

STARTERS



Guacamole & Chips

Avocado, jalapeño, cilantro, lime, onion - three varieties of homemade chips 24 ✓



Salmon Ceviche

Green grapes, green apple, habanero, garlic oil, cilantro 26



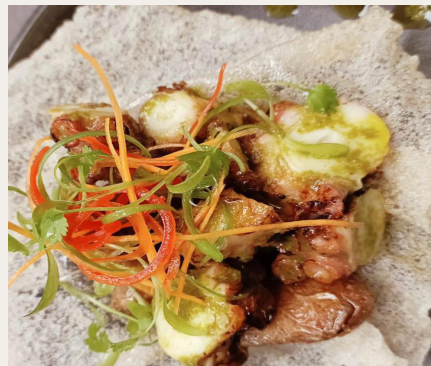
Shrimp Coconut Ceviche

Jicama, pomegranate, ginger, mango, lime, coconut cream 24



Beef Carpaccio

Beef tenderloin, jalapeño, red onion, lime, salsa macha, garlic chili blend 24 🌶️



Grilled Octopus

Refried beans, basil-jalapeño oil, garlic roasted potato, crispy rice basket, charred lime 26



Corn Cake

Onion, jalapeño, poblano, garlic butter 18 ✓

Kindly alert your server if you have any special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
15% service charge and 12% government tax will be added to your final check.



SALADS



Burrata & Beet Salad

Tamarind and chili glaze, caramelized red and golden beets, avocado crema, cucumber ribbon, pecan gremolata 24 ✓👩🍳



Caesar Salad

Crisp romaine, Caesar dressing, chorizo, red onion, pecorino 22



Kale Salad

Baby kale, pineapple-cilantro dressing, pomegranate, compressed cucumber, candied pecans, queso fresco 22 ✓👩🍳

SIDES



Esquites

Sautéed Corn, Chipotle aioli, cotija cheese, lime, epazote, tajin 18

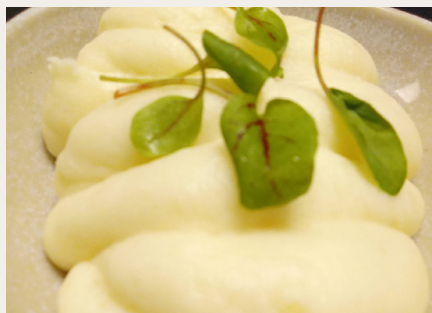


Loaded Mexican Fries

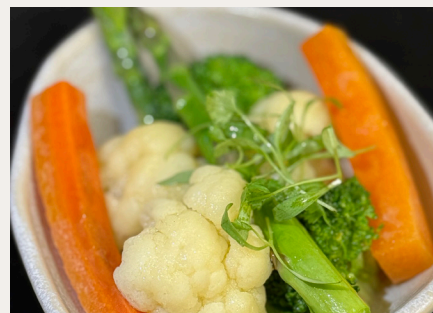
Pico de Gallo, Oaxaca cheese, beef brisket, chicken sauce, demi glaze, cilantro sauce 14



Mexican Poblano Rice 10



Creamy Garlic Mash 10



Steamed Vegetables 10

TACOS



Braised Beef Brisket

Onion-cilantro, lime,
homemade corn tortilla 36



Confit Pork Shoulder

Onion-cilantro, lime,
homemade corn tortilla 34



Baja Fish Taco - Grouper

Freshly Caught local fish, beer
batter, pickled vegetables,
macha crema, lime, homemade
corn tortilla 36



Tinga - Chicken

Tomato sofrito, chipotle, refried
beans, queso fresco, homemade
corn tortilla 34



Sautéed Mushroom

Cremini mushroom, butter, garlic,
lime, salsa macha (garlic chili
blend), homemade corn tortilla 32



TOASTADAS



Spicy Tuna

Yellowfin tuna, lime, cucumber,
red onion, macha crema, peanuts

26 🥥🥥



Golden Shrimp

Salsa macha (garlic chili blend),
iceberg, sesame 26



Crispy Calamari

Refried beans, zucchini, lettuce,
Guajillo sauce 26



ENTRÉES



Grilled Angus Rib-eye

12oz Aged angus Rib-eye,
house made green chorizo,
garlic roasted fingerling potato,
mushroom jus, pico de gallo 64



Snapper Veracruzana

Freshly caught Caicos snapper,
tomato, capers, olives, lemon
zest, chayote, shallots 48



Roasted Grilled Chicken

Roasted chicken, plantain
machucos, poblano rice, crispy
plantain 44 🌶️



Mexican Style Paella

Freshly caught Caicos seafood,
lobster, clams, mussels, calamari,
shrimp, octopus, Mexican rice
cooked in morita pepper 56



Beef Burrito

Mexican rice, lettuce, refried
beans, corn kernel, Oaxaca
& Mozzarella cheese, guajillo
sauce, avocado crema 44 🌾



Crispy Taco

Braised pork, mole, crema,
pickled onion, cotija cheese 40

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INTERNATIONAL CUISINE



Lamb Rack

Grilled lamb chop, charred broccolini, garlic roasted potato, mango & mint chutney, rosemary thyme jus 52



Grouper

Freshly caught island spiced coconut crusted grouper, creamy sweet potato, asparagus, beurre blanc, mango salsa 48 



Surf & Turf

Aged Angus beef tenderloin, jamboo prawns, creamy garlic mash, vegetables medley, brown butter 64



Shrimp Skewers

Tequila flamed shrimp, peas & rice, zucchini, peppers, grilled pineapple cilantro sauce 48

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