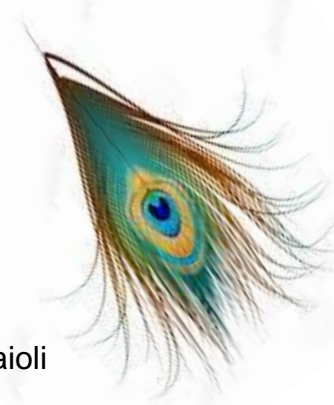


## APPETIZERS



### GRILLED OCTOPUS

Citric salad, caper, cherry tomato, onion, apple aioli  
\$350

### GRILLED SHRIMP SALAD

Lettuce, cherry tomato, kalamata olive, cilantro pesto  
\$385

### SCALLOPS

Green pea puree, bacon, crispy leek, saffron white wine sauce  
\$310

### CRISPY BLUE GOAT CHEESE SALAD

Blue crostin goat cheese wrapped in spring pasta, lettuce, cherry tomato, beet, cucumber, fig marmalade, candied walnut, balsamic dressing, honey  
\$300

### TOMATO CREAM

Curry style cream, sheep cheese crouton, cheese foam  
\$240

### MUSSEL STEW

Shallot, white wine, cilantro, chile de árbol  
\$280

### GRILLED VEGETABLES

Olive oil marinade, grilled tofu cheese, cilantro hummus, fine herbs  
\$260

### POTATO AND ROASTED GARLIC CREAM SOUP

Parmesan crouton, quail egg, truffle oil  
\$290



## MAIN COURSES



### **SURF AND TURF**

Grilled beef filet, octopus, brandy-wild-mushroom sauce, parmesan foam, tomato-garlic sauce  
\$1100

### **RACK OF LAMB**

Fine herbs crust, roasted beet and carrot, red onion marmalade, red wine sauce, honey  
\$950

### **BEEF FILET**

Black salt marinade, potato gratin, sweet potato puree, roasted vegetables,  
gravy and guava-mezcal sauce  
\$1160

### **SEA FLAVORS**

Fish filet, epazote pesto marinade, potato puree, black olive tapenade, cilantro foam  
\$590

### **LOBSTER**

*For 2 people*

Vanilla pod marinade, risotto, vegetables, parmesan cheese foam  
\$2500

### **SHRIMPS WITH BEET PASTA**

Vegetables, parmesan cheese powder, Chiapas double cream cheese sauce  
\$600

### **SEAFOOD RISOTTO**

Grilled octopus, shrimp, squid, scallop, Pernod flambage, bisque sauce  
\$800

### **CATCH OF THE DAY**

Fresh fish filet, potato puree, chard, tomato butter sauce  
\$700

### **DUCK MAGRET**

Grilled sweet potato, lentil salad, grape, red wine sauce, vanilla bean seeds  
\$610

### **CHICKEN BREAST**

Honey and mustard marinade, sweet potato puree, asparagus, orange and cilantro sauce  
\$600

### **GRILLED SEAFOOD**

Grasshopper salt marinade, pasta, lobster sauce, Pernod  
\$550

### **HUITLACOCHÉ TRUFFLE**

Stuffed squid, seafood, bisque sauce  
\$560

### **MOREL RISOTTO**

Vegetables, white truffle pesto, morel sauce  
\$600

### **FISH FILET STUFFED WITH VEGETABLES**

White wine and thyme marinade, fine herbs crust, garbanzo puree, ginger sauce  
\$550

PRICES IN MEXICAN PESOS  
TAXES INCLUDED, SERVICE NOT INCLUDED



PAVOREL  
*By the Sea*