

arenal

STARTERS

Sikil Pak

Toasted pumpkin seed dip with tomatillo, scallion oil, fresh cilantro

Guacamole with Machaca

Avocado, jalapeño, cilantro, parsley oil, and mustard greens

“Frijoles Puercos” with “Chicharrón”

Creamy refried beans with smoked ranch crema, “Mixe” chile oil, and crispy pork cracklings

SNACKS / BOTANAS

Oxtail Empanada

Filled with roasted poblano, green pepper sauce, smoked cheese, and charred tomatillo

Grilled Sweetbreads

Served with roasted tomato and pepper sauce, confit garlic, red serrano, scallion, and cilantro

Arrachera “Gringa”

Griddled flour tortilla with melted quesillo and charred jalapeño guacachile

Beef Consommé

Bone marrow broth with scallion, cilantro, and serrano chile

SALADS

Caesar Salad

Parmesan, herb dressing, croutons, and scallion

Radicchio Salad

Goat cheese, pickled onion, sauerkraut, hibiscus vinaigrette, basil, and peanuts

Green Salad

With chaya dressing, pumpkin seeds, avocado, and scallion

MAIN COURSES

Grilled Local Squash

Seed granola, pumpkin seed “pipián”, mustard greens

Double Smash Burger

With bacon, tartar sauce, pickles, aged cheddar cheese, and brioche bun

Grilled Green Zarandeado Fish

Whole local fish grilled in a bitter orange and poblano chile adobo, served with guacamole and corn tortillas



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GLUTEN



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NUTS



VEGETARIAN



SEAFOOD



VEGAN

*Consumption of raw or undercooked products such as meats, poultry, seafood, and eggs may pose a risk.

Short Rib

Tamarind and pasilla chile glaze, sweet potato purée, serrano and scallion sauce, and crispy leek

New York Steak*

Roasted red pepper adobo with smoked bean purée, chimichurri, and burnt onion aioli

Rib Eye Steak *

Onion petals, scallion oil, “huitlacoche mole”, and smoked yuca purée

DESSERT

Coconut & Mango Ice Cream

Coconut crumble, basil, and crispy coconut tuile

Caramelized Brioche (Torrija)

Tonka bean ice cream, egg custard, cinnamon

Local Banana & Macadamia Tart

With dark chocolate and caramel ice cream

Soursop Sorbet

Pulque–lemongrass espuma, amaranth crumble, and local basil

PREMIUM DISHES (ADDITIONAL CHARGE)

Grilled Lobster 700g – \$3,500 MXN

With roasted bell pepper sauce, sun-dried tomato, ginger, and basil

Kansas City Steak* 700g – \$2,900 MXN

Grilled corn polenta with parmesan, scallion, and charred onion.

Served with onion petals, scallion oil, huitlacoche mole, and smoked yuca purée

Tomahawk Steak* 900g – \$4,500 MXN

With roasted potato purée, brown butter garlic, grilled broccolini, and bordelaise sauce

Cowboy Steak* 900g – \$4,500 MXN

With reduced recado negro, charred eggplant purée, grilled scallions, fried shallots, and crispy garlic chips

Dry-aged Porterhouse Steak* 900g – \$3,800 MXN

With caramelized cabbage purée, crispy Brussels sprouts, and grilled broccolini



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