

ARANDONO
Cranberry, agave,
lemonade

MARGARITA VIRGIN
Fresh lemon and lime, argave
topped with ginger ale

HERAS CROWN
Fresh orange juice,
grenadine,
fresh lemon, soda

MOCKTAILS
45.00

APPLE MOJITO
Fresh mint, fresh lemon
& lime, apple, topped
with soda
45

PINA COLADA
Coconut, pineapple,
vanilla

GARDENERS
Cucumber, mint, ginger,
fresh lime, lemonade

DRY PALOMA
Grapefruit, argave,
fresh lime, club soda

HOMEMADE LEMONADE
Fresh lemon juice,
sugar syrup, club soda

MENU DE DEGUSTACION

ENTRADA

GUACAMOLE
Served with homemade
tortilla, crudité and salsa
verde

CHICKEN TOSTADA
Chicken Tinga, black bean,
avocado, crème fraiche

KING CRAB SALAD
Avocado, salsa negra
& queso creme

TACOS

PRAWN TACO
Grilled prawn, agave,
chipotle, pineapple pico de
gallo

TWO TACOS
PER PERSON

ARRACHERA TACO
Seared steak, cilantro,
onion
& salsa taquera

PLATO PRINCIPAL

WAGYU RIBEYE
Chargrilled 300g BMS7 Ribeye
served with chimichurri &
esquites

PLEASE CHOOSE
ONE MAIN
&
TWO SIDES

BLACK COD
Chipotle Miso roasted Black
Cod with cured grapefruit

BRAISED GREENS

GREEN RICE

ROASTED POTATOES

DESSERT

TARTA DE LIMON

PLEASE CHOOSE

CHILI CHOCOLATE
CUBE

FOR TWO PERSONS 700.00

SOFT SHELL CRAB TACO
Chipotle, Avocado & crispy kale
65.00



(HANDMADE SERVED IN PAIRS)

LAMB AL PASTOR TACO
*Lamb, grilled pineapple,
salsa verde*
50.00

ARRACHERA TACO
*Seared steak, cilantro, onion
& salsa taquera*
50.00

PRAWN TACO
*Grilled prawn, agave, chipotle,
pineapple pico de gallo*
45.00

MUSHROOM TACO
*Wild mushrooms, kale,
potato and pecorino*
40.00

PATO & SANDIA
*Duck confit, watermelon,
mint, cilantro, date
& chipotle vinaigrette*
65.00

SALADS

GUADALAJARA
*Yellow beetroot, green apple,
heirloom tomato, goat cheese
& pistachio*
65.00

GUACAMOLE
*Served with homemade tortilla,
crudité and salsa verde*
50.00



KING CRAB SALAD
*Avocado, salsa negra
& queso creme*
130.00

GRILLED CORN
Queso & chile de arbol
40.00

QUESADILLA CAMPECHANA
*Arrachera Flank steak,
Lamb Al Pastor, tres quesos,
roasted tomato & Jalapenos*
85.00

QUESADILLA RUSTICA
*Tres quesos, roasted tomato,
poblano chile*
65.00

CALAMARES FRITOS
*Crispy squid, mexican togarashi,
jalapeno aioli, cilantro & fresno chile*
55.00

LAMINADO DE SEABASS
*Aguachile verde, pomegranate,
green apple and jicama*
80.00

TUNA PALETITA
*Seared blue fin tuna, avocado crema,
pineapple pico de gallo*
70.00

TOSTADITAS

CHICKEN TOSTADA
*Chicken Tinga, black bean,
avocado, crème fraiche*
50.00

TUNA TOSTADA
*Tuna, avocado crema,
chipotle alioli, crispy leek*
55.00

GRILLED
PRAWNS
*Grilled Giant Prawns,
chipotle garlic sauce
& salsa macha*
190.00

FROM OUR WOOD
BURNING GRILL



LAMB
CHOPS
*Herb crust, pipian rojo,
pomegranate*
140.00

WAGYU RIBEYE
*Chargrilled 300g BMS7
Ribeye served with
chimichurri & esquites*
340.00

GRILLED
CAULIFLOWER
*Salsa macha sikil pak,
pineapple pico de gallo*
85.00

CHICKEN
PIBIL
*Grilled Cornfed
Chicken, Pibil adobo*
120.00

DUCK
CARNITAS
*24-hour Confit Duck, served
with handmade tortillas
& salsa verde*
200.00

BLACK COD
*Chipotle Miso roasted
Black Cod with cured
grapefruit*
230.00

BEEF
BARBACOA
*Slow roasted beef short rib
in adobo, butternut squash
& homemade tortillas*
220.00



BAKED FISH
*Hamour baked in banana
leaf with tomatillo &
cilantro*
195.00

SIDES 25.00

GREEN RICE

BRAISED GREENS

ESQUITES

ROASTED POTATOES