



Restaurant Week

THREE COURSES ★ \$575 PESOS
MAY 15 - JUNE 10 ★ EVERYDAY 6-9P

Appetizers / Aperitivos

CREAMY HUITLACOCHÉ SOUP corn and squash 225g

SOPA CREMA DE HUITLACOCHÉ elote y chayote 225g

PAPAYA SALAD hazelnuts and papaya seed vinaigrette 150g

ENSALADA DE PAPAYA avellanas y vinagreta de semilla de papaya 150g

CRISPY OCTOPUS TACO with jicama tortilla 140g

TACOS DE CHICHARRÓN DE PULPA con tortilla de jicama 140g

Entrees / Entradas

BEEF RIBS chocolate chile sauce with roasted carrots and sliced potatoes 200g

COSTILLAR DE RES salsa de chocolate, chile cascabel, rodaja de papa al horno y zanahoria asadas 200g

GRILLED TUNA tomato vinaigrette with mashed potatoes 200g

ATÚN FRESCO A LA PARILLA vinagreta de jitomate con pure de papa 200g

GRILLED VEGETABLE RATATOUILLE tomato sauce and parmesan 150g

RATATOUILLE DE VEGETALES A LA PARILLA salsa de tomate y pamesano 150g

Desserts / Postres

PANNA COTTA caramelized coconut 120g

PANACOTA coco caramelizado 120g

CREAM PUFFS stuffed with a berry sauce 120g

PROFITEROLES RELLENOS jalea de frutos rojos 120g

SORBET passionfruit 100g

SORBETE maracuya 100g

GRATUITY NOT INCLUDED ★ PROPINA NO INCLUIDA

336 CALLE MIRAMAR, EL CENTRO ★ 52-322-222-2692