

ECLIPSE MENU

15+ GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

TRIO DE CEVICHE

prawns, peruvian hongo (gf, df)

YUQUITAS

fried cassava chips, aji amarillo (gf, df)

PLATOS FUERTES

PICANHA

wagyu rump cap (300gr mbs 6-7+), chimichurri (gf, df)

PESCA DEL DIA

market fish, daily garnish

POLLITO A LA BRASA

achiote spatchcock, aji verde, green salad (gf, df)

PAPAS FRITAS

fried potatoes, tajin (gf, df)

ENSALADA DE TOMATE

cherry tomato salad, pickled onion, queso fresco, coriander (gf)

ELOTES

corn riblet, aji amarillo, mayonnaise, oaxaca cheese, chives (gf, df)

POSTRES

ALFAJORES

Azteca white coffee ice cream (ve)

TOSTONES

cinnamon tostones, pineapple jam, star anise plant cream (gf, df, ve)

89pp ENTREES + MAINS

110pp ENTREES, MAINS + DESSERTS

gf ~ gluten free df ~ dairy free v ~ vegetarian ve ~ vegan o ~ option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge on Sunday and for groups of 8 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.



LUNA MENU

2-14 GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

OSTRAS

natural oysters, jalapeño, cucumber, lime granita, Azteca hot sauce (gf, df)

AREPITA DE COSTILLA

short rib, pineapple jam, mole, pickled shallot, tajin (gf, df)

PINCHO CRIOLLO

wagyu beef and chorizo skewer (gf, df)

TRIO DE CEVICHE

prawns, peruvian hongo (gf, df)

PLATOS FUERTES

PICANHA

wagyu rump cap (300gr mbs 6-7+), chimichurri (gf, df)

PESCA DEL DIA

market fish, daily garnish

ACOMPANAMIENTOS

ELOTES

corn riblet, aji amerillo, mayonnaise, oaxaca cheese, chives (gf, df)

PAPAS FRITAS

fried potatoes, tajin (gf, df)

POSTRES

ALFAJORES

Azteca white coffee ice cream (ve)

TOSTONES

cinnamon tostones, pineapple jam, star anise plant cream (gf, df, ve)

129 per person

gf ~ gluten free df ~ dairy free v ~ vegetarian ve ~ vegan o ~ option

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SOL MENU

2-14 GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

TACO DE ATUN

yellowfin tuna taco, romesco mayonnaise,
carrots, salmon roe (gf, df)

TRIO DE CEVICHE

prawns, peruvian hongo (gf, df)

PLATOS FUERTES

PICANHA

wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df)

ACOMPÑAMIENTOS

PAPAS FRITAS

fried potatoes, tajin (gf, df)

ZANAHORIAS CON QUESO FRESCO

roasted carrots, agave, lime, queso fresco (gf)

POSTRES

TOSTONES

cinnamon tostones, pineapple jam,
star anise plant cream (gf, df, ve)

89 per person

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