




SALTY CANTINA

GUACAMOLE 8 oz   **\$300**
Tomato, Onion, Cilantro, Serrano Chili

SEAFOOD CEVICHE TOSTADA 4 oz   **\$310**
Tamarind & Guajillo Dressing, Avocado,
Spring Onion, Serrano Chili

GAZPACHO MORELIANO  **\$225**
Pineapple, Mango, Jicama, Cotija Cheese,
Onion, Serrano Chili

OYSTER MUSHROOM "CARNITAS" TACO  **\$290**
Salsa Verde, Onion, Cilantro

GRILLED OCTOPUS TACOS 4 oz **\$350**
Crickets Mayo, Carrot & Morita Chili Puree, Fried Leek



AL PASTOR SUCKLING PIG TACO 4 oz  **\$295**
Chopped Pineapple, Pickled Onion

CHORIZO & POTATO PAMBAZO **\$225**
Guajillo Chili Adobo, Potato, Lettuce,
Sour Cream, Cotija Cheese

BRAISED PORK SHANK (Suggested For 2) **14 oz** **\$690**
Chipotle Chili Jus, Pickled Veggies



FAVA BEAN SOPE **\$250**
Martajada Salsa, Fresh Cheese,
Onion, Sour Cream

SWEET CANTINA

JERICALLA   **\$200**
Papantla Vanilla and Guava

MEXICAN CORN CAKE **\$220**
Rompope Sauce and Nixta Liqueur

SWEET POTATO EMPANADA **\$200**
Honey and Orange

POPSICLES   **\$120**
Seasonal Flavors

ARTISANAL ICE CREAM   **\$220**
Flavors of Mexico



Vegan



Vegetarian



Gluten Free



Nuts



Dairy Free

Consuming raw or undercooked products increases the risk of food, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products. Our menus are subject to change without previous notice. Prices are in Mexican pesos, tax included payables at the exchange rate of the day. The products with a * are not included in the All Inclusive Plan.

