



Comida | Lunch

Antojitos / Sharing craves

Guacamole

\$325

tomate verde, chile serrano, cebolla, cilantro, queso fresco
green tomato, serrano chile, onion and grilled fresh cheese

* Toppings	chorizo	\$60
	cochinita o poc chuc	\$70
	cecina / cured beef	\$80
	camarón / shrimp	\$95

Bowl de Verduras al Grill / Grilled Veggie Bowl

\$315

brócoli, coliflor, zanahoria, calabaza, elote, aguacate,
semillas de calabaza
*broccoli, coliflour, carrot, zucchini, corn, avocado and
pumpking seeds*

Quesadillas de Chaya / Chaya Leaf Quesadillas

\$345

(3 pzs) chaya, queso bola, pepita, salsa sikil paak
(3 pcs) chaya leaf, Dutch cheese, sikil paak sauce

La Super Quesadilla / Handmade Giant Quesadilla

\$295

Queso Oaxaca y epazote, guacamole y pico de gallo
Oaxaca cheese and epazote, side of guacamole and pico de gallo

* Toppings	cochinita o poc chuc	\$70
	cecina / cured beef	\$80
	camarón / shrimp	\$95
	camarón estilo norteno /	\$140
	northern style shrimp	

Camarón Roca / Roca Style Shrimp

\$465

camarón tempura, bañada en salsa de sriracha y ponzu
tempura shrimp, sriracha sauce, ponzu

Pescado Roca / Roca Style Fish

\$465

camarón tempura, salsa de sriracha, ponzu
tempura shrimp, sriracha sauce, ponzu

Tacos

Tacos de Cochinita / Cochinita style pork tacos **\$345**
achiote, curtido de cebolla morada, naranja agria, salsa de habanero
red recado, pickled red onion, sour orange, habanero sauce

Tacos de Poc Chuc / Poc Chuc style tacos **\$345**
adobo blanco, naranja agria, salsa de habanero, curtido de col blanca y pepino
white recado, sour orange, habanero sauce, pickled white cabbage and cucumber

Tacos de Rib Eye / Rib Eye tacos **\$595**
tres chiles, cebolla morada, yerbabuena, cilantro y naranja agria
three chiles, red onion, spearmint, cilantro, sour orange

Al Grill, Pescado o Camaron / Grilled Fish or Shrimp tacos **\$390**
(3 pzs) ensaladilla de col, pepino y cebolla morada, mayonesa de jengibre y habanero
(3 pcs) cabbage, cucumber and red onion topping, ginger and habanero mayonnaise

Al Pastor de Pescado o Camarón / Al Pastor Style Fish or Shrimp **\$390**
(3 pzs) marinado en achiote, cebolla, cilantro, piña asada
(3 pcs) red recado marinade, onion, cilantro, grilled pineapple

Tacos de Camarón Adobo Norteño / Northern Style Shrimp tacos **\$435**
(3 pzs) adobo norteño, costra de queso, chile serrano
(3 pcs) norteño marinade, cheese crust, serrano chili

Tostadas, Ceviches y más / and more

Tostadas Pescado o Camarón / Fish or Shrimp Tostadas **\$390**
salsa tartara, aguacate
tartar pasilla sauce, avocado

Tostadas de Atún / Tuna Tostadas **\$465**
atún fresco, mayonesa de chipotle, aguacate, poro,
ajonjolí
fresh tuna, chipotle mayonnaise, avocado, fried leek,
sesame seeds

Tostadas de Vegetales / Veggie Tostadas **\$345**
(3 pzs) calabaza maya, champiñon, hoja santa, pepita
verde, aguacate
(3 pcs) *Mayan pumpkin, mushrooms and holy basil, pumpkin
seeds avocado*

Ceviche / Fish or Shrimp Ceviche **\$390**
pescado o camaron, cítricos, tomate, cebolla morada,
cilantro, chile serrano, aguacate
*local citrus, red onion, tomato, coriander, serrano
chile, avocado*

Aguachile / Fish or Shrimp Aguachile **\$390**
tomate verde, cebolla, cilantro, pepino, rábano, chile
serrano
*onion, green tomato, coriander, cucumber, radish, avocado,
serrano chile*

Bowl de Camaron / Shrimp Bowl with Veggies **\$447**
brócoli, coliflor, zanahoria, calabaza, aguacate, salsa
sikil paak
*broccoli, cauliflower, carrot, zucchini, corn, avocado,
sikil paak*

Postre

Pan de plátano / Homemade Banana Bread **\$265**
con 3 leches
side of 3 leches sauce

Pan de Elote / Homemade Corn Bread **\$265**
Con rompopo
side of eggnog sauce



Vegetarian | Vegan Menu

Guacamole

\$325

tomate verde, chile serrano, cebolla, cilantro, queso fresco asado

green tomato, serrano chile, onion and grilled fresh cheese

Toast de Aguacate / Avocado Toast

\$310

pan sin gluten a base de cereales, aguacate, y germinados
grain flourless bread, avocado, sprouts

Coliflor Rostizada / Roasted Cauliflower

\$345

aceite de chiles, salsa tártara
chile oil, tartare sauce

Bowl de Verduras al Grill / Grilled Veggie Bowl

\$315

brócoli, coliflor, zanahoria, calabaza, aguacate, semillas de calabaza, salsa tatemada
broccoli, cauliflower, carrot, zucchini, avocado, pumpkin seeds, charred tomato sauce

Tacos de Vegetales / Veggie Tacos

\$345

(3 pzs) vegetales al grill, salsa martajada
(3 pcs) *grilled veggies, charred tomato sauce*

Tostadas de Vegetales / Veggie Tostadas

\$345

(3 pzs) calabaza maya, champiñones, hoja santa, pepita verde, aguacate
(3 pcs) *Mayan pumpkin, mushrooms, holy basil, pumpkin seeds, avocado*

Quesadillas de Chaya / Chaya Leaf Quesadilla

\$345

(3 pzs) chaya, queso bola, salsa sikil paak
(3 pcs) *chaya leaf, Dutch cheese, and sikil paak*

La Super Quesadilla / Handmade Giant Quesadilla

\$447

queso Oaxaca, epazote, guacamole, pico de gallo
Oaxaca cheese, epazote guacamole, pico de gallo



Bebidas | Beverages

Cafe o Te / Coffee & Tea		Sin Alcohol / Alcohol free	
Cafe Negro / Black Coffee	85	Juice of the day	155
Capuccino	100	Mocktail	250
Latte	100	Agua Natural / Still Water 473ml	130
Espresso	85	Agua Mineral / Sparkling Water 473ml	85
Espresso Doble	125	Agua Natural / Still Water 946ml	210
Te / Tea	100	Soda Mate / Sparkling Mate soda	80
Cerveza / Beer		Espumosos / Sparkling	
Modelo / Pacifico	100	Mexican sparkling wine Copa/Glass	250
Chelada	120	Premium Mexican Champagne 750ML	2975
Michelada	130		
Ojo Rojo	150		
Ron		Mezcal	
Aconte Blanco	250	Remilgosa Durango (shot) *SP*	400
Aconte 7 años *P*	300	Remilgosa Michoacan (shot) *P*	450
Gin		Espina Negra (shot) *SP*	250
Condesa	250	Guia de Almas (shot) *SP*	400
Whisky		Derrumbe (shot) *SP*	450
Sierra Norte (shot) *P*	300	Cuish (shot) *SP*	400
Vodka		Tequila	
Stolichnaya	250	Cascahuin (shot)	250
		Chilcuague (shot) *P*	300
		Raicilla	
		Huarache de Plata (shot)	250

Precios en MXN. Shots contienen 2.0 oz. Cocktailes y bebidas preparadas con 1.5 oz.
Prices in MXN. All shots are served with 2.0 oz and, all prepared alcoholic drinks are served with 1.5 oz.

Precios en Pesos Mexicanos incluyendo 16% de IVA. Se aplicará un servicio de 15% a todos los alimentos y bebidas.
All prices are in Mexican pesos including 16% tax. A 15% service charge will be added to all items consumed.



Cocteles | Cocktails

Bitter-Fly

toronja, limón verde, campari,
mezcal, tonic

Mezcalita

limón verde, licor naranja, mezcal

Naked Seth

limón verde, licor de pepita, amargo
de toronja, mezcal

Americana Tonic

mezcal Amarás Americana, vermouth
americano, tonic

La Sangrona

limón verde, naranja dulce, salsas,
clamato, tequila

Ivana Sour

limón verde, amargo de toronja,
tequila, aquafaba

Armandito Sour

limón, strega, pisco, bitter zacate,
mezcal

Come To My Rum

piña, limón, shrub de mango y
habanero, ron

Americano Tonic

Vino blanco, vermouth americano,
tonic

Gavilan

toronja, vermouth extra dry,
raicilla

Café de Olla 375

ron añejo, Paranubes café de olla,
licor de especias, angostura

Playa Martini 400

Vermouth americano, vermouth extra
dry, sotol

Cajarillo

espresso, 43 herbs liquor

Cocktail

Hecho con cualquier destilado / Made with any basic distilled 350

Cocktail Premium (*P*)

Hecho con cualquier destilado premium / Made with any premium
distilled 375

Cocktail Premium Especial (*SP*)

Hecho con cualquier destilado premium especial / Made with any special
premium distilled 400

Vinos Mexicanos | Mexican Wine List

BLANCO / WHITE

Puerto Nuevo / Suavignon Blanc

Copa / Glass 150 ml \$285

Botella / Bottle \$ 1,145

Casa Madero / Chardonnay

Botella / Bottle \$ 1,340

ROSADO / ROSE

Villa Montefiori Rosato / Sangiovesse

Botella / Bottle \$ 1,490

Casa Madero V / Syrah

Botella / Bottle \$ 1,340

TINTO / RED

Balero / C.S. Merlot Tempranillo

Botella / Bottle \$ 1,490

Sinfonia De Tintos / Merlot, Zinfandel

Botella / Bottle \$ 1,690

CHAMPAGNE MEXICANO / MEXICAN CHAMPAGNE

J Rivera / Chardonnay, Pinot Noir, Pinot Meunier

Botella / Bottle \$ 2,975

Uncork Bottle Service

Wine Bottle: Basic <300	800	Distilled & Spirits <400	2000
Wine Bottle: Premium	1200	Distilled & Spirits premium	2700
Champagne	2500	Beer	75