



RECEPTION MENU

LOUNGE

TORTILLA SOUP SHOOTER

Tajin croutons, avocado mousse, cilantro crème fraîche

PACIFIC OYSTERS

citrus gel, valentina powder

CHEESE & CHARCUTERIE

Tajin pickles, chorizo

EQUITES CUP

spicy aioli, queso fresco, micro cilantro



SUNSET TERRACE

ROASTED CARROTS

smoked crema, chimichurri, guajillo bread crumbs

SALMON ZARANDEADO

avocado mousse

SHORT RIB TACOS

pickled onions, cilantro, onion, smoked salsa verde

PRAWN AGUA CHILE

cucumber, orange, salsa roja

FRIED CHICKEN SLIDERS

fennel apple slaw, spicy honey

FRIJOLES RANCHEROS

queso panela, citrus crema, tortilla crumbles

ARROZ ROJO

jalapeño, onion, tomato





DINNER MENU

AMUSE

PRAWN CEVICHE SHOOTER

pico de gallo, avocado mousse

FIRST

DUCK CARNITAS

tostada, pickled nopales, creamy slaw

SECOND

GRILLED OCTOPUS

confit fingerlings, salsa macha, chorizo aioli, house tortilla

THIRD

60-DAY DRY AGED NEW YORK STEAK

bone marrow chimichurri, roasted cauliflower, grilled BBQ onions

DESSERT

COCONUT PANNA COTTA

roasted pineapple caramel, sesame peanut brittle

