

SOPAS | SOUP

Mariscos(350ml) Seafood soup (camarón 80g - pesca del dia 100g - pulpo 60g - almejas160g)	\$580
Hongos(250ml) Mushroom soup	\$130
Azteca(250ml) Tomato based with strips of tortilla and avocado and cheese.	\$130
Verduras(250ml) Vegetables mix soup	\$130
Cilantro(250ml) Coriander soup	\$130

ENTRADAS | STARTERS

Tostadas de pescado (atún, dorado, huachinango) 180g. Fried corn tortilla with fish guacamole and onion.	\$290
Tacos de pescado o camarón 90g. Shrimp o fish tacos.	\$290
Aguacate relleno de camarones (160 g). Shrimp-Stuffed Avocado.	\$290
Coctel de camarones (160 g). Shrimp cocktail.	\$290
Coctel de pulpo (100 g). Octopus cocktail.	\$290
Pulpo frito rebozado con tempura (150 g). Tempura-battered fried octopus.	\$380
Pescadillas servidas con guacamole (140 g). Pescadillas (Fish Tacos) served with Guacamole.	\$290
Ceviche estilo colima (100 g). Colima style ceviche with raw fish of the day.	\$210
Tabla de quesos manchego, feta, roquefort,quesillo y aceitunas. cheese platter manchego, oaxacan string cheese, roquefort and olives (manchego 50gr- quesillo 50gr -feta 50gr- azul 25gr).	\$260
Babaganoush berenjenas asadas y especias(150g. Roasted eggplant and spices.	\$145

"Este restaurante promueve el uso de productos locales y de temporada, por lo que la disponibilidad y precios pueden variar sin previo aviso. El consumo de alimentos crudos o parcialmente cocidos puede implicar un riesgo para la salud; su consumo es responsabilidad del comensal."



Hummus servido con pan pita(150g). Hummus with homemade pita bread.	\$145
Nachos (70 gr). Chips with cheese an beans	\$145
Guacamole con totopos(200g). Guacamole and chips.	\$150
Frituras de pescado papas fritas y salsa picante o tártara (180 gr). Fish and chips served with french fries, spicy or tartar sauce.	\$455
Tacos de arrachera, guacamole y cebolla asada (200 gr). Flank steak tacos with guacamole and grilled onions.	\$240

ENSALADAS | SALADS

Mixta con camarones(160 g) <i>Tossed Green salad with Shrimp 160 gr</i>	\$290
Suprema (185g) (lechuga, queso manchego, manzana y aderezo de yogurt) <i>Lettuce, manchego cheese, apple and yogurt dressing</i> <i>(50 gr de manchego)</i>	\$170
Griega/ Greek salad(260g) Lechuga pimiento verde, pepino, aceitunas negras, queso feta y vinagre balsámico. <i>Lettuce, green pepper, cucumber, black olives, feta cheese and balsamic vinegar (25 gr de feta)</i>	\$170
Ensalada de la casa (185g) Mezcla de lechugas, ajonjolí y aderezo de naranjas <i>Fresh leafy greens of the day and an orange salad dressing</i>	\$155
Tabule (115g) Trigo, pepino, cebollita, especias y aceite de olivo <i>Tabbouleh - boiled wheat, cucumber, spring onion, spices and olive oil</i>	\$145



PASTAS

Frutti di mare <i>Shrimp 60g /fish 80g/octopus40g/mussels 40g</i> <i>Seafood Pasta in White Wine Sauce.</i>	\$580
Pasta Marinero <i>Camarón, pescado y almejas,pulpo.</i> <i>Shrimp 60g /clams120g - fish 80g / octopus 50g)</i>	\$450
Ravioli(10u) <i>Ravioli con espinacas y requeson</i> <i>Ravioli with spinach and cottage cheese</i>	\$275
Lasagna <i>Lasagna with three cheeses and spinach</i> <i>(Cottage cheese 65g/chihuahua 90g/parmesano 18g)</i>	\$300
Alfredo con camarones <i>Creamy pasta with spices and shrimp(160g)</i>	\$450
Campesina <i>Pasta with vegetables mixed in tomato sauce</i>	\$230
Rabiata <i>Pasta with chili powder, garlic and oil.</i>	\$220
Alfredo <i>Creamy sauce made from butter, heavy cream, and Parmesan cheese.</i>	\$230



PLATO FUERTE
MAIN COURSE

Camarones a la diablo (200 g) <i>Shrimp a la diablo, rice and sautéed vegetables and very spicy sauce</i>	\$480
Camarones al coco (200 g) <i>Shrimp in a reduced sauce made of coconut, ginger and tamarind, rice and sautéed vegetables</i>	\$480
Brocheta de mariscos, arroz y verduras <i>Seafood shish kabob, rice and sautéed vegetables (camaron 60gr- calamar 60gr- pescado 120gr)</i>	\$580
Huachinango entero, arroz y verduras salteadas (500 g) <i>Whole red snapper, rice and sautéed vegetables</i>	\$470
Lomo de Huachinango al limón (180g) <i>Lime brushed Red Snapper served on a bed of stewed tomatoes with capers</i>	\$470
Lomo de Dorado (250g) <i>Meaty back of mahi-mahi topped with an infusion of mushrooms, olive oil and herbs</i>	\$470
Lonja de Atún (270g) <i>Pepper - seared Tuna brushed with a tamarindo honey glaze (270 g)</i>	\$480
Pulpo al ajillo (180g) <i>Garlic fried octopus</i>	\$480
Hamburguesa (140g) <i>Homemade burger - tomatoes, lettuce, pickles, avocado, cheese and french fries</i>	\$320
Arrachera sellada (325 g) <i>Guacamole y papas a la francesa Seared Flank steak, guacamole and french fries</i>	\$380
Rib Eye (330g) <i>A la plancha con verduras asadas y puré de papa Grilled Rib Eye with roasted vegetables and mashed potatoes</i>	\$620

SIDES

Papa al horno
\$120
(200gr)Papa a la francesa
\$120
(250gr)Frijoles
\$50
(150gr)Arroz
\$50
(150gr)Verduras salteadas
\$135
(140gr)

CLÁSICOS DE SANTA FE

Chiles rellenos(2u) Queso, almendras, pasas y salsa de tomate (190gr) Chiles filled with cheese, almonds, raisins and tomato sauce	\$280
Tamales de verduras con quesillo(2u) Vegetables & cheese tamales (110gr quesillo)	\$220
Tacos Santa Fe(3u) Quesillo, papas y champiñones (100 gr quesillo) Oaxacan string cheese, potato and mushrooms and salad.	\$195
Tostadas especiales(2u) Frijoles, tomate, lechuga, aguacate, queso (30 gr parmesano) Toasted corn tortillas topped with beans, tomatoes, lettuce, avocado, cheese	\$195
Sandwich de tofu y papas a la francesa(1u) Braised tofu sandwich & french fries (80gr tofu)	\$200
Enchiladas Oaxaqueñas (3u) Oaxacan Mole enchiladas (100gr quesillo)	\$195
Hamburguesa de carne de soya(130gr), queso y papas a la francesa Home made veggie burger with french fries)	\$240
Sandwich tempe (150g)con papas fritas Tempeh Sandwich with French Fries	\$195
Combinación mediterranea (200g) Mediterranean Combination platter	\$230



BEBIDAS | DRINKS

Jugos naturales (250ml): zanahoria o verde / vegetables or carrot juice.	\$75
Jugo (250ml): naranja, piña, toronja / pineapple, orange or grapefruit juice.	\$70
Licuada de frutas (250ml) / fruit smoothie.	\$70
Chocolate caliente (275ml) / Oaxacan hot chocolate.	\$75
Tés e infusiones (275ml): / chamomile, black or peppermint.	\$70
Mimosas	\$160
Americano o con leche(275ml) / American coffee	\$60
Espresso	\$65
Cappuccino	\$65
Moka (275ml) Coffee, milk and sweet chocolate.	\$70
Latte (275ml) Creamy milk and coffee	\$65

POSTRES | DESSERTS

Plátanos flameados con ron y miel (180 gr) Bananas Flambé in rum and honey	\$122
Pastel de chocolate (158 gr) Chocolate cake	\$125
Flan (120 gr) Vanilla custard topped with caramel sauce	\$125
Helado hecho en casa (100 gr) Homemade ice cream	\$125
Pay de fresas (155gr) Strawberry pie	\$135

