

EXECUTIVE LUNCH SET

\$48

Starter

TUNA TOSTADA

Crispy corn tostada with marinated tuna, avocado, serrano chili, coriander and salsa macha

HAMACHI CEVICHE

Fresh Yellowtail cured in citrus with tomato, onion, avocado and chili

GUACAMOLE AND CHIPS

Fresh guacamole with lime, onion, cilantro and chili, served with house-fried tortilla chips

TORTILLA SOUP

Roasted tomato and chili broth, crispy tortilla strips, avocado, crema and coriander

QUINOA, AVOCADO & MANGO SALAD

Quinoa, avocado, mango and chipotle dressing

BAJA BABY CORN

Roasted baby corn, cotija cheese and chipotle mayo

SCALLOP AGUACHILE +8

Japanese scallops dressed in serrano-coriander aguachile, finished with cucumber, avocado, red onion and lime

Main

SIZZILING CHICKEN FAJITAS

Sautéed peppers and onions with chicken, Mexican spice and warm tortillas

BAKED CAULIFLOWER MORNAY

Roasted cauliflower baked with creamy Mornay sauce served with herb salad

FIRE ROASTED CHICKEN (HALF PIECE)

A roasted chicken with guajillo vinaigrette, fries and grilled onion

SALMON A LA TALLA

Guajillo-roasted Salmon, jasmine rice, sautéed vegetables and pickled red onion

COCHINITA PIBIL

Slow-cooked achiote pork with Mexican rice, padron peppers, pickled onion

WAGYU BEEF CHEEK BIRRIA +9

Slow braised wagyu beef cheek in banana leaf, Mexican rice, pickled onion

STEAK SONORA +10

Wagyu Picanha steak, Padron pepper, salsa molcajete

ADOBO OCTOPUS +18

Grilled octopus glazed with adobo sauce, served with Chimichuri, pickled red onion, fresh herbs and warm tortillas