

TACO & CEVICHE BAR

TACOS:

SERVED WITH CHEESE, SALSA & LETTUCE

BLACKENED FISH 27 RMB

LIME BEEF 28 RMB

CILANTRO CHICKEN 27 RMB

BEEF TONGUE 28 RMB

SLOW-ROASTED PORK BELLY TACO 27 RMB

TURKEY MOLE 28 RMB

BEAN & CHEESE 25 RMB V

ACHIOTE-ROASTED VEGETABLE MOLE TACO 25 RMB V

MUSHROOM & ONION 25 RMB V

TACO COMBO (3) 75 RMB

CEVICHE:



SCALLOP- MANGO TEQUILA, AGAVE NECTAR & RED CHILI LIME  75 RMB

SNAPPER- COCONUT, CITRUS, CHILI & CILANTRO 65 RMB 


SALMON- WATERMELON, CUCUMBER & WASABI AVOCADO MOUSSE 70 RMB BEEF TARTARE- SESAME OIL, GARLIC, CHILI & SEA SALT 75 RMB 

QUESADILLAS:

SERVED W SALSA & SOUR CREAM*

GARLIC JALAPEÑO* 40 RMB V  

CILANTRO CHICKEN* 48 RMB

CHORIZO* 45 RMB 

MUSHROOM* 42 RMB V

GROUND BEEF* 48 RMB


ROAST DUCK QUESADILLA - PEPPERJACK, PICKLED ONION
& HOISIN CHIPOTLE SAUCE 55 RMB

APPETIZERS

BLACKENED WONTON FISH TACOS 
FRESH GUACAMOLE & BAJA SLAW 55 RMB

PUMPKIN & GOAT'S CHEESE CHILI RELLENO 
WALNUTS & POMEGRANATE REDUCTION 55 RMB V

SOPES AZUL - W CHORIZO, REFRIED BEANS 
CREMA & CHUNKY SALSA 50 RMB

PORK & SQUID EMPANADAS 
MANGO & SOUR ORANGE MOJO 42 RMB

CRISPY TACOS STUFFED WITH SHRIMP 
LIME & CHIPOTLE SOUR CREAM 50 RMB

CALAMARI AL AJILLO – GARLIC-MARINATED CALAMARI
IN ROASTED GARLIC RED PEPPER SAUCE 55 RMB

SHREDDED CHICKEN TAMALES
SALSA VERDE & CREMA 60 RMB

RABBIT EMPANADAS
W MOLE & CORN SAUCE 48 RMB


AGUACATE RELLENO - HALF AVOCADO
FILLED WITH SHRIMP, RED ONION & MANGO
TOPPED WITH CORIANDER VINAIGRETTE 58 RMB

ANCHO & TEQUILA-CURED SALMON TOSTADITAS
W CHAYOTE FENNEL SALSA & HIBISCUS REDUCTION 70 RMB


TOFU DORADO - COCONUT CAULIFLOWER PUREE
TRUFFLE PONZU SALAD & RED BELL PEPPER SAUCE 40 RMB V

SOUPS & SALADS

CREAMY CORN SOUP - W TRUFFLE BLACK BEAN
DUMPLING & BABY CILANTRO LEAF 50 RMB V

CHICKEN TORTILLA SOUP - W ROASTED 
BELL PEPPER, TOMATO & FRESH CORN 50 RMB

GRILLED PRAWN ENSALADA - W AVOCADO, MANGO
CHERRY TOMATO, MIXED GREENS AND
RED WINE HONEY DRESSING 58 RMB

SMOKE-ROASTED CHICKEN TACO SALAD - W MANGO 
AVOCADO, PICKLED JALAPEÑO VINAIGRETTE
TOASTED PEPITAS & QUESO FRESCO 58 RMB

THE TIJUANA CAESAR SALAD- ROMAINE LETTUCE
& GARLIC ANCHOVY DRESSING 48 RMB

MAINS


ROASTED SEA BASS OVER COCONUT SWEET POTATO
TOPPED WITH MANGO MOJO 135 RMB

CHURRASCO ESTILO ARGENTINO - BLACKENED AMERICAN 
BEEF, CHILI-ROASTED POTATOES & GARLIC OLIVE OIL 195 RMB

GREEN CHILI ROAST ½ CHICKEN W JALAPEÑO
CREAM CORN CHILAQUILES 135 RMB



ACHIOTE SOUS-VIDE SALMON W CHIVE POTATO PUREE 
LEMON CALABASA SALAD & ORANGE CHIPOTLE REDUCTION 160 RMB


BLACKENED GRADE-A TUNA STEAK
BLACK BEAN, CORN SALSA & TRUFFLE CALABASA &
ALMOND SALAD 190 RMB

BLACK PEPPER HONEY GLAZED DUCK BREAST 
W SWEET POTATO CAKE & CHIPOTLE
PEPPER SAUCE 145 RMB

LAMB BARBACOA AL CHIPOTLE W TRUFFLE REFRIED BEANS
MINT CHIMICHURRI & SALSA DE DOS CAMOTES 150 RMB

CHIPOTLE HONEY & ORANGE GLAZED PORK RIBS -
HALF PORTION 75 RMB FULL ORDER 150 RMB

MAYA CASSEROLA - BAKED PRAWN, CHORIZO & CHICKEN W
QUESADILLA CRUST, CREMA & RICE 145 RMB  

ROASTED CHICKEN ENCHILADAS WITH MUSHROOM, JALAPEÑO
CORIANDER & SALSA VERDE OR SALSA ROJAS 135 RMB 

ROASTED VEGETABLE ENCHILADAS WITH CHOCOLATE
MOLE SAUCE SERVED OVER MEXICAN RICE 110 RMB V

PORK BELLY ADOBO WITH JALAPENO & POTATO GRATIN
GRILLED PINEAPPLE SALSA & CRISPY LEEKS 145 RMB

CUMIN-SCENTED MEXICAN LENTILS WITH ROASTED VEGETABLES
& LIME SERVED OVER MEXICAN RICE 100 RMB V

SIDES

CHIPS & SALSA
25 RMB


SALSA SAMPLER W CHIPS
40 RMB

HOMEMADE GUACAMOLE & CHIPS
75 RMB

CUMIN SPINACH
28 RMB

BEANS & RICE
30 RMB

HERB-ROASTED BABY POTATOES
30 RMB

JALAPEÑO BEAN & CHORIZO DIP W CHIPS 
45 RMB

CHEESE TORTILLA
28 RMB

MEXICAN RICE
30 RMB

FLOUR OR CORN TORTILLAS (4)
20 RMB

SOUR CREAM SIDE
15 RMB

HOMEMADE HABANERO HOT SAUCE
10 RMB

CHEDDAR CHEESE SIDE
15 RMB

CHOPPED JALAPENO
10 RMB

CHIPOTLE OR SALSA VERDE
10 RMB