



LAGUNA

TRADITIONAL
MEXICAN CUISINE



STARTERS

Guacamole made tableside (7 OZ) - \$541 (V, PB)

Onion, tomato, serrano chilli, cilantro, lime, corn tortilla chips

Tortilla soup - \$315 (V, DP)

Avocado, sour cream, panela cheese (0.5 OZ), guajillo, fried epazote, crispy tortilla

Charred aguachile (5 OZ) - \$470 (C)

Shrimp, cucumber, radish, red onion, cilantro, garlic oil

Pichib salad - \$300 (V, DP)

Goat cheese (0.5 OZ), pickled guava, agave lime vinaigrette

Tuna tostada (3 OZ) - \$483 (F, PN, TN)

Scallion, serrano chilli, black sauce, avocado

Bacalar ceviche (4 OZ) - \$441 (F)

Catch of the day, red onion, morita chile, passion fruit

Tetela (3 OZ) - \$310 (DP, GT)

Pork castacán and carnitas, cactus, avocado sauce

Taco selection (4 OZ) - \$473

Suadero, poc chuc, onion, tomatillo salsa, xnipec, martajada salsa

Chiltamal - \$420 (V)

Chiltomate sauce, Edam cheese, watercress, rice cracker

MAIN COURSE

Campeche Shrimp (6 OZ) - \$1,265 (C)

Manchamantel mole, chilacayote, grilled pineapple

Beef short Rib "Birria" (5 OZ) - \$1,040

Ayocote bean purée, pickled onion

Eggplant mole - \$500 (PB, PN)

Beets, yuca, sweet potatoes, caramelized sunflower seeds

Festive tamal - \$500 (DP, TN)

Oaxaca chichilo mole, turkey (2 OZ), sour cream, cotija cheese

Mayan octopus (6 OZ) - \$966

Huitlacoche, roasted cauliflower, garlic chips, Valladolid chorizo

"Tikin xik" snapper (5 OZ) - \$970 (F, DP)

Plantain purée, axiote sauce, lime

PIYO (5 OZ) - \$897 (PN)

Organic chicken, mole de la sierra, sesame seeds

DESSERTS

Churro plazero - \$363 (GT, DP)

Mexican chocolate sauce, gouda cheese ice cream, cinnamon

Gordita tabasqueña - \$300 (DP)

Plantain dough, molasses, Oaxaca cheese, guava jam

Torito veracruzano - \$320 (GT, DP, TN)

Vanilla sponge cake, peanut tres leches cake, Veracruz liquor, crème anglaise, orange coulis

San Cristobal flavors - \$300 (GT, DP)

Chimbo pound cake, coffee cream, Chiapas ganache, dark chocolate tuile, spiced caramel sauce

Vegan jericalla - \$300

Coconut and vanilla, xoconostle compote, crispy coconut

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

Children 5 years old and under, dine for free with the purchase of an adult meal from the regular menu.

Children ages 6 to 12 years old, enjoy 50% off on regular menu selections.



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