**Entrée**

- **Sweet Potato Salad MX220**
  Watercress, baby spinach, caramelized sweet potato, beet and radish. Garnished with tabini, coriander, dill, maple syrup and Agua de Piedra Mineral with gas.

- **Season Salad MX230**
  Baby spinach, arugula, duck confit, mung bean, red cabbage, pinion and caramelized pumpkin, garnished with orange, maple syrup and lime vinaigrette.

- **Portobello the Milpa MX 245**
  Stuffed with tomato sauce, artichoke’s heart, onion and parsley; topped with gruyer Parmesan cheese. Served with spinach salad, apple, corn and marinated grasshopper.

- **Octopus Grilled MX 280**
  Grilled octopus seasoned with a dressing of parsley accompanied by rustic potatoes, coriander mayonnaise and baby spinach, kale, arugula, radishes and a touch of pepper frizz salad.

- **King Crab Trilogy MX 350**
  King Crab Salad with cabbages mixed, carrots dressed with mandarin and mezcal mayonnaise. A rice roll filled with king crab, assorted sprouts, cucumber, cilantro and mayonnaise with caramelized chalote. A cold served King Crab essence Bisque with a touch of cognac.

- **Deer Tizic MX 300**
  Appetizer-based shredded venison salad marinated in sour orange juice, mounted on corn testadas served with avocado mousse and cactus salad.

- **Brie Cheese with Figs MX 220**
  Delicate French cheese bathed in a balsamic fig reduction, served on a bed arugula.

- **Jalapa De Nudla Taco MX 200**
  Crispy soft shell crab served on baby spinach, arugula, guacamole mounted on blue corn tortilla and a mix of sesame as topping. Complemented with sriracha & dill mayonnaise.

**Soups**

- **Roasted Tomato Cream Soup MX 200**
  Rosemary roasted tomato cream soup with fresh mozzarella cheese and sun dried tomato.

- **Lobster Bisque MX 240**
  Lobster essence bisque with a touch of brandy, served with thermidor lobster and a rustix gratin croton and mixed sprouts.

**Pasta**

- **Spaghetti with King Crab MX 450**
  Spaghetti with cuttlefish essence, king crab served with putanesca sauce.

- **Roast Cornish MX 330**
  Roast cornish baked with fine herbs and wine, accompanied with sautéd white beans & kale, served with baby vegetables and a touch of coriander flower.

- **Cenote’s Duck MX 450**
  Comfit duck on a bed of baby spinach, citrus sauce and garnish with honey and sweet potato mash.

- **Salmon a la Orange MX 340**
  Grilled salmon topped with citrus sauce and a touch of aniseed, served with chickpea puree, assorted sautéd vegetables with buaznicile, pumpkin blend with assorted oils and supreme citrus topped with spinach and amaranth.

- **Snook Fish MX 320**
  Delicate poêl of seasonal fish cooked in dill chimichurri, served on kale, sautéed mixed vegetables and chickpea puree. Complemented with homemade Tiger Milk.

- **Three Pepper Sauce New York Steak MX 510**
  New York Prime steak of 14 oz in three pepper sauce and potatoes with “epazote”, warm “nopal” salad and roasted mushrooms.

- **Gravy Thyme Sauce Cowboy MX 750**
  Cowboy Prime steak of 18 oz in thyme gravy sauce, accompanied of mashed potatoes puree with nutmeg, bok choy and baby vegetables.

- **Wild Pig a la peanut MX 550**
  Sliced wild pig leg dressed in peanut sauce, cascabel chili with a touch of tequila. Complement with green salad, bok choy and mashed potatoes in an infusion of black mole sauce.

- **Alux King Crab MX 1,400**
  King crab’s pincer served with buttered Copellini di Angelo and herbs, mixed salad & corn puree.

- **Meadow & Sea MX 620**
  Grilled Lamb with Pistachio pinion crust & roasted scallops over a pâté of lentils, served with bacon, baby carrots and baby vegetables.

- **Land and Sea Grilled (2 Pax) MX 1,400**
  Exquisite combination of Tender roll, Bondiola steak complemented with lobster tail and shrimp grilled. Served with side order of portobello mushroom, vegetables, mashed potatoes seasoned with comfit garlic and pink pepper.

- **Grilled Seafood (2 Pax) MX 1,500**
  Comes with a lobster tail, tuna, grill shrimp, baby squid with garlic sauce and mussels. Complemented with a side of corn mashed, black rice and sauté vegetables per serving.

**Veggie**

- **Tamale In Corn Husk MX300**
  Traditional Mexican dish made of corn dough, filled with sautéd vegetables, tomato sauce, epazote, green chili, fresh corn grain and vegan cheese, served with mushrooms with garlic and wild rice.

**Main course**