

PARA LA  
MESA

GUACAMOLE  
avocado / tomato / onion / cilantro / serrano pepper / tortilla chips 14

PEZ ESPADA AHUMADO  
smoked swordfish / tomato / onion / cilantro / homemade pickled jalapeños 15

SAMPLING OF BOTH 16

CEVICHESES

three ceviches 30      four ceviches 36

CAMARON  
shrimp / habanero sauce / cilantro / red onion 15

ATUN  
tuna / poblano / ginger / red onion / cilantro 15

MERO  
halibut / mint marinade / red onion / cilantro / mango / pickled onion 15

MARISCOS  
octopus / bay scallops / shrimp / red onion / cilantro 15

ENSALADAS

ENSALADA MIXTA  
mixed greens / pumpkin seeds / cherry tomato / onion / chayote / roasted corn / serrano pepper vinaigrette 14

ENSALADA DE ALMENDRAS  
arugula / dried cranberries & apricots / goat cheese / caramelized almonds 14

ENSALADA DE QUINOA  
black quinoa / grilled kale / red onion / roasted corn / queso fresco / avocado / lemon-olive oil 15

SOPAS

SOPA DE FRIJOL  
black bean / queso fresco / sweet plantain / avocado / crema / crispy tortillas 11

SOPA DE ELOTE  
sweet yellow corn / masa-oaxaca cheese dumplings / huitlacoche purée 13

PARA  
EMPEZAR

TIRADITO XNIPEC  
U-10 sea scallops / habanero-orange marinade / cilantro / red onions / crispy purple potato fries 17

TACOS DE LANGOSTA  
lobster / flour tortilla / black bean purée / chile de árbol sauce / avocado 18

PULPO A LA PARRILLA  
grilled octopus / cactus / tomato / queso fresco / black olive caramel / lemon vinaigrette 16

PLATANO RELLENO  
thin crispy crab & plantain cake / chipotle remoulade 17

TACOS DE FILETE  
filet mignon / corn tortilla / salsa verde / guacamole 17

TACOS DE CHAPULIN  
crispy grasshoppers / corn tortilla / tequila pico de gallo / guacamole 18

CHICHARRON DE CAMARON  
rock shrimp / coconut-guajillo sauce / avocado vinaigrette 17

HUARACHE DE CARNE  
filet mignon / corn masa flatbread / bean purée / caramelized onions / serrano vinaigrette / manchego cheese 17

HUARACHE DE HONGOS  
wild mushrooms / corn masa flatbread / bean purée / goat cheese / truffle oil 15

SOPECITOS DE PATO  
duck confit / corn masa patties / poblano salsa verde 16



PLATOS  
FUERTES

## MERLUZA

pan seared chilean sea bass / potato-chorizo crispy causa / cilantro ponzu 32

## CALDO TLALPENO DE MARISCOS

lobster tomato broth / bay scallops / calamari / clams / crispy tortilla / avocado 30

## BACALAO NEGRO

chipotle-miso marinated black cod / asparagus / citrus-tequila aioli 32

## ATUN

grilled ahi tuna / quinoa salad / kale / avocado / red onion / cilantro-ginger pico de gallo 30

## PESCADO TIKIN XIC

grilled grouper wrapped in banana leaf / achiote marinade / rice-bean cake / orange-habanero pico de gallo 29

## PAELLA DE MARISCOS

main lobster / bay scallops / calamari / shrimp / clams / mussels / spanish chorizo / saffron bomba rice 35

## CALLOS DE HACHA

pan seared scallops / green pea purée / oven roasted cauliflower / orange-watercress salad / radishes 32

## ROBALO PLACIDO

pan seared black sea bass / roasted tomato-chipotle enchilada / black bean truffle purée / plantain chutney 32

## POLLO EL YUCATECO

achiote marinated chicken / yucca fries / pickled white onions 26

## PATO CON MOLE

duck breast / mole sauce / cotija cheese / farro-radish salad 31

## CHULETA DE CERDO

pork chop / salsa borracha / cactus-bean salad / cherry tomatoes / cilantro 28

## SALMON

grilled salmon / orange-guajillo glaze / grilled kale / garlic / applewood bacon 25

## FILETE PAMPANO

beef tenderloin / poblano-mashed potatoes / baby ajillo carrots / crispy shallots / chile pasilla gastrique 35

 PARA  
ACOMPañAR

## ARROZ &amp; FRIJOLES NEGROS

rice and beans 7

## PLATANOS FRITOS

fried plantains 7

## VERDURAS DEL DIA

seasoned vegetables 7

## YUCCA FRITA

fried yucca / roasted garlic mojo 7

20% gratuity included in parties of 6 or more

 chef / owner ~ RICHARD SANDOVAL  
chef de cuisine ~ LUCERO MARTINEZ
