



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

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.

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.