

STARTERS



Guacamole & Chips

Avocado, jalapeño, cilantro, lime, onion - three varieties of homemade chips 26 ✓



Salmon Ceviche

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



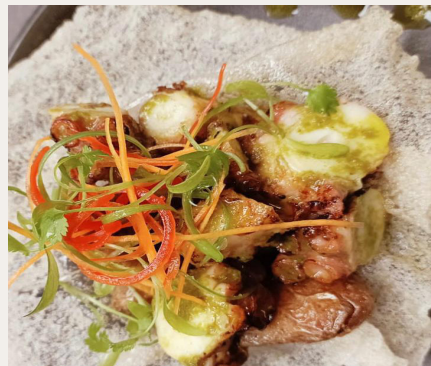
Shrimp Coconut Ceviche

Jicama, pomegranate, ginger, mango, lime, coconut cream 26



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 28



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



Caesar Tostadas

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

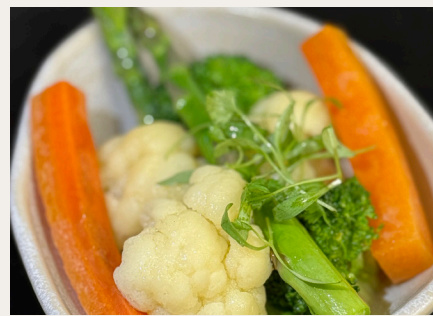
Pico de Gallo, Oaxaca cheese, beef brisket, demi glaze 18



Mexican Poblano Rice 10



Creamy Garlic Mash 10



Steamed Vegetables 10

TACOS



Braised Beef Brisket

Onion-cilantro, lime,
homemade corn tortilla 38



Confit Pork Shoulder

Onion-cilantro, lime,
homemade corn tortilla 36



Baja Fish Taco - Grouper

Freshly Caught local fish, beer
batter, pickled vegetables,
macha crema, lime, homemade
corn tortilla 38



Tinga - Chicken

Tomato sofrito, chipotle, refried
beans, queso fresco, homemade
corn tortilla 36



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 and
sesame seeds 26



Crispy Calamari

Refried beans, zucchini, lettuce,
Guajillo sauce 26



ENTRÉES



Grilled Angus New York Striploin

12oz Aged angus Rib-eye,
house made green chorizo,
garlic roasted fingerling potato,
mushroom jus, pico de gallo 48



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,
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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SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS

INTERNATIONAL CUISINE



Grouper

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



Shrimp Skewers

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



Wild Mushroom Ravioli

Creamy mushroom stuffed ravioli, mushroom Jus, Shaved Parmesan 44

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