



[TO BEGIN]

Peruvian Ceviche

Fish, leche de tigre, sweet potato, corn, purple onion

Tuna Tataki

Ponzu, sesame

Octopus Tostada

Garlic sauce, chipotle mayonnaise, avocado

[SOUPS]

Seafood Casserole

Oaxaca cheese, avocado

[BUNS]

Salmon Burger

Cilantro mayonnaise, cucumber, avocado

Beef Burger

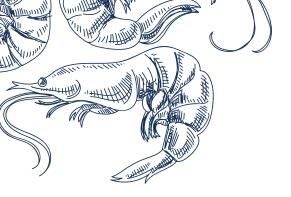
Swiss cheese, crunchy onions, bacon marmalade

Ciabatta Caprese

Tomatoes, oregano, mozzarella, basil mayonnaise

- **⊗** Gluten free dishes





[MAIN COURSES]

Tikin Xic Fish

Mayan spices, sour orange, banana leaves

Ensenada Tacos

Fish, beer, pickled cabbage salad

Flank Steak Alambre

Bacon, Poblano chili, cheese, flour tortilla

Shrimp Fettuccine

Cheese sauce

[DESSERTS]

Passion Fruit Chiboust

Strawberry ice cream

12-Layer Chocolate Cake

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- **⊗** Gluten free dishes
- ♥ Includes local ingredients



WHOLE FOOD PLANT-BASED MENU

[TO BEGIN]

• **►** Chickpea Toston

Cilantro-Garlic Cream

• • Healthy Heart Taco Salad

Mix of mushrooms, corn, carrots, tomatoes, cabbage, jicama, guacamole, sweet potato chips

• • Power Slaw

Cabbage rolls filled with red cabbage, broccoli, apple, sweet potato, quinoa, and almond dressing

[SOUPS]

Mint & Avocado Soup

Chili oil, cucumber, lemon, apple chips

[MAIN COURSES]

• Classic Burger

Grilled plant-based patty, cheddar cheese, lettuce, tomato, cucumber, red onion

• Eggplant Parmigiana Sandwich

Crispy eggplant, homemade marinara sauce, cheese dip pesto

[DESSERT]

Vegan Carrot Cake

Spices, yogurt cream

- Healthy dishes which help in maintaining balanced diet
- Whole Food Plant-Based option
- **⊗** Gluten free dishes



