



TOMATILLOS

“FARM TO TABLE RESTAURANT”

TO START

Baba Ganush	109
Creamy dip of roasted eggplant, with fresh mint and lemon juice, served with grilled naan (Hindú Bread)	
Hummus	139
Chickpeas dip served with grilled veggies and naan	
Soup of the Day	139
Ask your waiter what's available today	
Cheese cuttin'board "Tomatillos"	559 PREMIUM
Variety of cheeses served with homemade marmalade and fruit	

SALAD JARS

Miraflores	179
Zucchini noodle, quinoa, cilantro, scallions, peas and asparagus, fresh mexican cheese, avocado and coconut dressing	
Candelaria	209
Radish, red onion, pecan, kale, carrots, cabbage, tangerine, EVOO, balsamic and peppercorn dressing	
Nagano	139
Jar version of a asian summer noodle salad: Soba, edamame, red bell pepper, carrot, green onion, cilantro, peanuts, spicy peanut dressing	
Roots	209
Beetroot mix, arugula, goat cheese, dehidrated lentils, EVOO and lemon juice dressing	
Today's Jar	179
Every day salad, ask your waiter for today's special.	
Add grilled chicken breast or flank steak to the salad of your choice	
Chicken	59
Flank steak	139

Prices are in Mexican pesos and include tax. Please note that we are unable to accept cash payments.
Our All Inclusive & Meal Plan Guests enjoy a 25% food and beverage discount on items marked PREMIUM.

*EVOO extra virgin olive oil



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FROM THE GRILL

Cornish Chicken	399
Dressed with fine herbs and citrics	
Catch of the Day	399
Fish fillet with roasted garlic and capers pesto	
Picaña	399
10 Oz Picanha, black pepper crusted	
Picaña	519 PREMIUM
14 Oz Top Sirloin Picanha, black pepper crusted	
Red snapper “A la Talla” style. (suggested for two people)	889 PREMIUM
Red snapper fillet marinated with different chiles, roasted in charcoal, accompanied by handmade corn tortilla, pico de gallo, hot sauce and Mexican rice.	
Wood Fire Oven Pork	499
Carnitas Style, chopped slow cooked overnight in our mezquite oven	
Jumbo Shrimp.	629 PREMIUM
Jumbo shrimp, coconut rice, soy sauce, yellow lemon juice, cilantro, honey, purple onion	
Grilled Cauliflower	159
A flavour travel to the east with our grilled cauliflower, served with baba ganush, hummus, pickles and naan	

COMPLEMENTS

Grilled veggies Selection of our freshest seasonal vegetables seasoned with evoo and fine herbs	89
Corn on the Cob The sweetest and tender charred corn with butter, chili and Cotija Cheese	139
Potato Tossed into the braces, topped with saour cream, crispy bacon and chives	89
Grilled Nopales The iconic cactus leaf grilled to perfection	89
House Salad Selection of lettuces and veggies	89
Green Onions and Toreados Grilled green onions and chile serrano in lemon and soy sauce	89
Naan Bread Delicious bread softened	89

DESSERTS

Citrical Tiramisu	139
The classic layered italian dessert with a twist	
Sensual Fruit Salad	139
Berries and seasonal fruit seasoned with lemon juice, mint, basil and honey, served whid whipped cream	
Today’s Dessert	109
We don’t like the same dessert every day, do you?	
Crunchy Mango Mousse	109
Velvety and crunchy at the same time!	

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PARA EMPEZAR

Baba Ganush	109
Untable cremoso de berenjena rostizada con menta fresca y jugo de limón servida con naan (pan hindú)	
Hummus	139
Untable de garbanzos servido con vegetales a la parrilla, crudos y naan	
Crema del día	139
Pregunte al mesero cual está disponible hoy	
Tabla de quesos “Tomatillos”	559 PREMIUM
Variedad de quesos servidos con mermeladas echas en casa y frutas	

TARROS DE ENSALADA

Miraflores	179
Spaghetti de calabaza, quinoa, cilantro, cebollin, chicharos, esparragos, queso fresco, aderezo de coco y aguacate	
Candelaria	209
Rábano, cebolla roja, nueces, kale, zanahorias, repollo, mandarina, AOEV, aderezo balsámico y de pimienta	
Nagano	139
Versión enfrascada de una ensalada fresca de pasta estilo oriental: Pasta Soba, edamame, pimienta morron rojo, zanahoria, cacahuates, cebollin con aderezo de cacahuete picoso	
Raices	209
Mezcla de remolachas, arugula, queso de cabra, lentejas deshidratadas, aderezo de AOEV y jugo de limon	
Jarra del día	179
Una ensalada diferente cada dia, pregunte a su mesero para la de hoy	
Añada pechuga a la parrilla o arrachera a cualquiera de nuestras ensaladas	
Pechuga	59
Arrachera	139



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DE LA PARRILLA Y HORNO DE LEÑA

Pollito	399
Sazonado con hierbas finas y citricos	
Pesca del dia	399
Filete al natural o con salsa de ajo caramelizado y alcaparras	
Picaña	399
10 Oz En costra de pimienta	
Picaña	519 PREMIUM
14 Oz Top Sirloin Picanha, pimienta negra con costra	
Estilo pargo "A la Talla". (sugerido para dos personas)	889 PREMIUM
Filete de huachinango marinado con diferentes chiles, asado en carbón, acompañado de tortilla de maíz hecha a mano, salsa mexicana, salsa picante y arroz mexicano	
Puerco al Horno	499
Estilo carnitas, cocinado lento durante la noche en nuestro horno de mezquite	
Camarón Jumbo	629 PREMIUM
Camarones gigantes, arroz de coco, salsa de soya, jugo de limón amarillo, cilantro, Miel y cebolla morada	
Coliflor a la parrilla	159
Un viaje de sabor hacia el este con esta coliflor a la parrilla, servida con baba ganush y hummus, vegetales en conserva y pan naan	

COMPLEMENTOS

89 CADA UNO

Vegetales a la parrilla	Selección de nuestros vegetales más frescos de temporada sazonados con AEVO y hierbas finas	89
Elotes	Los más dulces y tiernos elotes servidos con mantequilla, chile y queso cotija	139
Papas al carbón	Dejadas en las brasas, terminadas con crema fresca, tocino, crujiente y cebollin	89
Nopales parrillados	La iconica hoja de cactus parrillada a la perfección	89
Ensalada de la casa	Selección de lechugas y vegetales frescos	89
Cebollitas y Chiles toreados	Cebollitas cambray y chiles serrano toreados sazonados con jugo de limon y salsa de soya	89
Pan Naan	Delicioso pan hindú	89

POSTRES

Tiramisú Citrico	139
El clasico postre italiano en capas con una diferente interpretación	
Ensalada de fruta sensual	139
Frutos rojos y de estacion condimentados con jugo de limon, menta, albahaca y miel, servidos con crema batida	
El postre de hoy	109
No nos gusta comer el mismo postre cada dia y a ti?	
Mousse de mango crujiente	109
Aterciopelada y crujiente al mismo tiempo!	

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