



## STARTER

### SWEET POTATO AGRODOLCE 280

local squash | wild ginger | peanuts

### WING BEANS 310

tempura asian beans | roasted garlic emulsion

### OYSTER MUSHROOM 310

light tempura | epazote dzikil pac | porcini broth

### LOCAL FISH CRUDO 380

citrus leaf cured | cold pressed tomatillo and apple juice | shaved roots

### LA CABAÑA QUAIL 350

mole negro | pickled mango

### CAMPECHE PRAWNS 400

wood grilled | bearnaise of tahini

## MAIN COURSE

### CARIBBEAN FRESH FISH 450

creamed yuca | salsa Vasca

### LEMONGRASS MILK-CHICKEN 425

wood fired | herbed cabbage | roasting juices

### CHORIZO SPICED CAULIFLOWER 350

slow roasted | grapefruit | almond cream

### BOUDIN BLANC OF LOCAL PORK 400

grilled boudin blanc | Xcatic chili | black bean

## DESSERT

### BARBECUED PINEAPPLE 220

almond cake | whipped cream | caramelized white chocolate

### SEASONAL ICE CREAM 220

barbecued fruits | crushed sablé



## ENTRADA

**AGRODOLCE DE CAMOTE 280**  
jengibre salvaje | cacahuete | calabaza local

**WING BEANS 310**  
elote asiatico en tempura | emulsion de ajo rostizado

**SETA DE OSTRA 310**  
tempura ligera | dzikil pac de epazote

**CRUDO DE PESCA LOCAL 380**  
limon curada | jugo de tomillo y manzana | raices

**CODORNIZ DE LA CABAÑA 350**  
mole negro | mango

**CAMARONES DE CAMPECHE 400**  
parilla de leña | bearnaise de tahini

## MAIN COURSE

**PESCA CARIBEÑA DEL DIA 450**  
cremoso de yuca | salsa Vasca

**POLLO DE LECHE 425**  
col | hierbas | jugo de coccion

**COLIFLOR ESTILO CHORIZO 350**  
toronja | crema de almendra

**BOUDIN BLANC 400**  
salchicha de puerco | chile Xcatic | frijol negro

## DESSERT

**PIÑA ASADA 220**  
pastel de almendra | crema montada

**HELADO DE TEMPORADA 220**  
fruta roja asada | crushed sablé