



### **CRUDO / RAW**

#### AGUACHILE DE CALLO

Marinated sea scallops, cucumber, red onion,  
chipotle vinaigrette \$9

#### AGUACHILE DE ATUN

Tuna, mushroom, red onion, crispy tortilla \$13

#### CEVICHE VERDE

Sea bass, tomatillo sauce, avocado \$10

#### CEVICHE TROPICAL

Sea bass, tomato, jicama, cucumber, pineapple \$10

### **ENSALADAS / SALADS**

#### ENSALADA VERDE

Green salad, tomato, avocado \$7

#### ENSALADA HACIENDA

Strawberry, mango, goat cheese, jicama,  
tamarind vinaigrette \$9

#### ENSALADA DE ELOTE ROSTIZADO

Grilled corn, tortilla strips,  
guajillo-vanilla vinaigrette \$8

### **PARA EMPEZAR STARTERS**

#### PLATON MEXICANO

Chorizo, black beans, panela cheese, tortilla chips \$7

#### GUACAMOLE DE LA CASA CON TOSTADAS

Guacamole, tortilla chips \$7

#### AGUACATE CON CAMARONES Y PALMITOS AL ESCABECHE

Avocado, shrimp, hearts of palm,  
escabeche vinaigrette \$10

#### FLAUTAS DE CANGREJO

#### VINAGRETA DE JAMAICA

Crab flautas, mango baja slaw, hibiscus sauce \$9

### **SOPES / GORDITA TOSTADA**

#### TOSTADAS DE SALPICON

Shredded beef, cotija cheese, sour cream,  
chile de arbol oil, tostadas \$9

#### TINGA DE POLLO

Chipotle chicken gordita \$9

#### CHORIZO CON PAPA

Chorizo, potato sope \$9

#### CAMARON CON CHAMPIÑÓN

Shrimp, mushroom sopes \$10

### **SOPAS / SOUPS**

#### SOPA DE TORTILLA

Tortilla soup \$8

#### POZOLE DE LOS MARES

Guerrero style seafood pozole \$10

### **PLATOS FUERTES ENTREES**

#### CHILE RELLENO DE 3 QUESOS CON SALSA DE FRIJOL NEGRO

Three cheese stuffed poblano, black bean sauce,  
mango pico de gallo \$13

#### POLLO CON MOLE DE PUEBLA

Chicken breast, dark mole, white rice, plantains \$16

#### PESCA DEL CHEF

#### CON PICO DE GALLO TROPICAL

Sea bass, tropical pico de gallo, rice \$16

#### PESCADO VERACRUZANA

Sautéed peppers, onions, olives, rice \$15

#### FIDEO SECO

Traditional Mexican pasta, cheese, tomato sauce,  
cream, avocado \$13

#### TAMALES DE OAXACA

Assorted tamales, Oaxaca mole \$12

#### MEDALLONES DE FILETE CON MOLE DE CHILE ANCHO Y CACAHUATE

Oaxaca style beef medallions, ancho chile,  
peanut mole, roasted potatoes, spinach \$22

#### CAMARONES AL TAMARINDO

Jumbo shrimp, tamarind sauce, rice \$19



### **PARA COMPARTIR TO SHARE**

**Traditional Family-Style  
Platters For The Table  
Served with Hand Made Tortillas**

#### ARRACHERA

Marinated grilled skirt steak, black beans,  
grilled spring onions \$24

#### CARNITAS

Slow roasted pork, cabbage, jalapeño escabeche \$21

#### PESCADO A LA TALLA

Adobo marinated snapper, white rice \$22

#### PESCADO AL MOJO DE AJO

Sea bass, garlic-chile sauce, Mexican rice \$23