

SALADS

BEET  \$155
Baked beet + walnut + grapes + goat cheese + jicama + arugula & agave honey
vinagrette

FRESCO'S  \$155
Organic tomato + black olive + chicken + fusilli + organic greens + basil dressing

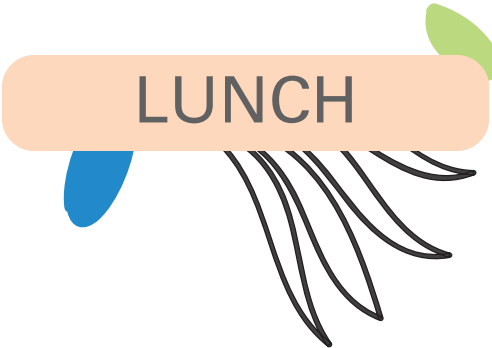
QUINOA  \$155
Red cabbage + jicama + baked pineapple + avocado + quinoa + peanut + organic
greens + serrano chili vinagrette & soy sauce

DESSERT

LEMON PIE  \$125
Lemon & cheese cream + almonds liquor & crumble

CHOCOLATE TART WITH BERRIES  \$125
Cacao tart + english cream of dark chocolate + berries ice-cream

PASSION FRUIT SORBET  \$110



Lunch service is from 12 pm to 6 pm.
All the prices are in mexican pesos, tax included.
Tip not included.

STARTERS

GUACAMOLE WITH TOSTONES

Avocado + coriander + fried plantain tostones + fresh cheese

\$120

TUNA TARTAR

Tuna + avocado + peach + peanut oil + lemon + sesame + coconut cookie & serrano pepper

\$189

SHRIMP “AGUACHILE”

Shrimp + cucumber + serrano chili + coriander + roasted pineapple & guajillo chili sauce

\$189

TOSTADAS

NOPALES

Avocado + green pepper + snow peas + peppermint + red onion + cucumber + spinach + amaranth

\$99

SEA SCALLOPS

Avocado + radish + cucumber + onion + garlic oil + coriander seeds

\$110

SHRIMP

Beans + radish + red onion + chili flakes & avocado puree

\$110

TUNA

Avocado + mango + coriander + peanut oil + mango alioli & habanero chili

\$110

Vegetarian 
Vegan  

TACOS

PORTOBELLO

Guajillo chili “tortilla” + portobello + bell peppers + carrot + red onion + garlic & taquera sauce

\$169

CAULIFLOWER

Corn tortilla + roasted cauliflower + peanut & morita chili sauce

\$169

SHRIMP

Coriander corn “tortilla” + marinated shrimp + cheese cracking + bacon + pineapple & “molcajetada” sauce

\$189

OCTOPUS

Creole corn “tortilla” + beans + octopus with garlic + radish + coriander

\$189

FRESH TUNA

Creole corn “tortilla” + tomato + red onion + coriander + avocado & serrano chili dressing

\$189

CEVICHES

FRESCO’S

Shrimp + fish + octopus + red onion + tomato & coriander

\$189

OCTOPUS + HABANERO

Octopus + roasted onion + roasted pineapple + coriander + garlic oil & habanero ashes

\$189

GREEN

Shrimp + avocado + cucumber + tomatillo + basil & coriander

\$189

TULUM

Fish + peach + cucumber + hibiscus + peanut + bitter orange & serrano chili

\$189