



STARTERS

GUACAMOLE Mexican hass avocado, mexican lime, chopped, tomatoe, onion, cilantro, pomegranate, tostadas and 1 slice of lime	85 AED
QUESO FUNDIDO Mix mexican cheese and gruyere cheese gratin with rajias poblanas, pico de gallo served with mexican handmade tortillas on the side	80 AED
COLIFLOR ROCA Bites of roasted cauliflower, fried tempura style, glazed on our morita chilli mayo	50 AED
PANUCHO Homemade corn tortillas filled with black bean puree, avocado, pickled red onions and topped with your choice of marinated roasted chicken	55 AED
CAMARON 99 4 pz shrimps stuffed with manchego cheese, wrapped with veal bacon, pan seared on a tatemada sauce, slice of lime and some lettuce	110 AED
PULPO ENAMORADO Cooked octopus with spicy-sour mayonnaise dressing on corn tostadas, coriander, chille serrano, radish and tomato cherry	90 AED

SALADS

KALE SALAD Kale, brussels sprouts, pomogranate and roasted almond flakes, dressing with yogurth - agave syrup	60 AED
CESAR SALAD Romaine lettuce salad with parmesan cheese and traditional cesar dressing. extras grilled shrimps 100gr. / chicken breast	60 AED

SOUPS

SOPA TORTILLA Tomatoe, tortilla, guajillo chilli, onion, garlic, epazote with fried slices of tortilla, chesse, avocado, pasilla chili flakes, fresh cheese and sour crème	42 AED
SOPA DE LIMA Roasted capsicum, white onion and red tomato, fried tortilla and shredded chicken, traditional lima yucateca	42 AED
SOPA DE HONGOS Fire-roasted mushrooms in a pasilla chilli broth with garlic and tomatoes	50 AED

RAW BAR

FRESH OYSTERS 6 PCS Fresh french shucked oysters selection served with selection of patron sauce, lime sea, salt	185 AED
CEVICHE DE CAMARON Mexican shrimp, avocado, cucumber, tomatoe, red onion, cilantro, lime juice, salt, pepper and clamato	100 AED
AGUACHILE DE CAMARON Raw shrimps marinated in serrano and chitelpin sauce with cucumber, red onion, coriander, juice lime and mazatlan salt	75 AED
CEVICHE DEL MAR Mexican octopus, snapper, shrimp, avocado, cucumber, tomatoe, red onion, cilantro, lime juice, salt, pepper and clamato	95 AED
OJO ROJO Shrimp, snapper, octopus, red onion, cilantro, shrimp broth, clamato, ojo rojo sauce, lime juice, sinaloa salt, pepper	100 AED
MARIA SABINA Grilled oyster mushrooms marinated in garlic oil and served with pico de gallo and fresh coriander and habanero chilli oil	70 AED

TACOS

TACOS PUERTO Filet mignon medallions serve inside corn tortilla with bayo beans hummus, onion rings, creamy avocado and coriander, 1pz roasted bone marrow	100 AED
BONE MARROW Handmade corn tortilla with beef birria style, roasted bone marrow cilantro and onion salt	95 AED
TACO COSTRA Corn tortilla with mix of cheese crust, grilled steak served with pico de gallo corn y danny sauce	90 AED
TACO BAJA Tempura crispy shrimp, flour tortilla, pickles onion, mix cabbage, mayo-chipotle and pico de gallo	95 AED
CARNITAS DE PATO Low confited duck served in yellow corn tortillas with roasted green tomato sauce, avocado, chopped onion and coriander	90 AED
TACO AGUACATE Handmade corn tortilla, mixed shaved cabbage, avocado tempura, chipotle mayo and pico	75 AED

ENCHILADAS

ENCHILADAS ROJAS Soft corn tortillas stuffed with roasted chicken, lathered in homemade red tomatoe sauce, serrano chilli, cilantro, sour cream, cotija cheese and pickled onion	105 AED
ENCHILADAS VERDES Soft corn tortillas stuffed with roasted chicken, lathered in homemade green tomatillo sauce, serrano chilli, cilantro, sour cream, cotija cheese and pickled onion	105 AED
ENMOLADAS Homemade tortillas stuffed with chicken dipped mole sauce, sour cream, cotija cheese and pickled onion	110 AED

GRILL

CAMARON MARTIN Mezquite roasted u-10 mexican pacific shrimp served in a authentic mayo-butter crust fresh coriander & onion	150 AED
CAMARONES GRILL Grilled mexiacan wild caught shrimp marinated in paprica oil served with roasted vegetables	150 AED
ROSARITO LOBSTER Spanish blue lobster sauted with garlic butter mayo chipotle, black beans served with avocado red rice & pico de gallo sauce	650 AED
BLUE LOBSTER Mezquite grilled spanish blue lobster prepared with paprica salt, pepper & salt served with lime, pico de gallo tatemada sauce, and butter on the side	750 AED
FISH ZARANDEADO Fresh grilled fish seasoned in garlic & salt mayo & mustard dressing served with sauted piments onion cherry tomatoe roasted garlic	370 AED
PULPO AL GRILL 300gr grilled fresh octopus served with marinated grilled vegetables	165 AED
SALMON AL GRILL Mezquite charcoal-grilled fresh norwegian salmon, served with roasted vegetables	165 AED
OYSTERS GRATIN 6 PCS 12 or 6 pz oyster seasoned with chirimico, gratin with mayo, butter, onion and coriander	185 AED
RIB EYE Mezquite grilled australian rib eye steak served with roasted vegetables	320 AED
EL MACHETE Grilled Tomahawk wagyu quality served with roasted baby potatos	923 AED

SIDES

MEXICAN RICE Tradional mexican recipe with chopped carrot, potatoe, corn grains & peas, prepared in tomatoe sauce	35 AED
BLACK BEANS Mexican black beans semy fry garlic, onion, jalapeño chilie. served with fresh cotija cheese	40 AED
RAJAS POBLANAS Poblano chilli slices sautee with onion, cream, corn and fresh cheese	40 AED
MASH POTATOES Traditional matched potatoes prepared with butter and mexican onion garlic sour cream	25 AED
CHILES TREADOS Authentic grilled mezquite mexican jalapeño served with onion & chirimiqui sauce	20 AED
FRIES Traditional french fries	25 AED

DESSERTS

CHURROS Classic mexican street style churros, with 3 of sauce (caramel, red fruits and chocolate), crumble and red fruits	55 AED
TRES LECHES Authentic preparation, vanilla biscocho, condensed, evaporate, full fat milk, withe chocolate grenache, served with burn merengue ontop & red fruits	45 AED
PASTEL FRESA Vanilla biscuit, served with withe chocolate mousse, fresh strawberry, and chocolate powder	65 AED
FLAN Caramel flan prepared with eggs, cream chesse, vanilla, milk served with caramel sauce, withe chocolate mousse, & reed fruits	45 AED