

TO BEGIN

PERUVIAN CEVICHE

Fish, leche de tigre, sweet potato, corn, purple onion

TUNA TATAKI

Ponzu, sesame

OCTOPUS TOSTADA

Garlic sauce, chipotle mayonnaise, avocado

SOUPS

SEAFOOD CASSEROLE

Oaxaca cheese, avocado

BUNS

SALMON BURGER

Cilantro mayonnaise, cucumber, avocado

BEEF BURGER

Swiss cheese, crunchy onions, bacon marmalade

CIABATTA CAPRESE

Tomatoes, oregano, mozzarella, basil mayonnaise

MAIN COURSES

❸ ♥ TIKIN XIC FISH

Mayan spices, sour orange, banana leaves

ENSENADA TACOS

Fish, beer, pickled cabbage salad

FLANK STEAK ALAMBRE

Bacon, Poblano chili, cheese, flour tortilla

SHRIMP FETTUCCINE

Cheese sauce

DESSERTS

PASSION FRUIT CHIBOUST

Strawberry ice cream

12-LAYER CHOCOLATE CAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Gluten free dishes

Includes local ingredients

Spicy dishes

Whole Food Plant-Based Menu

STARTERS

- **♦ ♦** CHICKPEA TOSTON
 - Cilantro-Garlic Cream

Mix of mushrooms, corn, carrots, tomatoes, cabbage, jicama, guacamole, sweet potato chips

Cabbage rolls filled with red cabbage, broccoli, apple, sweet potato, quinoa, almond dressing

SOUP

MINT & AVOCADO SOUP

Chili oil, cucumber, lemon, apple chips

MAIN COURSES

● CLASSIC BURGER

Grilled plant-based patty, cheddar cheese, lettuce, tomato, cucumber, red onion

EGGPLANT PARMIGIANA SANDWICH

Crispy eggplant, homemade marinara sauce, cheese dip, pesto

DESSERT

VEGAN CARROT CAKE

Spices, yogurt cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- Healthy dishes which help in maintaining balanced diet
- Whole Food Plant-Based option
- Gluten free dishes

