

ANTOJITOS

GUACAMOLE 10.900

1/2 6.500

GREAT STARTER, PREPARED TABLESIDE

+HOMEMADE CORN TORTILLA CHIPS

CROQUETAS 6.000

CARNITAS AND SMOKED SAUSAGE CROQUETTES,
BATTERED WITH PANKO AND SESAME SEEDS

+CHIPOTLE MAYO

STEAK TARTAR WITH SWEETBREADS

CHICHARRÓN 13.000

120 GR OF FILET AND CRISPY SWEETBREADS,
WITH CARAMELIZED ONION DRESSING, HABANERO
EMULSION AND TOASTED BAGUETTE

QUESO FUNDIDO 9.900

MELTED GUAYANÉS CHEESE, SPICED SAUSAGE,
PICO DE GALLO SERVED IN A HOT SKILLET

+WARM CORN TORTILLAS

ENSALADAS

CAESAR SALAD +CURED SALMON 11.000

ROMAIN LETTUCE WITH LOLITA'S CAESAR

DRESSING +TAJÍN AND CITRUS CURED SALMON
(150 GR)

MEXICAPRESE 11.900

FRESH, CONFIT AND GAZPACHO TOMATO BASED
SALAD WITH PALMITA CHEESE, BASIL PESTO,
CROUTONS AND ANAHEIM CHILES

TOSTADAS (3 U)

LAS DE POLLO 7.900

CHICKEN BREAST COOKED IN MACHA SAUCE (CHILES AND PEANUTS) WITH CHIPOTLE MAYO, ROSTAED TOMATOES, ROMAINE LETTUCE AND AVOCADO

LAS DE ATÚN 9.000

FRESH DICED TUNA IN SRIRACHA MAYO, WITH AVOCADO AND HABANERO SAUCE AND CRISPY SCALLIONS

LAS DE SHIITAKE 10.500

SMOKED SHIITAKE MUSHROOMS OVER BLACK BEAN PUREÉ, BELL PEPPER MAD JALAPEÑO CHIMICHURRI AND SWEET POTATO ORANGE SAUCE

LAS DE LOCOS 14.200

CHILEAN ABALONE OVER A SPINACH, JALAPEÑO AND MINT PASTE, AIOLI AND CURED ANAHEIM CHILES +NATIVE POTATO CHIPS



RAW BAR

AGUACHILE "ALMAR" 10.500

SHRIMP & CLAM AGUACHILE FROM THE MÉRIDA REGION, WITH AVOCADO, JALAPEÑOS, FUMET

CEVICHE TROPICAL 11.400

FRESH FISH OF THE DAY, SERVED CEVICHE STYLE WITH MANGO, BURNT PINEAPPLE AND RED ONIONS IN A COCONUT MILK "LECHE DE TIGRE"

LEVANTA MUERTOS 2.0 13.500

SEAFOOD COCKTAIL (OCTOPUS, SHRIMP AND SCALLOPS) IN LOLITA'S BLOODY MARY MIX WITH CUCUMBER, AVOCADO AND JAPANESE OYSTER

*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SANDWICHES

MEDIANOCHE CUBANO 12.600

CUBAN STYE PORK COOKED IN MOJO, SMOKED HAM, GRUYERE, BLACK GARLIC AIOLI, MUSTARD AND HOMEMADE PICKLES, PRESSED IN CIABATTA BREAD

HAMBURGUESA DE CANGREJO 11.000

CHILEAN CRABCAKE IN TOASTED POTATO BUN, WITH ARUGULA, ONIONS, CURED ANAHEIM CHILES, GINGER MAYO +YUCA FRIES



TACOS (3U)

CARNITAS 7.500

PORK BACK RIBS, SLOWLY COOKED IN OWN FAT, WITH PICKLED RED ONIONS, BURNT TOMATO SALSA AND CHICHARRON CRUMBLE

VEGETALES SALTADOS 6.900

SAUTEED MIX VEGETABLES, BLACK BEAN PURÉE, NATIVE POTATO CHIPS AND YELLOW CHILE SAUCE

PULPO 11.000

OCTOPUS CHICHARRON WITH YELLOW CURRY, GUACAMOLE, MANGO-HABANERO SAUCE , TOASTED PEANUTS AND CILANTRO

PESCADO 7.600

CATCH OF THE DAY, BATTERED AND FRIED "SAN ANTONIO" STYLE WITH CHILEAN TOMATO AND ONIONS SALAD AND ANAHEIM CHILE MAYO

CAMARÓN 10.200

ECUADORIAN SHRIMP SAUTEED IN MIX OF CHILES AND SPICES, CABBAGE AND CARROTS SALAD AND ROASTED CHILES SAUCE

COCHINITA PIBIL 8.200

PORK COOKED COCHINITA STYLE IN AN ORANGE AND VINEGAR ADOBO, COOKED IN BANANA LEAVES AND SERVED WITH PICKLED RED ONIONS, GREEN TACO SAUCE AND BURNT PINEAPPLE

TACO WEY 9.900

OXTAIL BRAISED IN CHILES AND RED WINE WITH LEEKS AND CHILES

DE FONDO

PASTA CABO SAN LUCAS 16.100

FRESH FETUCCINI PASTA IN A CREAMY SHRIMP, OCTOPUS AND SCALLOPS SAUCE

PORK BELLY TAMAULIPAS 13.900

CRISPY PORK PANCETTA SERVED OVER A RISOTTO STYLE ARBORIO RICE, WITH TOMATILLO, BACON, CUMIN SEEDS, MUSTARD SEEDS AND ARBOL CHILE GASTRIC

STEAK AND CHILE RELLENO 25.500

RIB EYE WITH ANAHEIM PEPPER STUFFED WITH GREEN PEAS, BACON AND PARMESAN PURÉE

CHILEAN SEABASS 12.000

IN A CHILES ADOBO, BROILED OVER A SOFT JALAPEÑO, POTATO, CILANTRO AND HUACATAY PURÉE

PARA COMPARTIR

LARGE FORMAT CUTS SERVED WITH TORTILLAS, SALSAS AND SIDES TO MAKE YOUR OWN TACOS

MEXICAN GRILL 76.000

600 GR OF SOUS VIDE FILET, 250 GR OF SAUTEED AJILLO SHRIMP AND SPECIAL CUT OF THE DAT (ASK YOUR SERVER) WITH GRILLED AVOCADO AND BELL PEPPERS, CHILES AND ONIONS

COSTILLAR AHUMADO 66.000

6-7 RIBS (1,2-1,3 KG) OF SMOKED BBQ RIBS. COOKED FOR 10 HOURS IN AGAVE AND HOMEMADE BBQ SAUCE SERVED WITH COLESLAW, ESQUITES, PICO DE GALLO, PICKLED RED ONIONS AND CHILES

GUARNICIONES

TOSTONES 5.500

GREEN PLANTAIN TOSTONES WITH PALMITA
CHEESE AND PICO DE GALLO

ESQUITES 3.500

BOILED CORN KERNELS IN CHIPOTLE SAUCE,
PALMITA CHEESE AND CILANTRO

FRIJOLES VEGANOS 3.500

DELICIOUS BLACK AND RED BEANS PURÉE WITH
PALMITA CHEESE, TOMATO AND CILANTRO
+TORTILLA CHIPS

YUCA FRIES 4.000

SERVED WITH SELECTION OF GINGER, GARLIC
CONFIT OR CHIPOTLE MAYO

SALSAS 1.000

FROM LEAST SPICY TO HOT

CREMA MEXICANA, PICO DE GALLO (PIÑA O
PEPINO), CEBOLLA ENCURTIDA, MOJO
PICÓN, MAYO AL AJO CONFITADO, MAYO
JENGIBRE, TAQUERA ROJA (COMP), TAQUERA
VERDE (COMP), EMULSIÓN DE AJÍ VERDE,
SALSA DE MANGO, EMULSIÓN DE PALTA-
HABANERO, MAYO AL CHIPOTLE, LA MALDITA

LOLITA JONES