

starters

GUACAMOLE \$250

Avocado with tomato, onion, cilantro, cucumber, and sesame seeds.

TRADITIONAL NACHOS \$200

Crispy tortilla chips with beans, pico de gallo, and cheese.

FRENCH FRIES \$200

Crispy fries served with ketchup.

FRIED SEAFOOD \$200

Fried shrimp and calamari rings served with tartar sauce and chipotle mayonnaise.

MEXICAN CEVICHE \$300

Octopus, shrimp, and fresh fish, tossed in lime juice, mexican sauce, and avocado.

VEGAN CEVICHE \$280

Cucumber, tomato, red onion, corn, cilantro, and mango, rested in coconut tiger's milk.

SHRIMP AGUACHILE \$320

Denatured shrimp, avocado, cucumber, and cilantro chlorophyll.

RIB EYE AGUACHILE \$320

Thin slices of rib-eye, marinated in a charred chili sauce, served with creamy avocado and pickled red onion.

TUNA TARTARE \$340

Fresh tuna, mango, cucumber, and jicama marinated in a mae ploy sauce reduction and sesame seeds.

TUNA TOSTADA \$190

Tuna sashimi on crispy corn tostada, chipotle mayonnaise, avocado, and sesame seeds.

salads

GREEN SALAD \$240

Mixed lettuce, apple, cucumber, jicama, caramelized walnuts, and goat cheese, dressed with AKNA vinaigrette.

CAESAR SALAD \$280

Mixed lettuce, croutons, tomatoes, breaded chicken breast, and Parmesan cheese, dressed with house Caesar dressing.

tacos

150 grs - 3 pcs

FLANK STEAK TACOS \$280

Succulent Flank steak with guacamole and aioli.

COCHINITA PIBIL TACOS \$280

Traditional Yucatecan recipe, pork marinated with mayan spices served with creamy avocado and pickled red onion.

FISH TACOS AL PASTOR \$250

Fresh fish marinated with the chef's recipe, with pico de gallo and guacamole.

BAJA TACOS \$280

Baja California-style shrimp tacos, with carrot slaw and chipotle mayonnaise.

VEGETARIAN TACOS \$220

Grilled vegetables with guacamole and sprouts.

GOVERNOR TACOS \$150

Flour tortilla, shrimp, peppers, onion, and cheese.

pasta

PASTA POMODORO \$200

Sauced in a tomato sauce with spices and Parmesan cheese

PASTA AL BURRO \$200

Traditional pasta, buttered with Parmesan cheese.

PASTA WITH MUSHROOMS \$220

Pasta sautéed in a creamy white sauce, Parmesan cheese, mushrooms, and a black truffle flavoring.

ZUCCHINI PARPADELLE \$240

Slices of zucchini, pesto, and almonds.

burgers

BEEF BURGER (220g) \$450

Succulent beef meat, artisan bread, Gouda cheese, tomato, bacon, caramelized onions, and pickles.

VEGAN BURGER \$430

Confit Portobello, artisan bread, spinach, guacamole, and sautéed onions.

CHICKEN BURGER \$430

Artisan bread, breaded chicken, with BBQ sauce, Gouda cheese, and sauerkraut.

TUNA BURGER \$450

Fresh seared tuna steak, artisan bread, fried Chinese noodles, and guacamole.

main courses

RIB EYE (480 gr) \$800

Succulent imported rib eye, served with sautéed vegetables, salad, and fries.

FISH FILLET (180 gr) \$600

Fish fillet any style (Tikin-chic, garlic, or butter) accompanied by salad and rice.

GRILLED OCTOPUS (300 gr) \$650

Octopus seasoned with paprika, accompanied by corn and French fries.

CHILE STUFFED \$420

Chile stuffed with lentils and vegetables, served with avocado and sesame seeds.

desserts

CRÈME BRULEE \$220

ICE CREAM \$220

RED FRUIT SHORT CAKE \$180

AVOCADO MOUSSE \$180

kids' menu

CHICKEN FINGERS WITH FRIES \$180

FISH FINGERS WITH FRIES \$160

KIDS' BURGER \$200

MAC & CHEESE \$260