

SISI

RESTAURANTE

STARTERS

Guacamole & Chips

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

Salmon Ceviche

Green grapes, green apple, habanero, garlic oil, shallots and 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, jalapeno, poblano, garlic butter 18 ✓

SIDES

Esquites

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

Loaded Mexican Fries

Pico de Gallo, Oaxaca cheese, beef brisket, demi glaze 22

Mexican Poblano Rice 12

Creamy Garlic Mash 12

Steamed Vegetables 10

SALADS

Burrata & Beet Salad

Tamarind glaze, caramelized red and golden beets, avocado crema, cucumber ribbon, pecan gremolata 26 ✓ 🥜

Caesar Tostadas

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

Kale Salad

Baby kale, pineapple-cilantro dressing, pomegranate, compress cucumber, candied pecans, queso fresco 22 ✓ 🥜

TACOS

Braised Beef Brisket

Onion-cilantro, lime, homemade corn tortilla 38

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 38 🌿

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 🌿

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.



SPICY



VEGETARIAN



VEGAN



CONTAINS GLUTEN



CONTAINS NUTS

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TOSTADAS

Spicy Tuna

Yellowfin tuna, lime, cucumber, red onion, sesame seeds, macha crema, peanuts 34  

Golden Shrimp

Salsa macha (garlic chili blend), iceberg 34 

Crispy Calamari

Refried beans, zucchini, lettuce, Guajillo sauce 34 

INTERNATIONAL CUISINE

Lamb Rack

Grilled lamb chop, charred broccolini, garlic roasted potato, mango & mint chutney, rosemary thyme jus 54

Grouper

Freshly caught island spiced coconut crusted grouper, creamy sweet potato, asparagus, beurre blanc, mango salsa 52 

Surf & Turf

Aged Angus beef tenderloin, native lobster, creamy garlic mash, vegetables medley 75

Shrimp Skewers

Tequila flamed shrimp, peas & rice, zucchini, peppers, grilled pineapple cilantro sauce 50

Mishima Reserve Wagyu

Slow braised Wagyu beef cheek, sweet potato Mille-feuille, oyster mushroom confit, mole jus 56

ENTRÉES

Grilled Angus Rib-eye

12oz Aged angus Rib-eye, house made green chorizo, garlic roasted fingerling potato, mushroom jus, pico de gallo 68

Snapper Veracruzana

Freshly caught Caicos snapper, tomato, capers, olives, lemon zest, chayote, shallots 52

Roasted Grilled Chicken

Roasted chicken, plantain machucos, poblano rice, crispy plantain 46 

Mexican Style Paella

Freshly caught Caicos seafood, prawns, clams, mussels, calamari, shrimp, octopus, Mexican rice cooked in morita pepper 62 

Beef Burrito

Mexican rice, lettuce, refried beans, corn kernel, Oaxaca & Mozzarella cheese, guajillo sauce, avocado crema 46 

Crispy Taco

Braised pork, mole, crema, pickled onion, cotija cheese 44

SCAN FOR
PHOTOS AND DETAILS



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DESSERTS

Churros de Chocolate

Dulce de Leche, cinnamon sugar, raspberry sauce, Mexican coffee affogato 18

Frozen Key Lime

Key Lime curd, passionfruit sauce, guava sorbet, crispy quinoa 18

Tres Leche

Masa Crumble, Chantilly de canela, soursop ice cream 18 (Add Cointreau - 10)

Crème Catalana

Creamy coconut custard, candied pecan, raspberry sorbet 18 

Selection of Ice Cream

Vanilla, Chocolate, Dulce de Leche, Strawberry 2 Scoops - 14

Selection of Sorbet

Lemon, Mango, Passion Fruit, Raspberry, Coconut, Sour Sop 2 Scoops - 14

KIDS MENU

STARTERS

Mini Guac & Chips

Fresh avocado smashed to perfection with a sprinkle of lime. Served with crispy tortilla chips 14 

Cheesy Quesadilla Roll-Ups

Flour tortillas rolled up with gooey Mexican cheese and a side of mild tomato dipping sauce 14 

MAIN DISHES

Beef Taco

Beef Brisket Taco, mango salsa served with fries 16

Little Luchador Nachos

Crispy tortilla chips topped with melted cheese, refried beans, and a side of grilled chicken or beef 16

Mexican Mac & Cheese

Elbow pasta tossed in a creamy queso sauce with a sprinkle of cotija cheese 14 

DESSERTS

Churro Bites

Bite-sized churros with chocolate and caramel dipping sauces 10 

Ice Cream Taco

Waffle taco filled with vanilla ice cream, chocolate sauce, and sprinkles 10 

Seasonal Fruit Cup

Dash of chamoy, lemon sorbet 8

Chicken Tenders

Crispy Chicken tenders served with fries 14

SIDES

Fries & Sweet Fries 8 

Mexican Rice 8 

Steamed Vegetables 8 

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