



Entradas / Starters

Tostadas de pescado (atún, dorado, huachinango) 180g Fried corn tortilla with fish guacamole and onion	\$290
Tacos de pescado o camarón (90g) Shrimp o fish tacos	\$290
Aguate relleno de camarones (160g) Shrimp-Stuffed Avocado	\$290
Coctel de camarones (160g) Shrimp cocktail	\$290
Coctel de pulpo (100g) Octopus cocktail	\$290
Pulpo frito rebozado con tempura (150g) Tempura-battered fried octopus	\$380
Pescadillas servidas con guacamole (140g) Pescadillas (Fish Tacos) served with Guacamole	\$290
Ceviche estilo colima (100g) Colima style ceviche with raw fish of the day	\$210
Tabla de quesos manchego, feta, roquefort,quesillo y aceitunas Cheese platter manchego, oaxacan string cheese, roquefort and olives (manchego 50gr, quesillo 50gr, feta 50gr, azul 25gr).	\$260
Babaganoush berenjenas asadas y especias (150g) Roasted eggplant and spices	\$145
Hummus servido con pan pita (150g) Hummus with homemade pita bread	\$145
Nachos (70gr) Chips with cheese an beans	\$145
Guacamole con totopos(200g) Guacamole and chips	\$150
Frituras de pescado papas fritas y salsa picante o tártara (180gr) Fish and chips served with french fries, spicy or tartar sauce	\$455
Tacos de arrachera, guacamole y cebolla asada (200gr) Flank steak tacos with guacamole and grilled onions	\$240

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Sopas / Soup

Mariscos (350ml)	\$580
Seafood soup (camarón 80g, pesca del dia 100g, pulpo 60g, almejas 160g)	
Hongos (250ml)	\$130
Mushroom soup	
Azteca (250ml)	\$130
Tomato based with strips of tortilla and avocado and cheese.	
Verduras (250ml)	\$130
Vegetables mix soup	
Cilantro(250ml)	\$130
Coriander soup	

Ensaladas / Salads

Mixta con camarones(160g)	\$290
Tossed Green salad with Shrimp (160gr)	
Suprema (185g)	\$170
Lechuga, 50gr de queso manchego, manzana y aderezo de yogurt	
Lettuce, manchego cheese, apple and yogurt dressing	
Griega / Greek salad(260g)	\$170
Lechuga pimienta verde, pepino, aceitunas negras, 25gr de queso feta y vinagre balsámico.	
Lettuce, green pepper, cucumber, black olives, feta cheese and balsamic vinegar	
Ensalada de la casa (185g)	\$155
Mezcla de lechugas, ajonjolí y aderezo de naranjas	
Fresh leafy greens of the day and an orange salad dressing	
Tabule (115g)	\$145
Trigo, pepino, cebollita, especias y aceite de olivo	
Tabbouleh. Boiled wheat, cucumber, spring onion, spices and olive oil	



Pastas

Frutti di mare	\$580
Shrimp 60g, fish 80g, octopus 40g, mussels 40g Seafood Pasta in White Wine Sauce.	
Pasta Marinero	\$450
Camarón, pescado y almejas,pulpo. Shrimp 60g, clams 120g, fish 80g, octopus 50g	
Ravioli (10u)	\$275
Ravioli con espinacas y requeson Ravioli with spinach and cottage cheese	
Lasagna	\$300
Lasagna with three cheeses and spinach (Cottage cheese 65g, chihuahua 90g, parmesano 18g)	
Alfredo con camarones	\$450
Creamy pasta with spices and shrimp(160g)	
Campesina	\$230
Pasta with vegetables mixed in tomato sauce	
Rabiata	\$220
Pasta with chili powder, garlic and oil	
Alfredo	\$230
Creamy sauce made from butter, heavy cream, and Parmesan cheese.	



Plato Fuerte / Main Course

Camarones a la diablo (200g)	\$480
Shrimp a la diablo, rice and sautéed vegetables and very spicy sauce	
Camarones al coco (200g)	\$480
Shrimp in a reduced sauce made of coconut, ginger and tamarind, rice and sautéed vegetables	
Brocheta de mariscos, arroz y verduras	\$580
Seafood shish kabob, rice and sautéed vegetables (camaron 60gr, calamar 60gr, pescado 120gr)	
Huachinango entero, arroz y verduras salteadas (500g)	\$470
Whole red snapper, rice and sautéed vegetables	
Lomo de Huachinango al limón (180g)	\$470
Lime brushed Red Snapper served on a bed of stewed tomatoes with capers	
Lomo de Dorado (250g)	\$470
Meaty back of mahi-mahi topped with an infusion of mushrooms, olive oil and herbs	
Lonja de Atún (270g)	\$480
Pepper, seared Tuna brushed with a tamarindo honey glaze (270g)	
Pulpo al ajillo (180g)	\$480
Garlic fried octopus	
Hamburguesa (140g)	\$320
Homemade burger. Tomatoes, lettuce, pickles, avocado, cheese and french fries	
Arrachera sellada (325g)	\$380
Guacamole y papas a la francesa Seared Flank steak, guacamole and french fries	
Rib Eye (330g)	\$620
A la plancha con verduras asadas y puré de papa Grilled Rib Eye with roasted vegetables and mashed potatoes	

Sides

Papa al horno (200gr)	\$120
Papas a la francesa (250gr)	\$120
Frijoles (150gr)	\$50
Arroz (150gr)	\$50
Verduras salteadas (140gr)	\$135



Clásicos de Santa Fe

Chiles rellenos (2u) Queso, almendras, pasas y salsa de tomate (190gr) Chiles filled with cheese, almonds, raisins and tomato sauce	\$280
Tamales de verduras con quesillo (2u) Vegetables & cheese tamales (110gr quesillo)	\$220
Tacos Santa Fe (3u) Quesillo, papas y champiñones (100 gr quesillo) Oaxacan string cheese, potato and mushrooms and salad	\$195
Tostadas especiales (2u) Frijoles, tomate, lechuga, aguacate, queso (30 gr parmesano) Toasted corn tortillas topped with beans, tomatoes, lettuce, avocado, cheese	\$195
Sandwich de tofu y papas a la francesa (1u) Braised tofu sandwich & french fries (80gr tofu)	\$200
Enchiladas Oaxaqueñas (3u) Oaxacan Mole enchiladas (100gr quesillo)	\$195
Hamburguesa de carne de soya (130gr), queso y papas a la francesa Homemade veggie burger with french fries	\$240
Sandwich tempe (150g) con papas fritas Tempeh Sandwich with French Fries	\$195
Combinación mediterranea (200g) Mediterranean Combination platter	\$230

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Bebidas /Drinks

Jugos naturales (250ml)	\$75
Zanahoria o verde / vegetables or carrot juice	
Jugo (250ml): naranja, piña, toronja	\$70
Pineapple, orange or grapefruit juice	
Licuerdo de frutas (250ml)	\$70
Fruit smoothie	
Chocolate caliente (275ml)	\$75
Oaxacan hot chocolate	
Tés e infusiones (275ml)	\$70
Chamomile, black or peppermint	
Mimosas	\$160
Americano o con leche (275ml) / American coffee	\$60
Espresso	\$65
Cappuccino	\$65
Moka (275ml) Coffee, milk and sweet chocolate	\$70
Latte (275ml) Creamy milk and coffee	\$65

Postres /Desserts

Plátanos flameados con ron y miel (180gr)	\$122
Bananas Flambé in rum and honey	
Pastel de chocolate (158gr)	\$125
Chocolate cake	
Flan (120gr)	\$125
Vanilla custard topped with caramel sauce	
Helado hecho en casa (100gr)	\$125
Homemade ice cream	
Pay de fresas (155gr)	\$135
Strawberry pie	

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