



DINNER

/ 18:00 - 22:00

WATERMELON SALAD \$260

WATERMELON, FETA CHEESE, OREGANO, BASIL, PEPPER, MINT, LEMON AND OLIVE OIL (GF) (V)

GREEK SALAD \$270

OLIVES, THYME, MINT, BASIL, RED ONION, CHERRY TOMATOES, FETA CHEESE, CUCUMBER AND VINAIGRETTE (GF) (V)

CARPACCIO LUCRECIA \$260

BETROOT, WALNUT, ARUGULA, GOAT CHEESE, PARMESAN CHEESE, OLIVE OIL, PEPPER, LEMON JUICE AND ORANGE JUICE (GF) (V)

GRILLED BEEF FILLET \$340

SERVED WITH GARLIC MASHED POTATOES, SAUTÉED MUSHROOMS, GRILLED VEGETABLES WITH VINAIGRETTE (GF) (V)

GRILLED OCTOPUS \$575

MARINATED IN GARLIC, SERVED WITH BULGUR SALAD, ARUGULA AND CURRY MAYONNAISE (V)

GRILLED SALMON \$550

TERIYAKI SAUCE, GARLIC MASHED POTATOES, AND GRILLED VEGETABLES WITH A TOUCH OF VINAIGRETTE (V)

RIB EYE \$1200

SERVED WITH GARLIC MASHED POTATOES, GRILLED VEGETABLES AND A TOUCH OF VINAIGRETTE (GF) (V)

AGUACHILE RIB EYE \$1300

SHALLOTS, RED ONION, CILANTRO, CUCUMBER, SERRANO PEPPER, JALAPEÑO PEPPER, HOMEMADE BLACK SAUCE (V) (GF)

*Option with habanero chili

TUNA BAJIO \$480

CUBED TUNA IN BLACK SAUCE, CHERRY TOMATOES, KALAMATA OLIVES AND HERB CREAM CHEESE (GF)

(GF) GLUTEN FREE (V) VEGETARIAN

(V) LACTOSE FREE (V) VEGAN



- POSTRES -

CHURROS WITH ICE CREAM AND CARAMEL \$250

SPRINKLED WITH SUGAR AND CINNAMON, SERVED WITH DULCE DE LECHE AND CONDENSED MILK (V)

BLINTZES \$250

FILLED WITH CHEESES, SERVED WITH ICE CREAM AND RED FRUIT COMPOTE (V)

CORN FLAN WITH CARAMEL (GF) (V) \$250

ICE CREAM (GF) (V) \$150

- VANILLA
- CARAMEL
- RASPBERRY
- LEMON



MENU

/ 24 HOURS

FRENCH DIP SANDWICH \$320

SLOW-COOKED BEEF TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$270

BREAD, MAYONNAISE, BACON, CHICKEN, HAM, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$480

BREAD, MAYONNAISE, MEAT, LETTUCE, CHEESE, TOMATO, BACON, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$270

SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ ☞

QUESADILLAS 3PZ \$180

HUITLACOCHÉ ☑ | TINGA (CHICKEN) ☞

SHRIMP QUESADILLAS 3PZ ☞ \$270

MIXED CEVICHE \$390

WHITE FISH, OCTOPUS, SHRIMP, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER

☑ ☞ *Without octopus

TUNA TARTARE \$360

CUBED TUNA, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL ☞ ☑

MUSHROOM CEVICHE \$220

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE ☞ ☑ ☑

SEASONAL FRUIT BOWL \$220

GRANOLA OR HONEY ☑ ☑
OPTION ACCOMPANIED WITH KEFIR

- TO SHARE (MEZE) -

HUMMUS \$220

CHICKPEA DIP SERVED WITH PITA BREAD ☑

OLIVES ☑ \$120

CRUDITES \$200

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE

GUACAMOLE ☑ \$250

☞ GLUTEN FREE ☑ VEGETARIAN

☑ LACTOSE FREE ☑ VEGAN