

M A N T A

## M E N U

- Fish ceviche, leche de tigre, celery, habanero, chicharron \$23
- Sashimi, aji amarillo, sesame and wasabi \$29
- Sliced fish, orange, chile serrano with worm salt \$17
- Scallop, shiso, soy sauce, cucumber, avocado purée \$20
- Vegetables with guacachile \$9
- Beetroot ceviche, ginger, habanero, leche de tigre \$18
- Cucumber salad, seaweed, cured nopales, mirin, togarashi \$14
- Lettuce salad, radish, avocado, sunflower oil, yuzu \$11
- Heirloom tomato salad, watermelon and hibiscus chamoy \$14
- (120g) Wagyu sumibiyaki, roasted pineapple pure \$48
- Octopus anticucho, chorizo mayo \$32
- Mushroom ramen, epazote, beans, pasilla mixe \$19
- Rice with corn, roasted vegetables, leche de tigre \$18
- Soft shell crab taco, chipotle mayo, herbs \$23
- Black miso fish tacos, cabbage, flour tortillas \$32
- Suckling pig cochinita, steamed bun, cilantro, habanero \$29
- Roasted sweet potato and almond mole \$24
- Catch a la talla, lettuce salad \$35
- Fried chicken with aji amarillo dip \$29
- Aged prime New York strip, shishitos toreados \$39
- Fresh herb guacamole and homemade chips \$16

*May contain gluten, please ask your waiter.*

*Prices included 16% of taxes. We will add 15% of service charge*

# C O C T E L E S

Sandia, menta, arándano, limon, vermouth blanco \$14

mezcal espadin 7 misterios

*Watermelon, mint, cranberry, lime, White vermouth  
mezcal espadin 7 misterios.*

Aguacate, Manzanilla, limon, tequila Patrón blanco \$15

sake nami

*Avocado, chamomille, lime, white tequila Patron  
sake Nami.*

Mezcal espadin 7 misterios, Campari, oregano \$14

tomillo, naranja, bitter de hiervas.

*Mezcal espadin 7 misterios, Campari, oregano,  
thyme, orange, herbs.*

Tamarindo, "pasilla mixe ", limón, mezcal \$16

espadin 7 misteris, damiana, romero.

*tamarind, " pasilla mixe", lime, mezcal  
espadin 7 misterios, damiana, rosemary.*

Mezcal espadin 7 misterios, sake, maracuya \$14

naranja, habanero.

Mezcal espadin 7 misterios, sake, passion fruit  
orange, habanero.

Espresso, ron valdeflores, licor 43, naranja \$14

Espresso, rum valdeflores, liquor 43, orange juice.

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P O S T R E S

Chocolate sponge cake, peanut ice cream, tamarind, cacao cracker	\$15
Tres leches cake, black cherry ice cream, vanilla cream	\$15
Fried ripe banana, chamomile, cocoa ice cream and miso caramel sauce	\$15
Ice cream and sorbets	\$9

T E A  
P A D M A U M

Mint Kwan yin, oolong tea	\$6
Gyokuro matcha, green tea	\$6
Masala chai, black tea assam aromatizad	\$6
Smoky Earl, black tea earl grey	\$6
Silvery buds, white tea silver needle	\$6

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