

Umbal

Starters

Pacific mackerel tiradito 340

Cured in lemon grass, mango an arbol chili sauce, garlic chips, cilantro

Crab cake 380

Artichoke, spinach, avocado mousse, chili dressing

Scallop aguachile 320

Cucumber and serrano juice, red onion, jicama, cilantro

Roasted beet deep 250

Bread toast

Jackfruit falafel 220

Chickpea flour, house garlic zatziki

Charcoal shrimps 420

Craft beer marinated, za'atar. Roasted garlic and lemon sauce

Salads

Smoked tomatoes 260

Burrata cheese, basil sprouts, hemp heart

Smoke flowers 240

Grilled green beans, rocket leaves seasonal flowers, goat cheese, spicy peanuts. Mustard vinaigrette

Swiss chard roll 250

Stuffed with palm hearts, avocado, jicama. Beans, spicy date sauce

Orient fruits 260

Baked figs and endives, salicornia, cashew, couscous, mint, parsley. Orange vinaigrette

Green apple & cambazola 240

Mix greens, pickled cucumber, fennel, chives, sunflower seeds, cherry tomatoes. Sangria reduction



Snacks

Chicken lollipops 250

Smoked BBQ sauce, cucumber, carrots, garlic and herbs yogurt dressing

Cheese fingers 230

Mille-feuille, avocado mousse, smoked tomato sauce

Beef and rice empanada 250

Pepper vinegar and fresh Mexican sauce

Wrap 350

Nopal tortilla, grilled fish, coleslaw, beans, fresh Mexican sauce

Garden toast 290

Pita bread, almond cheese, grilled squash, pumpkin blossoms and seeds

Angus beef hamburger 320

Sweet potato bread, garlic aioli, spinach, marinated tomatoes, goat cheese, Beet and yucca chips

Jackfruit barbacoa sandwich 280

Sourdough bread, avocado, pickled onion, roasted jalapeño. Beet and yucca chips

Mains

Charcoal baked cauliflower 360

Carrot purée, watercress, lemon sauce, truffle oil

Punta Allen seabass 440

Green peas risotto, bell pepper sauce

Rabbit au mustard 380

Bok choy and roasted carrots

8 hours' lamb ossobuco 550

Sautee faro & spinach. Apricot and lamb sauce

From the charcoal oven

Cowboy 24 oz. 1350

Garlic & beef sauce

Veal chop 850

Honey & red wine sauce

Roasted rock Cornish 400

Marinated in rosemary and thyme smoke

Pistachio crust pork loin 440

Plump and mescal sauce

Caribbean lobster – price per oz

Marinated in avocado oil and citrus

Seafood casserole 550

Octopus, shrimp, clams, sea bass, carrots, potato, fennel, white beans. Saffron and ancho chili sauce

Whole red snapper 600

Za'atar and coconut oil



Choose two sides

Sweet potato gratin, confit potato, sauté Swiss chard, caramelized carrots, roasted mushrooms, smoked seasonal vegetables, asparagus, grilled broccoli

Pastas

Sweet potato gnocchi 320

Swiss chard, nuts, sage butter

Squash risotto 350

Goat cheese, sprouts, parmesan cheese

Fungi pappardelle 390

Huitlacoche and goat cheese truffles, dried epazote, truffle oil

All prices are in local currency and include taxes