
POSTRES / DESSERTS

BIRMUELO / FRITTERS

\$240

*buñuelos de hojarasca, plátano dominico asado,
miel de guayaba y queso cotija.
fritters, charred banana, guava honey and cotija cheese.*

CEVICHE DULCE / SWEET CEVICHE

\$260

*frutas de temporada, jarabe de yuzu y albahaca,
sorbete de lichie y hojuelas de coco.
seasonal fruits, yuzu and basil syrup,
lychee sorbet and coconut flakes.*

CREMA DE LIMA / LIME CURD

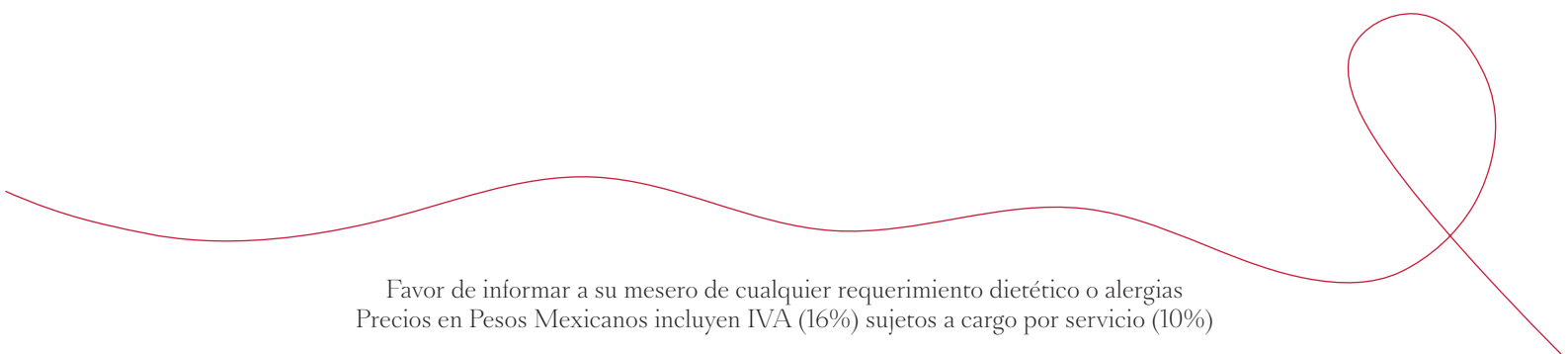
\$260

*curd de lima yucateca, alegría de chocolate, higos rostizados,
gomita de guanábana y corico de maíz.
yucatecan lime curd, cocoa amaranth candy, roasted figs,
soursop and crumble corn corico.*

TLAPIQUE DE CACAO / COCOA TLAPIQUE

\$290

*tamal de chocolate, nibs de cacao, crumble de chocolate con pepitas,
gel de mandarina, nicuatole y helado de pozol.
chocolate tamale, cocoa nibs, chocolate crumble with pumpkin seeds,
mandarin gel, nicuatole and pozol ice cream.*



Favor de informar a su mesero de cualquier requerimiento dietético o alergias
Precios en Pesos Mexicanos incluyen IVA (16%) sujetos a cargo por servicio (10%)

Please advise your server should you have any special dietary requirements or allergies
Prices are in Mexican pesos (16%) TAX included, subject to (10%) service charge