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OUR GOOD MORNING GREETINGS

Complementary

One piece per person of Homemade Conchas with Whipped Cream and 2 Homemade Jams

TO BEGIN

AVOCADO PARFAIT 180 gr

Sweet Pico de Gallo, Strawberries, Coconut, Mint, Activated Chia

ROASTED PINEAPPLE & COCONUT BIRCHER MUESLI 180 gr

Homemade Granola, Nayarit's Honey, Matcha

ON THE WAY TO SAYULITA 180 gr

Cold Jackfruit, Vanilla Foam, Lemon Zest, Agave, Amaranth

OUR SPECIALTIES

CHILAQUILES / 200 gr

Tomatillo, Salsa Ranchera & Pasilla, Epazote, Sour Cream, Aged Cotija Cheese, Red Onion, Avocado

ADD: FRIED EGGS 2 PIECES

CHICKEN 120 gr

BEEF CECINA 10 gr

STEAM POT EGGS 2 pcs

Guajillo Chile Sauce, Pancetta, Roasted Mushrooms, Chard, Purple Potato

POACHED MOTULEÑOS 2 pcs

Corn Dough Sopecitos, Refried Beans, Aged Cheese, English Peas, Ham, Salsa Molcajete, Xnipec Sauce

VEGETABLE FRITATTA 70 gr egg whites

Portobello, Goat Cheese, Asparagus, Green Peas, Cherry Tomato, Haricots Verts

CHILE RELLENO 180 gr

Scrambled Egg, Salsa Mexicana, Chile de Arbol Emulsioned Hollandaise

CONFIT DUCK ENCHILADAS 3 pcs

Black Mole, Queso Fresco, Sour Cream, Pickled Onion, Toasted Sesame Seeds

AVOCADO TOAST 1 pc

Lobster Stew (100 gr), Lettuce, Crème Fraîche, Queso de Rancho

CANELA TOAST 2 pcs

Sweet Plantain, Cinnamon, Raisins, Candied Pecans, Local Ricotta, Maple Syrup

PANCAKES 3 pcs

Berries, Papantla Vanilla Sauce, Candied Pumpkin Seeds

CHOCOLATE & BACON WAFFLES 1 pc of 160 gr

Thai Banana Brulee, Maple Syrup, Artisan Jam

SIDES

BACON 80 GR | POTATO TORTITA 1 PC | 1/2 AVOCADO

CHICKEN APPLE SAUSAGE 80 GR | HASHBROWN 1 PC

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FRESH PRESSED 360 ml

Orange, Grapefruit, Carrot, Beetroot, Pineapple

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RED SMOOTH 360 ml

Beet, Orange, Ginger

POWER GREEN 360 ml

Wheatgrass, Pineapple, Celery, Cucumber, Lime, Local Honey

BACK TO LIFE 360 ml

Orange, Soy Milk, Banana, Peanut Butter, Local Honey, Oats

RELIEVER 360 ml

Pineapple, Celery, Mango, Turmeric, Soy Milk

ANTI-STRESS 360 ml

Orange, Oat Milk, Cocoa Powder, Agave Honey, Beer Yeast



REGULAR OR DECAF 250 ml

ESPRESSO 30 ml

LATTE 250 ml

CAPPUCCINO 250 ml

HOT OR COLD CHOCOLATE 250 ml

LAVENDER HOT CHOCOLATE 250 ml

MEXICAN COFFEE 250 ml

Cinnamon, Allspice, Orange, Anise

SELECTION OF TEA 250 ml

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MIMOSA 180 ml

Moet et Chandon and a choice flavour juice: Watermelon, Hibiscus or Tamarind

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BLOODY MARÍA 360 ml

Tequila San Matias

GREEN MARIA 360 ml

Raicilla Hacienda El Divisadero



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TABLESIDE SALSA MOLCAJETE, Complements

Roasted Xoconostles, Tomatoes, Onions, Garlic, Baked Bone Marrow, "Pulque,"
Handmade Tortillas

TRADITIONAL LOCAL DISHES

GUACAMOLE & GRASSHOPERS

Freshly Prepared to Order

CONCH SALAD

Cucumber, Onion, Pineapple, Coriander, Tomato, Lemon Juice, Serrano Chili

TUNA TOSTADAS (2 PIECES)

Peanut "Macha" Sauce, Avocado Puree, Preserved Lemon, Chives, Seaweed,
Soy Sauce, Citric Soul

OCTOPUS TOSTADAS (2 PIECES)

Ancho Chile, Avocado & Serrano Puree, Charred Onion, Tomato, Cilantro, Oregano

TIRADITO "OJO DE PERRA"

Local Fish, Pickled Onion, Jackfruit, Thai Chili, Tobiko and Yuzu Foam, Radish

HEIRLOOM TOMATO SALAD

Goat Cheese, Spinach, Roasted Almonds and Guajillo Vinaigrette

GRILLED BEETS

Jocoque, Orange, Roasted Pine Nuts, Mint, Arugula, Beet Juice

TORTILLA SOUP

Sour Cream, Queso Fresco, Avocado, Pasilla and Fried Tortilla Julienne

TLAXTIHUILLE

Corn Veloute, Dried Shrimp and Chili Oil

CORN MASA SOPECITOS

Refried Beans, Beef Cecina from Yecapixtla, Pico de Gallo, Chile Manzano

QUESO FUNDIDO

Marinated with Beer

ADD: SHRIMP / \$6 CHORIZO / \$4 ARRACHERA / \$5 MUSHROOMS / \$4

FRIED CORN PESCADILLAS

Stingray Stew, Tomato, Garlic, Onion, Salsa Molcajete

CORN ON THE COB

Chicatana Mayonnaise, Aged Cotija Cheese, Lemon

TO SHARE

CRUDO

Conch Salad, Tuna Tostadas, "Ojo de Perra" Tiradito

STREET FOOD PLATTER

Corn Masa Sopecitos, Fried Fish Empanadas, Corn on the Cob

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SEAFOOD POZOLE

Cabbage, Radishes, Lemon, Corn Tostadas, Oregano

MARINATED GRILLED OCTOPUS

Black Bean Puree, Preserved Lemon, Pickled Vegetables, Squid Ink Sauce

WHOLE FRIED FISH

Local Lunarejo, Herb Tempura, Assorted Sauces, Cucumber, Radish and Avocado Salad, Cumin-Steamed Rice

MOLE DE OLLA

Braised Beef Cheeks, Dried Chile Sauce, Chayote, Green Beans, Corn, Squash, Xoconostle, Fried Corn "Chochoyotes"

DUCK MAGRET IN "MANCHAMANTELES" SAUCE

Brined Duck Breast, Mashed Plantain, Beluga Lentil Stew, Bacon

SLOW COOKED PORK BELLY

Pumpkin Seed Pipian, Carrot Puree, Pickled Vegetables

CHARRED YAM

Green Pipian Butter, Toasted Pumpkin Seeds, Guayaba, Salt from Colima

LA MARQUESA MUSHROOM RISOTTO

Oaxaca Cheese, Sauteed Mushrooms, Epazote, Ancho Chile Powder

FAMILY STYLE

Served with Handmade Tortillas, Assorted Salsas, Salad, Rice & Beans

TRADITIONAL ZARANDEADO FISH

Charcoal-Marinaded Whole Fish

LAMB BARBACOA

Slow Cooked "Hidalgo" Style, "Borracha" Sauce, Consommé

VEAL BRISKET

Birria Consommé, Roasted Tomato Salsa, Baked Onion, Cilantro

COCHINITA PIBIL

Axiote Marinated Pork Loin Slow-Cooked for 10 Hours, Panuchos, Habanero Chili Salsa

P O S T R E S

CACAO

Ganache de Chocolate Ahumado, Sorbete de Mandarina, Nibs de Cacao Caramelizados, Merengue
Smoked Chocolate Ganache, Tangerine Sorbet, Caramelized Cocoa Nibs, Meringue

ELOTE

Pastel de Elote, Helado de Maíz Asado, Palomitas, Corico de Maíz Azul
Corn Cake, Roasted Corn Ice Cream, Popcorn, Artisanal Blue Corn Cookie

BUÑUELOS

Miel de Guayaba con Especias, Queso Azul, Crema Batida
Guava Syrup with Spices, Blue Cheese, Whipped Cream

CAPIROTADA

Envinado con Amaretto, Queso Cotija, Helado de Canela, Nueces
Soaked in Amaretto, Cotija Cheese, Cinamonn Ice Cream, Walnuts

C A F É Y T É S

REGULAR Ó DESCAFEINADO

Regular or Decaf

ESPRESSO

LATTE

CAPUCCINO

CHOCOLATE CALIENTE Ó FRÍO

Hot or Cold Chocolate

CHOCOLATE CALIENTE CON LAVANDA

Hot Chocolate With Lavender

CAFÉ DE OLLA

Canela, Especias, Naranja, Anís
Cinnamon, Spices, Orange, Anise

SELECCIÓN DE TÉS

Tea Selection
