

In case of allergy or food restriction please inform our waiter.
We'll be glad to cook something special for you.

Prices in mexican pesos, tax included.

LUNCH & DINNER

HOT AND COLD ENTREES

- GUACAMOLE MOLCAJET - 195**
Pico de gallo, cilantro, pickled onion and pork rinds.
- CHILTEPIN CHILI SHRIMP AGUACHILE - 210**
Avocado, grapefruit, Persian cucumber, cherry tomato, red onion, sesame, radishes and cilantro.
- RIB EYE AGUACHILE - 310**
Ash sauce, avocado, Persian cucumber, red onion, cilantro, radishes and basil oil.
- TUNA TOSTADA - 250**
Habanero mustard, salt-cured cucumber, chipotle-marinated tuna, ponzu and spicy pumpkin seeds.
- MELTED CHEESE WITH CHISTORRA "5" - 210**
Pickled onion, sauces, served with flour tortillas.
- CORN RIBS - 190**
Vegan mayonnaise, cotija cheese, tajín, cilantro and limes.

TACOS & SANDWICHES

- BLACKENED SALMON TACOS 3 pcs - 320**
Homemade corn tortilla, lettuce, black beans & chorizo fresh salsa, lime mayonnaise, avocado and cilantro.
- SHRIMP TACOS 3 pcs - 265**
Homemade corn tortilla, adobo marinated shrimp, cheese crust, avocado, pickled onion, arugula, crispy serrano chili.
- FLANK STEAK TACO 3 pcs - 290**
Homemade corn tortilla, caramelized onion, cheese crust, avocado, pickled red cabbage, and cilantro.
- AL PASTOR STYLE MUSHROOM TACOS 3 pcs - 220**
Homemade corn tortilla, charred pineapple, avocado and cilantro.
- BEEF MELT SANDWICH - 290**
Homemade sourdough bread, homemade pickles, cheese crust, served with your choice of french fries or salad.
- HAMBURGER "5" - 335**
Certified Angus Beef (200g), lettuce, tomato jam, manchego cheese, bacon, chipotle aioli, served with your choice of french fries or salad.

SOUPS / SALADS

- FENNEL SALAD "5" - 170**
Extra virgin olive oil, arugula, pistachio, Parmesan cheese and lemon.
- ROASTED BEETS - 175**
Goat cheese, carrot, paprika oil, mint, caramelized walnut and balsamic glaze.
- COBB SALAD - 190**
Romain lettuce, grilled chicken, bacon, cherry tomato, avocado, cucumber, blue cheese, hard-boiled egg, lime dressing, and cilantro.
- TORTILLA SOUP - 175**
Avocado, crispy tortilla, fresh cheese, pasilla chili, sour cream and habanero oil.
- CHICKEN BROTH - 160**
Shredded chicken, vegetables, white rice, served with cilantro, onion, serrano chili, lime and homemade tortillas.

5 MAINS

- SALMÓN & FUSSILI PASTA (200grs) - 395**
Extra virgin olive oil, garlic, cherry tomato, parsley, lemon zest and parmesan cheese.
- PARMESAN CRUST ROASTED CHICKEN BREAST (200grs) - \$320**
Served with a salad of blue cheese, avocado, Gala apple, red wine vinaigrette, and caramelized walnuts.
- RIB EYE (IDEAL FOR TACOS) (350grs) - 720**
Homemade tortillas, chiles toreados, grilled onions, guacamole and two quesadillas.
- SESAME-CRUSTED YELLOWFIN TUNA (200grs) - 310**
Carrot and ginger purée, radicchio salad, cucumber, fresh leaves and mustard vinaigrette.

SIDES

- TRUFFLED FRENCH FRIES - 160**
Parmesan cheese, parsley, truffle oil.
- STREET CORN ESQUITES - 110**
Cotija cheese, butter and tajín chili mayonnaise.
- SAUTÉED VEGETABLES - 110**
With homemade chimichurri.
- BRAVAS POTATOES - 110**
Morita and garlic mayonnaise.

VEGETARIANO | VEGANO

- EXTRAS:**
Half avocado - 35 • Grasshoppers (20g) - 90

CINCO

LUNCH & DINNER