



CRUDO / RAW

AGUACHILE DE CALLO

Marinated sea scallops, cucumber, red onion,
chipotle vinaigrette \$9

AGUACHILE DE ATUN

Tuna, jicama, cucumber, citrus vinaigrette \$13

AGUACATE CON CAMARONES Y PALMITOS AL ESCABECHE

Avocado, shrimp, hearts of palm, red onion,
escabeche vinaigrette \$10

CEVICHE VERDE

Sea bass, tomatillo sauce, avocado \$11

ENSALADAS / SALADS

ENSALADA VERDE

Green salad, tomato, avocado \$8

ENSALADA HACIENDA

Strawberry, mango, goat cheese, jicama,
tamarind vinaigrette \$9

ENSALADA DE ELOTE ROSTIZADO

Grilled corn, tortilla strips,
guajillo-vanilla vinaigrette \$8

PARA EMPEZAR STARTERS

PULPO CANTINA

Octopus, garlic, roasted potatoes, zucchini,
cherry tomatoes, lime cream \$12

CALAMARES FRITOS

Calamari, poblano, tomato, avocado cream \$11

PLATON MEXICANO

Chorizo, black beans, panela cheese,
tortilla chips \$7

GUACAMOLE DE LA CASA CON TOSTADAS

Guacamole, tortilla chips \$7

FLAUTAS DE CANGREJO VINAGRETA DE JAMAICA

Crab flautas, mango baja slaw, hibiscus sauce \$10

SOPES / GORDITA TOSTADA

TOSTADAS DE SALPICON

Shredded beef, cotija cheese, sour cream,
chile de arbol oil, tostadas \$9

TINGA DE POLLO

Chipotle chicken gordita \$10

CHORIZO CON PAPA

Chorizo, potato sope \$9

SOPAS / SOUPS

SOPA DE TORTILLA

Tortilla soup \$8

POZOLE DE LOS MARES

Guerrero style seafood pozole \$11

PLATOS FUERTES ENTREES

CHILE RELLENO DE 3 QUESOS CON SALSA DE FRIJOL NEGRO

Three cheese stuffed poblano, black bean sauce,
mango pico de gallo \$13

POLLO CON MOLE DE PUEBLA

Chicken breast, dark mole, white rice, plantains \$17

PESCA DEL CHEF

CON PICO DE GALLO TROPICAL

Sea bass, tropical pico de gallo, rice \$18

PESCADO VERACRUZANA

Sautéed peppers, onions, olives, rice \$17

FIDEO SECO

Traditional mexican pasta, cheese, tomato sauce,
sour cream, avocado \$14

TAMALES MEXICANOS

Assorted mexican tamales, oaxaca mole \$13

MEDALLONES DE FILETE CON MOLE DE CHILE ANCHO Y CACAHUATE

Oaxaca style beef medallions, ancho chile,
peanut mole, roasted potatoes, spinach \$23

CAMARONES AL TAMARINDO

Sautéed shrimp, tamarind sauce, rice \$19



PARA COMPARTIR TO SHARE Traditional Family-Style Platters For The Table Served with Hand Made Tortillas

ARRACHERA

Marinated grilled skirt steak, black beans,
grilled spring onions \$26

CARNITAS

Slow roasted pork, cabbage, jalapeño escabeche \$24

MOLCAJETE

Skirt steak, grilled chicken, chorizo, poblano chile,
panela cheese, black beans, avocado \$27

PESCADO AL MOJO DE AJO

Sea bass, garlic-chile sauce, broccoli, carrots,
mexican rice \$24