

arenal

DIPS / STARTERS

Sikil Pak

Roasted Yucatecan pumpkin seed dip with tomatillo, chive oil, and fresh cilantro

Guacamole

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

Frijoles Puercos

Creamy refried beans with smoked ranch cream and Mixe chile oil

RAW / CRUDOS

Kampachi Ceviche

Coconut and lemongrass aguachile with green mango, jicama, slaw, toasted cashews, and local basil

Scallop Green Aguachile

Scallops in tomatillo, habanero, and Maya lime aguachile with white Maya cucumber, charred avocado, chive oil, and pickled white onion

Red Shrimp Aguachile

Shrimp with pickled onion, sauerkraut, charred cherry tomatoes, radish, and Mixe chile

TOSTADAS

Sinaloan Tuna Tostada

Sashimi-style tuna, avocado, “mexo” sauce, guajillo oil, and “xoconostle” on a crispy tostada

Crispy Squid Tostada

Burnt habanero tartar, sauerkraut slaw, scallion, and parsley

Northern Ribeye Tostada

Grilled ribeye, chunky guacamole, scallion, and serrano chile

TACOS

Shrimp Tacos

Amaranth and mezcal tempura shrimp with habanero and “xoconostle” sauce, hoja santa aioli, served on a charred hoja santa

Pastor-Style Octopus Tacos

Fire-charred grilled with lentil mole and pickled radish salsa with “Xcatic” chile

Governor-Style Crab Tacos

Grilled crab with charred tomato, bell pepper, capers, and smoked cheese on handmade flour tortillas



CONTAINS
DAIRY



CONTAINS
GLUTEN



CONTAINS
NUTS



VEGETARIAN



SEAFOOD



VEGAN

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

BROTHS / SOUPS

Smoked Crab Birria

Seafood broth with cilantro, scallion, and “Mixe” chile oil

Romesco

Roasted red pepper, toasted almonds, ranch cream, chives, and basil

CLASSICS

Shrimp Empanada

Crispy empanada filled with grilled shrimp, charred tomatillo, poblano, green pepper, and smoked cheese

Smoked Marlin Gringa

Griddled flour tortilla with smoked marlin, melted cheese, and charred jalapeño guacachile

Baja-Style Fish Sandwich

Crispy fried fish in a potato crust with sauerkraut slaw, jalapeños, pickles, and potato bun

Grilled Green Zarandeado Fish

Whole local catch grilled over open fire in sour orange-poblano adobo and corn tortillas

DESSERTS

Marquesita

Edam cheese ice cream, hibiscus & guava sauce, dulce de leche

Coconut Rice Pudding

Horchata ice cream, coconut crumble, and cinnamon rice chips

Soursop Sorbet

Pulque-lemongrass foam, amaranth crumble, and local basil

Honey Pineapple

Honeycomb crumble, white chocolate brownie, pollen chip, and caramelized honey ice cream

María cookies with soft toffee



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