

CHILI CHOC CUBE (D, G)
*dark chocolate mousse, glazed with
chocolate ganache, ancho chili, ice
cream*
60.00

CHURROS (D, G)
*homemade family recipe served
wth duce de leche*
40.00



TRES LECHE (D, G)
*signature sponge cake soaked in
three types of milk*
55.00

ICE CREAM (D, G) &
SORBET (G)
flavors of the day
30.00

BANOFFEE PIE (D, G)
banana crumble, dulce de leche
40.00

HERAS CROWN
orange, grenadine, lemon, soda

ARANDONO
cranberry, agave, lemonade

PINA COLADA
coconut, pineapple, vanilla



APPLE MOJITO
lemon, apple, mint, soda

HOMEMADE LEMONDE
lemon, simple syrup, soda

DRY PALOMA
grapefruit, agave, lime, soda



LAMB AL PASTOR
*lamb, grilled pineapple,
salsa verde*
65.00

PRAWN (SH, S)
*grilled prawn, agave, chipotle,
pineapple pico de gallo*
70.00



WAGYU
*Wagyu suadero,
salsa martajada, cilantro*
85.00

CRISPY JALAPENO
(D, G)
*crispy tempura jalapeno,
esquites, oyster mushroom*
55.00

BAJA FISH (F, G, S)
*crispy hamour, avocado crema
coleslaw, pico de gallo*
65.00

MUSHROOM (D)
*portobello & oyster mushrooms,
kale, coriander pesto*
60.00

QUESADILLA de **TINGA**
(D, G, S)
*chicken tinga, tres quesos, avocado,
salsa taquera*
85.00



TRUFFLE QUESADILLA
(D, G)
*tres quesos, black truffle, roasted
tomato, charred oyster mushrooms*
95.00

AZTECA BOWL (N, G)
*tomatillo, avocado, romaine hearts,
grilled sweet corn, lentil, beans,
cabbage, coriander and peanut
pasilla dressing*
85.00



GREEN GODDESS SALAD
(D)
*papaya, romaine leaves, cucumber,
pumpkin seeds, jalapeno crema
dressing*
65.00

BANDERILLAS DE POLLO (G)
*chicken al pastor skewers, roasted pineapple,
pipian verde*
70.00

CALAMARES FRITOS (SH, G)
*crispy squid, Mexican togarashi,
jalapeno aioli, cilantro & fresh chili*
65.00

SHORT RIB BEEF **BIRRIA** (D)
*beef short rib cooked in birria adobo &
habanero salad*
265.00

GUACAMOLE (D)
crispy homemade tortilla, crudites
70.00



CHICKEN MILANESA
SLIDERS (G)
*brioche bun, chicken milanese,
tomatillo jam, pickled jalapenos*
95.00

DUCK CARNITAS
*24-hour confit duck, handmade
corn tortillas & salsa verde*
185.00



WAGYU RIBEYE
300g BMS7 Australian Wagyu
*ribeye
chimichurri & esquitas*
340.00

SEABASS CEVICHE (F, G) or
CORN (V, G)
*aquachile negro, cucumber, avocado,
baby radish*
70.00

TUNA TOSTADA (F, G, S)
*bluefin tuna, avocado crema, chipotle
aioli, golden leek*
70.00

OCTOPUS **ZARANDEADO** (SH, G, D)
*chargrilled octopus, xcatik aioli
& prawn croquettes*
160.00

CROQUETA DE PATO
(G, D)
*duck confit, guajillo chili, smoked
habanero mayo*
75.00



TRUFFLE MASH (D)
40.00

GRILLED CORN (D)
queso & chile de arbol
40.00