

M A N I T A

C O C K T A I L S

Avocado Cocktail (165 ml) \$15

Avocado, chamomille, lime, tequila patrón white, sake nami blend, black lemon bitter.

Mezcal-negroni (90 ml) \$14

Mezcal bruxo espadin, campari, oregano, thyme, herbs, Orange twist.

Tamarind cocktail (130 ml) \$16

Tamarind, "pasilla mixe ", mezcal bruxo espadin, damiana, rosemary.

Passion fruit cocktail (130 ml) \$14

Passion fruit,mezcal bruxo espadin, sake nami blend orange, habanero bitter.

Manta carajillo (130 ml) \$14

Espresso, mezcal bruxo espadin, licor 43, masala chai.

Prices included 16% of taxes. We Will add 15% of service charge.

Sake	By Glass	Bottle
Hakutsuru Junmai Kobe-Japan 300 ml (House sake)		\$40
Momokawa Genshu Junmai ginjo Oregon 720 ml	\$15	\$123
Momokawa pearl nigori (not filter) Oregon 720 ml	\$11	\$ 92
Murai family sugidama Junmai ginjo Japan 720 ml	\$15	\$123
Murai family daiginjo Japan 720 ml	\$20	\$290
Yoshinogawa daiginjo Japan 720 ml	\$20	\$290
Yoshinogawa gokujo ginjo Japan 720 ml	\$18	\$149

Craft Beer

Baja brewing ipa 355 ml		\$9
Baja brewing ale golden 355 ml		\$8
Baja brewing stout 355 ml		\$10
Colimita lager 355 ml		\$9
Colimita Piedra lisa ipa 355 ml		\$9
Haiku rice lager 355 ml		\$9

Soft drinks

Soda raiz gingerale 355 ml		\$7
Old Milwaukee malta 355 ml		\$7
Fentiman's ginger beer 200 ml		\$6
Mocktail		\$7

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M E N U

- Sashimi, aji amarillo, sesame and wasabi \$29
- Sliced fish, orange, chile serrano with worm salt \$17
- Scallop, shiso, soy sauce, cucumber, avocado purée \$20
- Vegetables with guacachile \$9
- Beetroot ceviche, ginger, habanero, leche de tigre \$18
- Cucumber salad, seaweed, cured nopales, mirin, togarashi \$14
- Lettuce salad, radish, avocado, sunflower oil, yuzu \$11
- Heirloom tomato salad, watermelon and hibiscus chamoy \$14
- Octopus anticucho, chorizo mayo \$32
- Mushroom ramen, epazote, beans, pasilla mixe \$19
- Rice with corn, roasted vegetables, leche de tigre \$18
- Soft shell crab taco, chipotle mayo, herbs \$23
- Black miso fish tacos, cabbage, flour tortillas \$32
- Suckling pig cochinita, steamed bun, cilantro, habanero \$29
- Roasted sweet potato and almond mole \$24
- Catch a la talla, lettuce salad \$35
- Fried chicken with aji amarillo dip \$29
- Aged prime New York strip, shishitos toreados \$39
- Fresh herb guacamole and homemade chips \$16

May contain gluten, please ask your waiter.

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P O S T R E S

Chocolate sponge cake, peanut ice cream, tamarind, cacao cracker	\$15
Tres leches cake, black cherry ice cream, vanilla cream	\$15
Rompopo cream tart, kiwi, matcha ice cream	\$15
Rice with coconut milk, mango, sorbet, mint	\$15
Ice cream and sorbets	\$9

T E A
P A D M A U M

Mint Kwan yin, oolong tea	\$6
Gyokuro matcha, green tea	\$6
Masala chai, black tea assam aromatizad	\$6
Smoky Earl, black tea earl grey	\$6
Silvery buds, white tea silver needle	\$6

C O F F E E
B U N A

Coffee, salvia, citric, arabica	\$6
Decaf, datura, citric	\$6
Coffee, mezcal, licor 43, masala chai	\$14

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