



STARTERS

- AZTEC SOUP-

TRADITIONAL TOMATO AND PASILLA CHILE SOUP SERVED WITH CRISPY TORTILLA STRIPS, FRESH AVOCADO, AND CHEESE.

\$199 MXN

- MEXICAN FONDUE -

ARTISANAL BLEND OF MEXICAN CHEESES OVEN-GRATINATED, TOPPED WITH CHORIZO AND SAUTÉED ONIONS, SERVED WITH WARM TORTILLAS AND TRADITIONAL ACCOMPANIMENTS.

\$299 MXN

- CHILLI BEANS -

SLOW-COOKED REFRIED BEANS MIXED WITH CHORIZO, LARD, MELTED CHEESE, AND A TOUCH OF CHILI, CREATING A CREAMY TEXTURE FULL OF FLAVOR.

\$259 MXN

- GRILLED CORN -

TENDER CORN GRILLED TO A BEAUTIFULLY AROMATIC CHAR. A MEXICAN CLASSIC, FULL OF SMOKY FLAVOR AND JUICY TEXTURE IN EVERY BITE.

\$199 MXN

- BAKED POTATO-

SLOW-BAKED POTATO UNTIL SOFT AND FLUFFY, SERVED WITH MELTED BUTTER AND FRESH CREAM. A COMFORTING SIDE DISH, CREAMY AND FULL OF HOMEMADE FLAVOR.

\$199 MXN

*PRICES IN MEXICAN PESOS. INCLUDES TAXES. DOES NOT INCLUDE SERVICE.



ESPECIALIDADES

- PORTOBELLO GRILL-

TENDER PORTOBELLO MUSHROOM GRILLED TO PERFECTION, MARINATED WITH FRESH GARLIC, OLIVE OIL, AND AROMATIC HERBS. SERVED WITH A TOUCH OF SEA SALT AND SUBTLE SMOKY NOTES, ACCOMPANIED BY GRILLED ASPARAGUS AND CORN.

\$399 MXN

- MIXED SKEWERS-

DELICIOUS PICANHA AND SHRIMP SKEWERS, PAIRED WITH GRILLED PEPPERS AND ONIONS FOR EXTRA AROMA AND TEXTURE. COOKED OVER THE GRILL UNTIL PERFECTLY GOLDEN AND SERVED WITH SEARED BABY POTATOES.

\$599 MXN

- GRILLED SALMON-

SALMON FILLET BATHED IN ROSEMARY BUTTER, SERVED WITH SWEET POTATO PURÉE AND FRIED BABY POTATOES.

\$550 MXN

- GRILLED OCTOPUS-

GRILLED OCTOPUS SEASONED WITH SPICY PAPRIKA, SERVED WITH PATATAS BRAVAS AND GRILLED VEGETABLES.

\$650 MXN

- RIB EYE STEAK-

400 G OF PREMIUM GRILLED BEEF, SERVED WITH TRUFFLED MASHED POTATOES, AND BUTTER-GLAZED CARROTS, CAULIFLOWER, AND BROCCOLI, FINISHED WITH ROSEMARY AROMAS AND ACCOMPANIED BY GUACAMOLE.

\$690 MXN

- MIXED GRILLED PLATTER-

JUICY -GRILLED STEAK, ADOBO-MARINATED GRILLED CHICKEN, AND SEARED CHORIZO. SERVED WITH GRILLED PANELA CHEESE, CACTUS PADDLES, GUACAMOLE, AND A DELICIOUS FIRE-ROASTED SALSA WITH THE AUTHENTIC TASTE OF MEXICO. FOR 2 PEOPLE (PERFECT FOR SHARING).

\$899 MXN

*PRECIOS INCLUYEN IVA. PRECIOS NO INCLUYEN SERVICIO.



FROM THE HOUSE

- NOTORIUS BIG BURGER -

DOUBLE GROUND PREMIUM BEEF WITH MANCHEGO AND AMERICAN CHEESE ACCOMPANIED BY A BACON JAM ON BRIOCHE BREAD. BEST BURGER IN HOLBOX!

\$350 MXN

- BUFALO CHICKEN SANDWICH -

CRISPY CHICKEN BURGER COVERED IN BUFFALO OR BBQ SAUCE AND DRESSED WITH HOUSE RANCH.

\$290 MXN

- FISH & CHIPS -

CRISPY BATTERED FISH ACCOMPANIED BY FRENCH FRIES

\$290 MXN

- PASTA -

ARRABIATA WITH SHRIMP **\$390** | ALFREDO **\$320**

- PIZZA -

PEPPERONI PIZZA **\$ 290** | SHRIMP **\$350** | MEAT LOVERS **\$350** | PIZZA MEDITERRANEAN **\$350** | QUATRO FORMANGI **\$320** | VEGGIE PIZZA **\$290**
PIZZA MARGARITA **\$290**

- ROASTED BEETROOT SALAD -

MIX OF LETTUCE WITH BABY ARUGULA, GOAT CHEESE, ROASTED AND CARAMELIZED BEETS IN BALSAMIC VINEGAR REDUCTION.

\$200 MXN

- PASION SALAD -

MIX OF BABY LETTUCE AND ARUGULA WITH WALNUT AND STRAWBERRY IN SWEET ORANGE DRESSING.

\$220 MXN

*PRECIOS INCLUYEN IVA. PRECIOS NO INCLUYEN SERVICIO.



DESSERT

- NY CHEESCAKE -

NY CHEESECAKE STYLE COVERED WITH RED FRUITS.

\$230 MXN

- BROWNIE VOLCAN -

CHOCOLATE BROWNIE WITH VAINILLA ICE CREAM ON TOP.

\$230 MXN

- CREPAS DE NUTELLA -

DELICIOUS NUTELLA CREPES WITH FRUIT SLICES.

\$190 MXN

- HELADO DE LA CASA -

LEMON SORBET, VANILLA OR CHOCOLATE ICE CREAM.

\$190 MXN