



CANTINA SALADA

Guacamole - \$345

Pico de gallo, chile serrano, tortilla chips

Seafood ceviche tostada - \$350 (120g)

Tamarind and guajillo chili sauce, avocado, spring onion, serrano chili

Gazpacho moreliano - \$260

Pineapple, mango, jícama, cotija cheese, cilantro

"Carnitas" mushroom taco - \$335

Onion, cilantro, radish and guacamole green sauce

Grilled octopus taco - \$400 (120g)

Crispy seasoned chapulines, morita carrot purée, crispy leek, cilantro

Roast pork taco al pastor - \$340 (120g)

Pineapple salsa, pickled onion, cilantro

Pambazo with potatoes and chorizo - \$260 (DP, GT)

Chamorro (mexican-style braised pork shank) (Recommended for two) \$780 (400g)

Chipotle chili jus, pickled vegetables

Fava bean sope - \$290

Roasted salsa, fresh cheese, onion, cream, celery, cilantro

DULCE CANTINA

Jericalla - \$230 (DP)

Papantla vanilla, guava

Corn cake - \$260 (120g) (DP)

Rompo sauce and nixta liqueur

Sweet potato empanada - \$230 (DP, PN)

Honey and orange

Ice pops - \$140

Seasonal flavors

Artisanal ice cream - \$260 (DP, PN)

Flavors of Mexico

GT - GLUTEN | PN - PEANUTS | TN - TREE NUTS | F - FISH | C - CRUSTACEANS | DP - DAIRY PRODUCTS | V - VEGETARIAN | PB - PLANT-BASED



Our coffee, seafood, and local products come from sustainable sources, respecting the environment and supporting local communities.