

DINNER

5:00 pm - 10:30 pm

APPETIZERS

CAESAR SALAD 150 grs \$190

Romaine lettuce, Parmesan crisp, traditional dressing

With Chicken 120 grs \$225 | With Shrimp 120 grs \$240

ARUGULA SALAD 130 grs \$299

With serrano ham, burrata cheese, black cherry vinaigrette

SPINACH AND PEAR SALAD 130 grs \$210

Baby spinach, caramelized pear, red berries, Gorgonzola cheese with mustard, honey, and turmeric vinaigrette

SEAFOOD SYMPHONY 150 grs \$255

Octopus, salmon, and tuna carpaccio, avocado mousse, vegetable sprouts, wakame seaweed, Mediterranean vinaigrette

FRESH TUNA TARTARE 120 grs \$250

With capers, shallot, chives, sesame oil, wakame seaweed, avocado, quail egg, and salmon caviar

SCALLOP TIRADITO 150 grs \$299

Fresh scallops, green apple, avocado, vegetable sprouts, toasted habanero flakes, salmon caviar vinaigrette

BAKED BONE MARROW 140 grs \$285

With esquites and Oaxaca chapulines

SOUPS & CREAMS

GREEN FAVA BEAN 200 ml \$285

With crab, lobster, and basil oil

ARTICHOKE 200 ml \$180

Smoked, blue cheese foam

PORCCINI MUSHROOM 200 ml \$180

Served in rustic bread

PARMENTIER 200 ml \$270

Potato cream soup with crispy pork belly, corn bits and green mojo sauce

CHEF SPECIALTIES

SOUS-VIDE TOTOABA 180 grs \$480

Cooked sous-vide, yellow corn puree, organic vegetables, roasted pepper sauce

CHILEAN SEA BASS FILLET 220 grs \$1,200

Over squid ink risotto, mango sauce, and organic vegetables

GRILLED SALMON 220 grs \$440

Edamame puree, roasted beet mix, broccoli, dill sauce

TORTELLINIS 220 grs \$340

Filled with cuitlacoche and cheese, lobster medallion, pink sauce

CONFIT DUCK 220 grs \$450

Over wild mushroom and white truffle risotto, berry sauce

SMOKED PORK BELLY 220 grs \$360

With carrot and apple puree, fresh herbs, red cherry sauce

BAKED OXTAIL 180 grs \$660

White carrot purée, red wine sauce, cucumber and grape salad

BRAISED SHORT RIB 220 grs \$660

With plantain puree, bone marrow, organic vegetables

All our prices are in Mexican pesos including 16% TAX. Gramages are before cooking
Consuming fish, seafood, meat, egg or any raw or partially cooked product is consumers responsibility.

FROM THE GRILL

GIANT GRILLED SHRIMP 240 grs \$550

Served with yellow cauliflower puree, organic vegetables

BRAISED OCTOPUS 220 grs \$550

On bean puree, seasonal vegetables, drizzled with tamarind sauce

LOBSTER TAIL

Grilled with garlic Meunière, mixed grilled vegetables, potato and white truffle oil mousse.

400 grs \$1,600 | 600 grs \$2,400

HASSELBACK CHICKEN BREAST 220 grs \$340

With carrot, zucchini, and bell pepper fan, eggplant puree, roasted tomato sauce

BEEF TENDERLOIN FILLET 340 grs \$650

Served with roasted vegetables, potato puree with white truffle essence, roasted bone marrow, chimichurri, red wine sauce

GRILLED ANGUS RIB EYE 410 grs \$1,100

Accompanied by roasted vegetables, potato puree with white truffle essence, roasted bone marrow, chimichurri, red wine sauce

ANGUS PRIME COWBOY 540 grs \$1,350

Accompanied by roasted vegetables, potato puree with white truffle essence, roasted bone marrow, chimichurri, red wine sauce

CARAMELIZED RACK OF LAMB 220 grs \$650

Caramelized popcorn crust, yellow sweet potato puree, asparagus, cranberry sauce

VEGAN AND GLUTEN-FREE OPTIONS

BEET CARPACCIO 180 grs \$160

With arugula salad, ashen goat cheese, walnuts

CELERY RISOTTO 180 grs \$160

With white truffle essence

GRILLED PORTOBELLO 140 grs \$179

Roasted, with olive oil, fresh herbs, garlic, and mozzarella cheese

GLUTEN-FREE PASTA 140 grs \$190

With Pomodoro, mixed vegetables, and fresh basil

DESSERTS

ALTANEROS CHURROS 120 grs \$195

Served with three sauces, chocolate, caramel, and vanilla

APPLE AND PEAR TART 120 grs \$195

Homemade with puff pastry, pastry cream, and nutmeg ice cream

SNICKER 43 120 grs. \$195

Almond chocolate cake, 43 Liqueur caramel, warm chocolate sauce

COFFEE SURPRISE 120 grs \$225

Filled with passion fruit and apricot, coffee crumble, and Amaretto jelly

ESTERHAZY 180 grs \$195

Pecan and Almond Cake, Apple and Hazelnut Cream, White Chocolate Ganash

STRAWBERRY GARDEN 180 grs \$210

Strawberry compote topped with vanilla bavarois and freeze-dried strawberry crunch

ASSORTED ICE CREAM 180 grs \$195

Chocolate / Strawberry / Vanilla

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MIXOLOGY

VAITIARE "FLOWER OF WATER"	275	NOROC "LUCK"	275
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.		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.	
GOLDEN TRUFA	275	NOA "DELIGHT"	275
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.		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.	
DEER'S EYE	275	TOP SELLER COCKTAIL	275
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.		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.	
MAQUETCH LOVE BEETLE	275	APEROL NOROC SPRITZ	275
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.		200ml. Aperol Noroc Spritz is a refreshing classic cocktail with a fruity twist of luck with carambolo fruit, kiwi and orange.	
THE OWL	275	THE LADYBUG	275
220ml. The owl is a delicious unique spritz cocktail with bacanora, citrus cordial, sparkling wine and delicious explosive pearls.		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.	
COCO NOROC	350	TZICURI MEZCAL	275
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.		200ml. Magical ancestral cocktail of mezcal, guava and beet infusion with citrus notes that will bring you eternal luck.	

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		

MOCKTAILS (NO ALCOHOL)

THE CAT 200ml.	125	COCO NOROC	275
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.		150ml. The good luck coconut is a cocktail with coconut water, raspberry and citrus to brighten your luck.	
THE ELEPHANT	125	LITTLE TURTLE	125
120ml. The elephant is a fresh cocktail of roasted pineapple, vanilla and basil that will bring you eternal life.		200 ml. Turtles are lucky amulets in a refreshing drink of gum and peppermint with lemon ice cream to smile forever.	

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

LIQUORS

	45ml		45ml
GALLIANO	199	SAMBUCA	165
MIDORI	175	SAMBUCA NERO	165
FRANGELICO	165	CHARTREUSE AMARILLO	209
AMARETTO DISARONNO	155	CHARTREUSE VERDE	209
GRAND MARNIER	209	LICOR 43	210

COGNAC

	45ml		45ml
HENNESSY V.S.O.P.	325	MARTELL V.S.O.P.	325
REMY MARTIN V.S.O.P.	325	COURVOSIER V.S.O.P.	325

WHISKEY

	45ml		45ml
GLENFIDDICH	275	ETIQUETA AZUL	1459
THE MACALLAN	365	ETIQUETA DOUBLE BLACK	365
CHIVAS 18	345	BUCHANAN'S 18	499

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		