



Lunch Menu

Available from 12:00 to 17:00

Starters

Mussels with Mezcal \$15

Steam with Heavy Cream – Top of
“Cotija” Cheese – Side with Fries and
Black Truffle Dressing

Seared Tuna Tiradito \$17

Pumpkin Seed Sauce -
Orange Glazed - Cilantro - Avocado

Rosmaní Salad \$15

Raspberry Quenelle – Strawberry –
Goat Cheese – Mezcal – Candied Pecans
– Candied Sunflower Seeds

Tuna Tostada (2 pcs.) \$16

Chipotle Mayonnaise -
Caramelized Onions - Lime Juice -
Ponzu Citrus Sauce

Mains

Special of the week

Rib Eye Prime 14oz with \$47.50

Truffle Dressing
Fries - Black Truffle Dressing

Al Pastor Sea Bass \$40

Pineapple Purée –
“Pico de Gallo” Sauce
– Roasted Lime

Roasted Salmon with Pumpkin \$27.50

Flower Sauce
Street Style “Esquites” With
“Macha” Sauce and Parmesan Cheese
– Pea and “Hoja Santa” Purée



Tacos

Tacos Gobernador 3pcs. \$17

Shrimp - Chorizo - Pepper with
Chipotle

Short Rib Tacos 3pcs. \$18

Guacamole - Caramelized Onion -
Gratinated Cheese

Shrimp and Chorizo Tacos 3pcs. \$17

Gratinated Cheese - Pineapple -
Pico de Gallo Sauce - Chipotle Dressing

Rib Eye “Cachetada” \$10

Flour Tortilla – Gratinated Cheese
– Tzatziqui – Pico de Gallo Sauce –
Caramelized Onions – Fries

Pork Belly Taco \$10

Marinated Beans – Tamarind and Black
Beer Sauce – Mint – “Jicama”

Desserts

Grilled Corn Bread \$17

Corn – Homemade Guava “Ate”
– Candied Pecans

Basque Burnt Cheesecake \$17

With Red Cactus Fruit Sauce -
Chocolate Wafer

Grilled Pineapple Upside \$17

Down Cake and Citrus Yogurt.

Chocolate Piñata \$17

Chocolate mousse – Vanilla Ice Cream
– Tomatillo Frambuesa