000		MOËT & CHANDON BRUT IMPÉRIAL Chardonay, Épernay, Francia.	3,150	
PROSECCO MIONETTO Veneto, Italia.	1,150	250	PROSECCO BRUT DOC Organic Millesimato, Natalia Grandi	1,450	
VEUVE CLICQUOT BRUT CARTE JEUNE Pinot Noir, Pinot Maunier, Chardonay, Épernay, Francia	3,650		MOËT & CHANDON ICE IMPÉRIAL ROSE Pinot Noir, Pinot Maunier, Chardonay, Épernay, Francia.	4,880	
CHAMPAGNE DOM PERIGNON VINTAGE	12,900		PROSECCO ROSE CASA DEFRA DOC	1,050	

WHITE WINE

	BOTTLE 750ml	GLASS 145ml		BOTTLE 750ml	GLASS 145ml
SUBMISSIONS	2,000			NOVAPALMA DOC "ORGANIC WINE"	1,050 215
Chardonnay.				Pinot Grigio.	
CORDUS	1,400			POUILLY FUISSÉ "CUVÉE TERROIR"	2,650
Chardonnay.				DOMAINE LUQUET ROGER	
JUGUETTE	2,900			SAUV BLANC SAKE YEAST "GOUTTE	1,600
Chardonnay Adelaide Hills Australia				D' ARGENT" VIÑA MARTY	
"DEJASTE HUELLA" CAVA LUNA	1,150	250		RESERVA LFE	750 150
Chenin Blanc				Sauvignon Blanc.	
LAGRIMAS	1,150	250		TIERRA ADENTRO BLANC DE BLANCS	1,350
Chardonnay, Mexico, Valle De Guadalupe				Viognier - Chardonnay Zacatecas México.	
TRES RAICES	1,050	250		TIERRA DE LUZ	1250 225
Moscatel.				Pinot Gris Lagos De Moreno, Jalisco, México.	
TRES RAICES	1,150	250		TRES RAICES	1,550
Sauvignon Blanc, Mexico, Guanajuato				Riesling, Dolores Hidalgo Guanajuato, México	
PAZO CILLEIRO ALBARIÑO	1,600			LUIS CAÑAS BLANCO	1,100
DOC VILLA ELENA	900	180		PARAJES DEL VALLE NARANJA	1,600
Pinot Grigio.				Macabeo.	
VERDICCHIO DEI CASTELLI DI JESI	1,050			ROSETTO DOC CLASSICO EST! EST!	1,050
CLASSIC DOC "SERRA 46"				EST! MAZZIOTTI	

ROSE WINE

ROSÉ CASA DEFRÀ DOC	950	180		ROSE TRES RAÍCES	1,259 250
Pinot Grigio				Dolores Hidalgo, Guanajuato, México.	
LITERAL ROSADO VIN SUR	1,350			ROSE DOC "BERLAN"	1,600
CORDUS ROSADO CABERNET - MERLOT	1,150			Nebbiolo, Torracia del Piantavigna	

CLASSIC COCKTAILS

MEZCALITA QUETZAL 150ml	229	TINTO VERANO 150ml	165
MEZCALITA JAGUAR 120ml	229	RUSO BLANCO 120ml	165
MARGARITA CADILLAC 120ml	229	WHISKY SOUR 120ml	165
LUCES DE LA HAVANA 120ml	165	CIELO ROJO 150ml	90
APEROL SPRITZ 150ml	229	GIN & TONIC FRUTOS ROJOS 150ml	165
PARIS DE NOCHE 150ml	229	MOSCOW MULE 120ml	229
CLERICOT 150ml	165		

WATER

HETHE NATURAL 350ML	65	PERRIER MINERAL 355ML	85
HETHE NATURAL 750ML	120	RED BULL 257ML	139
HETHE GASIFICADA 350ML	70	GINGER ALE 237ML	55
HETHE GASIFICADA 750ML	130		

COFFEE

IRISH 220ML - Flamed	195	CAPPUCCINO 220ml	95
MEXICAN 220ML - Flamed	195	MOKACCINO 220ml	95
SPANISH 220ML - Flamed	195	ESPRESSO 60ml	55
ITALIAN 220ML - Flamed	195	AMERICAN 220ml	55

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