

# Appetizers

- Guacamole with shrimp chicharron** 154  
*Mashed avocado with tomato and red onion, accompanied with deep fried shrimp.*
- Shrimp and serrano croquettes** 149  
*Croquettes with a bechamel base, breaded with panko, cooked in deep frying and served with gravy sauce.*
- Truffled fries** 124  
*Fried and seasoned thin-cut potatoes, coated with truffle oil and freshly grated parmesan cheese.*
- Octopus Taco** 84  
*Handmade black corn tortilla, grilled octopus, served with onion ash and morita chili sauce and avocado*
- Burrata** 174  
*Mozarella burrata served with baked cherry tomatoes, topped with pesto sauce.*
- Aguachile tatemado** 209  
*Marinated shrimp aguachile in tomatillo and tatemado habanero sauce, accompanied with slices of cucumber and fresh avocado*

- Burrata tapas with serrano ham** 174  
*baguette with burrata cheese, serrano ham, cherry tomato, topped with pesto sauce.*
- National tuna tiradito** 194  
*Laminated national tuna dressed with Asian sauce and avocado*
- Patatas bravas** 109  
*Wedge-cut potatoes bathed in brava sauce based on sweet peppers and dried chili peppers, topped with aioli and cilantro sprouts*
- Rib Eye slap** 94  
*Flour tortilla, Rib Eye on a bed of Oaxaca cheese, served with cilantro sprouts and avocado mousse.*
- Stuffed portobello** 134  
*Baked portobello mushroom, stuffed with caramelized pear and walnut with broiled mozzarella cheese in a balsamic reduction*

## Volcanes

### Volcán de picaña

(1 pc) Grilled picaña ¾ term served on a golden tortilla with grilled cheese, martajada sauce and avocado mousse.

104

### Volcán de pulpo

(1 pc) Grilled octopus served on a golden tortilla with grilled cheese, ash sauce, macerated red sauce and avocado mousse.

119

## Hamburgers

- BBQ Bourbon** 199  
*Brioche bread browned in butter, sirloin with ground picaña, bourbon barbecue sauce, onion ring and bacon jam.*
- Tradicional** 194  
*brioche bread golden in butter, sirloin with ground picaña, caramelized onion topping, gratin with provolone cheese, and bacon jam*
- Mar y Tierra** 209  
*Brioche bread golden in butter, sirloin with ground picaña, shrimp seasoned in beer, manchego cheese, brava sauce, aioli and alfalfa sprouts.*
- Portobello** 154  
*Brioche bread golden in butter, portobello mushroom stuffed with pear, walnut, spinach and Oaxaca cheese.*

# Pizzas

Add burrata for 99

**Nuez** 134  
*Pomodoro sauce base, mozzarella cheese, goat cheese, walnut pieces, pesto sauce with balsamic reduction.*

**Margarita** 129  
*Base of pomodoro sauce, mozzarella cheese, sundried tomatoes and basil.*

**Gober** 174  
*Base of pomodoro sauce, mozzarella cheese, shrimp, bacon and poblano chili.*

**Ibérica** 169  
*Pomodoro sauce base, mozzarella cheese, arugula, red onion, serrano ham and parmesan cheese.*

**Peppe** 144  
*Pomodoro sauce base, mozzarella cheese, pepperoni and basil leaves.*

**Cuatro quesos** 154  
*Pomodoro sauce base, mozzarella cheese, provolone cheese, goat cheese and parmesan cheese*

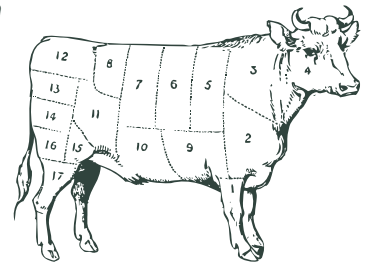
**Fungi** 144  
*Pomodoro sauce base, mozzarella cheese, portobello, mushroom and mushrooms sautéed in butter with guajillo chillies*

# Cocina de Humo

**Rib Eye** 329  
*300 gr of Sterling Silver Rib Eye roasted over charcoal accompanied with sautéed vegetable salad.*

**Picaña** 314  
*300 gr of Picaña Sterling Silver roasted over charcoal, mounted on a bed of mashed potatoes and topped with pesto.*

**Pulpo** 324  
*180 gr of Grilled Octopus 2-4 macerated with morita and guajillo chili, on a bed of fried bananas and mushrooms.*



# Desserts

**Brownie with pinole ice cream** 109  
*Local cocoa sponge cake bathed in hot chocolate sauce, lightly spiced with Jamaica and pinole ice cream*

**Guava pie with burnt cajeta** 99  
*Slice of guava pie topped with burnt sayula cajeta*