

## STARTERS

### GUACAMOLE & CHIPS 220

Avocado + cilantro + red onion + jalapeño chile + tomato + plantain chips

### JALAPEÑO - HUMMUS 235

Chickpeas hummus + falafel + parsley + olive oil + lavash gluten free

### BEET CARPACCIO 245

Pepper and caper vinaigrette, arugula and basil, citrus supremes, toasted cashew nuts

## SALADS

### FRESCO'S 295

Lettuce mix + organic tomato + black olives + chicken + fusilli + basil pesto

### ROASTED BEET AND SWEET POTATO SALAD 295

Mixed greens + dill + goat's cheese + cherry tomatoes + an orange-almond vinaigrette.

### VEGAN BOWL 280

Roasted vegetables + baked sweet potato + quinoa + baby leafs + hummus + tofu + soybean sprouts + mulato chili oil

### QUINOA 295

Arugula and spinach, jicama, cucumber, asparagus, avocado, heirloom tomato, lemongrass oil

### QUINOA AND AVOCADO TABBOULEH 295

Sautéed vegetables, couscous, asparagus, garlic-infused olive oil

### DETOX SALAD WITH SEARED TUNA 395

Kale and arugula, avocado, broccoli, asparagus, cucumber, turmeric vinaigrette, green olives, potato and toasted pistachio

### OCTOPUS AND ARTICHOKE SALAD 395

Spinach, olives, baked sweet potato, sauerkraut with carrots, vegetable chips

## CEVICHE

### LOCAL CATCH CEVICHE 420

Cooked sweet potato + sweet corn + garlic oil with habanero and chaya + red onions + radish + sprouts + chipotle and nopal tostadas

### CEVICHE TULUMINATI 420

Fresh fish + shrimp + manzano chili + red onion + corn kernels + citrus mix + cucumber + cilantro + avocado

### LOCAL FISH TARTARE & CITRUS 420

Marinated in sesame oil, soy and lemon, ginger, avocado, cucumber and celery heart, plantain chips and cactus toasts

### TROPICAL CEVICHE - CARIBBEAN 420

Marinated passion fruit, octopus, and cooked shrimp, cucumber, red bell pepper, and pickled red onion

### COCONUT AND PORTOBELLO CEVICHE 295

Marinated in coconut milk and ginger, cucumber, onion, avocado and macha sauce.

## TOSTADAS 1 piece

### CAULIFLOWER 140

Cauliflower + mango + cucumber + avocado + purple onion + mint + cilantro + garlic oil + Xcatic chile

### SHRIMP 175

Cooked shrimp + beans + radish + purple onion + chili flake + sour orange + mashed avocado + chipotle mayonnaise

### TUNA 185

Tuna + Avocado + mango + cilantro + peanut oil + mango & habanero alioli \* RAW DISH

### Extras:

Tuna \$ 150 - Chicken \$ 100 - Shrimp \$ 120  
Octopus \$ 150 - Hemp Seeds \$ 40  
Roasted Seeds \$30

Prices in Mexican pesos, VAT included. Gratuity not included

## TACOS

3 pieces

### FISH FILLET 395

Grilled fish fillet + creole corn tortilla + grilled fish + cabbage + Mexican sauce + chipotle mayonnaise + molcajete-crushed red sauce.

### TUNA 360

Fresh tuna + tomato + red onion + cilantro + avocado + lemon juice + peanut oil + serrano chile cream \* RAW DISH

### GRILLED OCTOPUS 360

Creole corn tortilla, pico de gallo with jicama, avocado, cilantro mayonnaise

## QUESADILLAS 3 pieces

### MUSHROOMS 265

Creole corn tortilla + mozzarella cheese + mushrooms + epazote + white cabbage + Mexican sauce + tomato & serrano sauce

### SHRIMP 340

Shrimp + Creole corn tortilla + mozzarella cheese + shrimp + Zarandeado marinade + roasted pepper + purple cabbage + Mexican sauce + serrano chile cream

## MAIN COURSE

### SALMON & AVOCADO 520

Salmon fillet + avocado + feta cheese + parsley + wild rice + toasted seeds

### SHRIMP MULATO STYLE 590

Garlic shrimp + mulato chili sauce + cauliflower purée + radish + jalapeño chili + green leaves

### FLAT BREAD FRESCO'S 340

Sweet potato hummus + red pepper + pine nut + sunflower seed + pumpkin seed + parsley + olive oil + arugula

### SUSTAINABLE CATCH OF THE DAY 565

Catch of the day fish fillet + warm couscous salad + sautéed broccoli and bell peppers + cashew nuts + spicy sesame oil



Lunch & Dinner  
from 12pm to 10:30pm

## DESSERTS

### ROASTED PEACH PARFAIT 205

Mixed berries + homemade granola + fresh lemon zest.

### LEMON PIE 210

Creamy cheese, lime, crumble & almond liqueur.

### CHOCOLATE VEGAN PIE 240

With coconut crumble + amaranth + strawberries.

### SEASONAL FRUIT SOBERT 185

### VANILLA ICE-CREAM 195

Prices in Mexican pesos, VAT included. Gratuity not included

