

SOL MENU

+8 GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

GUACAMOLE

patacones, corn chips (gf, df)

TACO DE POLLO

achiote, chicken, crispy sweet potato (df)

CEVICHE DE ATUN

yellowfin tuna, liquid nitrogen leche tigre (gf, df)

PLATOS FUERTES

PICANHA

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

ACOMPANÑAMIENTOS

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

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

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge 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.



ECLIPSE MENU

15+ GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

GUACAMOLE

patacones, corn chips (gf, df)



NAHUA

woodfired grade 6/7 wagyu beef, tortilla,
aji amarillo, spring onion (df)

EMPANADA DE QUESO

queso, corn (v)

PLATOS FUERTES

PICANHA

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



AZTEC POLLITO A LA BRASA

grilled spatchcock, smoked chipotle chilli (gf, df)

PAPAS FRITAS

fried potatoes, tajin (gf, df)



AZTLAN SALAD

charred corn, black beans, cucumber, chickpeas,
agave dressing (v, ve)

YUQUITAS

fried cassava chips, aji amarillo (gf, df)

POSTRES

LATINO CHEESECAKE

white chocolate ice cream, passionfruit (v)

TOSTONES

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

99pp ENTREES + MAINS

119pp ENTREES, MAINS + DESSERTS

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

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TENAYUCA MENU

+20 GUESTS
sharing style

ENTRADAS

PÃO DE QUEIJO

smoked butter (gf)

OSTRAS

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

PULPO TARTAleta

slow-cooked octopus, charred garlic, coconut cream,
roasted coconut (df)

PINCHO CRIOLLO

wagyu beef and chorizo skewer (gf, df)

CEVICHE DE LANGOSTA

lobster, jalapeño, tomato, leche de tigre (gf, df)

MINI CHORIPÁN

chorizo, chimichurri, pico de gallo,
yuzu mayonnaise, espelette pepper (df)

PLATOS FUERTES

PICANHA

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

PESCA DEL DIA

market fish, daily garnish

CHULETAS DE CORDERO

24-hour aji panca marinade lamb cutlet, crispy potato,
mint chimichurri (gfo)

ACOMPAÑAMIENTOS

ELOTES

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

PAPAS FRITAS

fried potatoes, tatin (gf, df)

149 per person

POSTRES

LATINO CHEESECAKE

white chocolate ice cream, passionfruit (v)

TOSTONES

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

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

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