



— Orchard —

CHARRED LOCAL WATERMELON 🍷 🌿 ☐

Cashew cream, pickled seaweed salad, ancho chili oil

400

YUCA CHARCOALS ★

Fried yuca, squid ink, salsa brava, leek ash

380

GRILLED MIRAFLORES CORN ★ ☐

Chintextle alioli, cured lemon cream

450

SEARED ROMAINE HEARTS 🌿

Tomato emulsion, pancetta crumble, avocado,
sheep cheese vinaigrette

400

ROASTED BRUSSELS SPROUTS 🌿 ☐

Cauliflower purée, sweet tamarind glaze,
rocoto chili, tzatziki

350

Raw

SMOKED KAMPACHI CRUDO ★ ☐

Pickled kampachi (3.5 oz), fermented habanero foam,
Persian cucumber, jicama

680

CHINGON OYSTERS (3 pcs)

Horseradish cream, crispy quinoa, lemon caviar

- OR -

Citrus and mezcal mignonette

600

HALF-MOON SCALLOP TOSTADA (3 oz.) ☐

Tomatillo and mandarin chalaquita,
leek and eggplant purée, serrano chili

650

AGED WAGYU TARTARE (3 oz.) 🌿

Black garlic, shallots, capers, cured egg yolk

650

★ SIGNATURE 🌿 VEGETARIAN 🌿 GLUTEN 🍷 NUTS ☐ SENSEI

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

ALL PRICES ARE IN MXN AND INCLUDE TAXES AND SERVICE CHARGE. GRATUITIES ARE NOT INCLUDED.

WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD, AND ROOM CHARGE.

— Embers —

EMPANADAS CRIOLLAS (2 pcs) ♣

TRADITIONAL: Beef tenderloin picadillo, dates, pasilla chili, olives

- OR -

SEASONAL: Mushroom barbacoa, roasted garlic, caramelized onion, Chihuahua cheese

520

GARLIC OCTOPUS TOSTADA ♣ □

Piquillo pepper, roasted potatoes, alioli

680

SEARED CLAMS WITH CHILTEPIN (3 pcs) ♣ ★

Grana Padano cream, citrus-chiltepin butter

780

WOOD-OVEN SMOKED CHEESE ♣ ♣ ♣

Roasted tomatoes, tomato and Baja beer
marmalade, rustic bread

550

CHARRED BEETS ♣ ♣ □

Roasted organic tomatoes, requeson,
pistachio, grilled vegetable jus

650

— Fire —

WOOD-FIRED DUCK RICE

Organic duck (6.5 oz), fire-grilled mushrooms, Chardonnay, lemon alioli

1,700

BEEF CHEEK CURANTO ♣

Braised Wagyu (6.5oz) in wood oven, creamy Israeli
couscous, roasted eggplant, kaffir lime

1,300

GRILLED SHRIMP WITH RED ADOBO □

Blue shrimp (7 oz), roasted pepper emulsion,
spring onion, iron-cooked potatoes, chili rub

1,800

CATCH OF THE DAY (6.5 oz)

Celery root purée, fried capers,
almond and white wine sauce

1,300

FILETE AL TRAPO ★ □

Prime beef tenderloin (6.5 oz), potato mousseline,
sautéed seasonal mushrooms, red wine-herb sauce

2,100

NEW YORK & ZUCCHINI ♣ □

Wagyu (6.5 oz), roasted pumpkin hummus,
goat cheese fondue, squash blossom

2,200

WOOD-OVEN TOTOABA ★ □

Sustainable catch (6.5 oz) wrapped in banana leaf,
roasted plantain purée, coconut-lemongrass sauce

1,300

PICANHA (10.5 oz)

Australian Black Onyx Angus

2,100

RIB EYE (12.5 oz)

Australian Cape Grim Angus

2,900

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