



PLANT-BASED
MENU

— Orchard —

YUCA CHARCOALS ★

Fried yuca, salsa brava, leek ash
380

GRILLED MIRAFLORES CORN ★ □

Smoked chili alioli, cured lemon cream
450

SEARED ROMAINE HEARTS ♣

Roasted tomato emulsion, bread crumbles,
avocado, champagne vinaigrette
400

CHARRED LOCAL WATERMELON ♠ □

Cashew cream, pickled seaweed salad, ancho chili oil
400

ROASTED BRUSSELS SPROUTS □

Cauliflower purée, sweet tamarind glaze,
rocoto chili
350

EMPANADAS CRIOLLAS (2 pcs) ♣

Seasonal mushroom barbacoa, roasted garlic,
caramelized onion
450

★ SIGNATURE ♣ GLUTEN ♠ NUTS □ SENSEI

ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE TAXES AND SERVICE CHARGE. GRATUITIES ARE NOT INCLUDED.
WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD, AND ROOM CHARGE.

Fine

WOOD-GRILLED MUSHROOM RICE

Seasonal mushrooms, sofrito, Chardonnay, lemon alioli
1,100

RAVIOL

Vegan ragout braised in red wine, roasted eggplant,
macadamia nut, kaffir lime
950

CHARCOAL-GRILLED CAULIFLOWER
& ZUCCHINI STEAK

Roasted pumpkin hummus, cauliflower cream,
squash blossom, grilled zucchini
850

GRILLED BEET ROULADE

Roasted organic tomatoes, beet hummus, pistachio,
roasted vegetable jus
850

OVEN-ROASTED CABBAGE

Citrus supremes, young coconut, roasted plantain purée,
coconut-lemongrass
875

Ash

COCOA ASHES

Warm Mexican chocolate cake, Guerrero Negro salt,
yogurt ice cream
340

SLOW-FIRE CARAMEL

Chocolate mousse, Guerrero Negro salt,
salted caramel toffee
320

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