

Starters

Tuna Tartare.

Tuna marinated in an Asian-style sauce, served with avocado and garlic-habanero aioli.

\$450

Creole Burrata.

Burrata cheese served with a blend of sauces, Sierra Madre almond pipian and pesto, accompanied by rustic bread and a purslane salad.

\$450

Caesar Salad.

Caesar salad prepared tableside with Parmesan cheese, croutons and house-made dressing.

\$290

Northern Salad.

A quarter of grilled romaine lettuce, dressed with blue cheese dressing and topped with crispy bacon bits.

\$300

Traditional Corn Tétela.

Traditional corn tétela filled with beef barbacoa, served over a squash blossom and purslane salad, served with its own consommé.

\$340

Smoked Marlin Empanada.

Empanadas filled with smoked marlin, served with chimichurri and chintextle mayonnaise.

\$320

Main Courses

Free-Range Chicken.

Chicken leg and thigh served over a bed of wild rice, accompanied by two moles: pink and white, traditional to the region.

\$490

Mestizo Shrimp.

Shrimp in salsa macha, served over a creamy risotto with blue cheese and Parmesan.

\$670

Grilled Salmon.

Grilled Salmon with charred vegetables and roasted cauliflower purée.

\$990

Cascacan Tofu.

Grilled tofu served with charred vegetables and coastal-style mole.

\$420

Milpa Pansotti.

Pansotti filled with huitlacoche and epazote, served in a mushroom broth with Parmesan.

\$490

Fettuccine all' Arrabbiata with Shrimp.

House-made fettuccine served in arrabbiata sauce, accompanied by shrimp and grilled rustic bread.

\$420

Sesame-Crusted Catch of the Day.

Sesame-crusted catch of the day served over red pipián with roasted vegetables.

\$590

Our Grill. Smoke & Charcoal

Our house selection features imported premium Black Angus beef, renowned for its exceptional quality and flavor. Each cut is charcoal-grilled using traditional regional techniques that enhance its natural juices and flavors.

Please note: Cooking time may vary depending on your preferred level of doneness.

Grilled Cuts.

Black Angus Ribeye (300g).	\$1,300
Picanha (300g).	\$990
Beef Tenderloin (300 g).	\$1,200

Sides.

Charred vegetables.	\$250
French fries with Parmesan and truffle oil.	\$220
Salt-baked asparagus.	\$250

Desserts

Coastal Tiramisù.

\$220

A fusion of Italian and Mexican cultures. The base of this tiramisù is local piloncillo bread layered with mascarpone foam and regional coffee. The bread is soaked in a brandy and coffee sauce.

Casacacan Volcano.

\$210

A blend of dark and milk chocolate, with a molten center. Served with natural vanilla ice cream over cookie crumble and garnished with red berries.

Yellow Corn Crème Brûlée.

\$190

A baked custard made with vanilla and yellow corn, topped with red berries and caramel crunch.

Strawberry Cream Tartlet.

\$200

Cookie tart filled with strawberry cream, topped with cookie crumble and red berries.



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