

DINNER MENU





APPETIZERS

GREEK SALAD | \$325MXN

Cherry tomato, cucumber, red onion, Kalamata olives, and feta cheese.

BEET TIMBAL | \$325 MXN

Oven-roasted beet with goat cheese, citrus, and pistachio.

HOMEMADE FOCACCIA WITH DIPS | \$525 MXN

Artisan bread baked in-house, served with a variety of Middle Eastern-inspired dips.

BARBACOA TACOS (3 PIECES) | \$450 MXN

Juicy meat with spring onion, fresh radish, and cilantro, served with tropical guacamole.

TUNA TARTARE IN PONZU SAUCE | \$475 MXN

Fresh tuna mixed with citrus ponzu sauce, mango, avocado, and sesame seeds.

FROM OUR OVEN

MARGHERITA PIZZA | \$340 MXN

Gouda cheese, pomodoro sauce, and basil.

GOAT CHEESE PIZZA | \$380 MXN

Pomodoro sauce, figs, goat cheese, and balsamic reduction.

BURRATA PIZZA | \$395 MXN

Pomodoro sauce, truffle, and burrata.

FROM OUR SEAS

SEA BASS FILLET WITH OUZO | \$625 MXN

Juicy sea bass served with mashed potatoes.

BAKED SALMON WITH SUMAC | \$675 MXN

Sumac-marinated salmon served with sautéed vegetables (zucchini, broccoli, and spinach).





FROM OUR LAND

LEMON CHICKEN BREAST | \$495 MXN

Lightly seared chicken breast served with sautéed vegetables (zucchini, broccoli, and spinach).

SLOW-COOKED BARBACOA SHORT RIB | \$725 MXN

Tender short rib served with mashed potatoes.

ANGUS BEEF TENDERLOIN WITH RED WINE SAUCE | \$850 MXN

Served with charcoal-roasted potatoes.



SWEET MEMORIES

CLASSIC STICKY TOFFEE PUDDING | \$345 MXN

CARDAMOM FLAN | \$345 MXN

CHOCOLATE MOUSSE | \$385 MXN

