

Gaviotas

Appetizers and mexican antojitos

- **Nopales and avocado sheets, sprinkled with shallots marinated in red wine and Jamaica-coriander-chipotle oil**

120.00

A mix of flavors from our tradition right to our kitchen.

- **Warm camembert, breaded with seeds over a bed of fruit confit and season greens**

95.00

A carefully thought taste of flavors that generates a top gastronomic experience

- **Combination of ceviche bruschettas**

140.00

A classy and tasty combination that takes us through an imaginary walk across the country

- **Caramelized tuna slices over pickled mushrooms and asparagus, accompanied with crispy green tomatoes, and drizzled with our three-chili oil**

130.00

A sophisticated and unique explosion of flavors

- **Taco César on crunchy parmesano with chicken chilli flakes on canal of guacamole**

120.00

We brought the tradition to your table, with a subtle touch of modern fusion.

- **Mexican Caprichosa Salad**

110.00

Our gastronomic whim, we combine fresh local tomatoes with fresh organic cheese and avocado, delicately sprinkled with pesto and chipotle dressing.

Soup and cream

- **Seafood bisque on a dill scented shell with crispy tajin marinated tortilla**

140.00

- **Creamed bean soup with epazote herb and beads of fried goat cheese**

68.00

**Prices in mexican pesos. Tax included.*



Main course

- Pibil gilded caramelized mahi-mahi filet over a corn tamal, with pozole and shrimp machaca** **195.00**
A perfect balance between the freshest catch and grandma's recipe, straight to your plate
- Symphony of grilled shrimp and sweet potato with epozote chimichurri** **230.00**
For foodies, we take you to your table three styles of cooking and flavor: coconut, the devil and the tajín, each with its Mexican flair.
- Lamb leg defragmentation, marinated in chili oil, thyme and honey, accompanied with scented wild rice, mushrooms and fresh mint** **160.00**
All selected flavors for you to enjoy
- Tampiqueña spiral, filled with strips of poblano chilli and corn on a bed of refried beans** **198.00**
For your delight, we accompany this dish with a succulent tower of grilled vegetables with guajillo oil.
- Pork Chamorro with Yucatecan habanero, hoja santa and chili emulsion marinade** **160.00**
Our ancestor's culinary art, carefully preserved and served to you.
- Encrusted beef steak, accompanied by corn mousse and hibiscus - shiitake reduction** **198.00**
Marinated and rested in a freshly ground pepper powder, this steak is flavored with fresh herbs
- Duck confit Gordita, gently fried in Salsa Mancha Mantel, accompanied by cilantro flavored mashed tapioca** **130.00**
A dish inspired in tradition with a layout of flavors to please your palate.
- Boar Filet marinated in red wine, on a bed of ripe plantains and fresh cheese and a local produce salad** **160.00**
From our plains and meadows, we brought to your table the boar fillet combined flavors and textures of the field.
- Tears of fresh salmon with cilantro foam on a bunch of asparagus smoked with mezquite** **195.00**
Supported on studs, giving magical and sparkling cilantro tone with mezquite powder.

Desserts

- Fresh fruit soup, tequila sabayon gratin and lemon and mint sorbet** **72.00**
A different way of enjoying fruit and ice-cream, a wonderful and fresh way to end a dinner
- Caramelized pepitas sheets, and citric white chocolate mousse** **72.00**
Traditional Mexican dessert with a twist
- Fillo pastry rolls filled with chocolate and coffee pot emulsion** **72.00**
A new way of taking coffee at the end of your dinner
- Capirotada and ice cream** **72.00**
A traditional Mexican bread pudding with vanilla ice cream
- Napoleon burnt caramel doughnuts and rosemary pavlovas** **72.00**
A fun and new way of eating doughnuts

*Prices in mexican pesos. Tax included.

Open:
18:00 to 22:00 hrs.