



AQUA

TO SHARE

WATERMELON \$270 (PB)

Tajín, lime, salt

GUACAMOLE 4 oz \$440 (PB)

Pico de gallo, coriander, macha sauce, serrano chili, local crudités, tortilla chips

HUMMUS 4 oz \$400 (PB, GT, TN)

Pepitas, tahini, confit garlic, local crudités, pita bread

TEMPURA SHRIMP 4 oz \$510 (C, F, GT)

Mango salsa

CRAB CRISPY TACOS 4 oz \$460 (C, GT, F)

Mexican adobo, lettuce, tomato, sour cream, onion, cotija cheese, green tomato salsa

QUESADILLAS 4 oz \$441 (V, DP, GT)

Oaxaca cheese 3 oz, avocado, black beans, molcajete salsa, pico de gallo, french fries

Gulf Shrimp 4 oz \$180 (C)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

NACHOS \$431 (V, DP)

Corn tortilla chips, cheddar sauce, beans, jalapeño, avocado, coriander, pico de gallo

Gulf shrimp 4 oz \$180 (C, DP)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

GO GREEN

ADD

Gulf shrimp 4 oz \$180 (C, DP)

Arrachera 100% Black Angus 4 oz \$180 (DP, GT)

Achiote marinated chicken 4 oz \$160 (GT)

AVOCADO BOWL 3 OZ \$495 (PB, TN)

Gem lettuce, cherry tomatoes, red onion, toasted pumpkin seeds, garlic & cashews dressing

MILPA BOWL \$400 (V, DP)

Spinach, peppers, onion, tomato, panela, xpelon beans, corn, cucumber, radishes, tortilla chips, guajillo vinaigrette

GREEN BOWL \$483 (PB)

Kale, quinoa 2 oz, chickpeas 2 oz, pickled onion, edamame, cabbage, bok choy, avocado & poblano dressing

GRAIN BOWL \$410 (PB)

Ancestral bulgur wheat, wild rice, turkish lentils, cucumber, carrot, grapes, fresh lime dressing

RAW

-100% MEXICAN SUSTAINABLE SEAFOOD-

OUR CEVICHE 5 oz \$560 (F)

Catch of the day, tomato, local citrus, red onion, avocado, cucumber, black huichol, serrano pepper

SHRIMP COCKTAIL 4 oz \$480 (C, GT)

Mexican cocktail sauce, avocado, lettuce, coriander, red onion, chile xcatic

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.

Consuming raw or undercooked products increases the risk of food poisoning, especially if you have certain medical conditions. Please advise your waiter of any allergies you may have to food products.



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



AQUA

SANDWICHES

-FRIES, SWEET POTATO FRIES OR SALAD-

SMOKED PORK LOIN SANDWICH 5 oz \$575

(GT, DP)

Swiss cheese, turkey ham, pickles, coriander and pickle dressing

FALAFEL WRAP 5 oz \$490 (PB, GT, TN)

Flour tortilla, hummus, tahini, avocado, coriander, parsley, tomato, onion, cucumber, lettuce

SMASHED BURGER 6 oz \$660 (GT, DP)

Linz angus short rib-brisket-chuck, double patty, brioche bun, aged cheddar, pickles, onion, tomato, mayonnaise, mustard

Add Applewood smoked bacon 2 oz \$160

JOCHO (HOT DOG) 3 oz \$400 (GT)

Linz angus beef franks, bread, potato bun, tomato, guero chili, pickles, mustard, celery salt, onion

Add Applewood smoked bacon 2 oz \$160

TACOS

BAJA FISH 5 oz \$550 (GT, F, C)

Battered snapper, red cabbage, chipotle mayonnaise, cilantro, avocado, sauces

DE ASADO

-SALSA VERDE, SALSA TATEMADA, LIME

Spicy shrimp 5 oz \$520 (C)

Arrachera 100% Black Angus 5 oz \$520 (DP, GT)

Achiote marinated chicken 5 oz \$440 (GT)

FLATBREADS 10"

-GLUTEN-FREE DOUGH AVAILABLE-

TOMATO & BASIL \$525 (V, GT, DP)

Fresh mozzarella

Add pepperoni 2 oz \$100

AVOCADO \$570 (V, GT, DP)

Requesón from Sucila, coriander, olive oil

MEAT LOVER 3 oz \$610 (GT, DP)

Tomato, mozzarella, bacon, pepperoni, beef, spring onion, kalamatas

MARKET MUSHROOM \$540 (V, GT, DP)

Pecorino 2 oz, seasonal mushrooms, chives, roasted garlic cream

DESSERT

ICE CREAM SANDWICH \$345 (V, GT, TN)

Vanilla, chocolate chip

CHURRO BITES \$310 (V, GT, TN)

Chocolate & cajeta sauce

ASSORTED ARTISAN

ICE CREAM \$280 (V, DP, TN)

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