

## SMALL BITES

<b>SHRIMP AGUACHILE</b> (210 g)	\$430
Lemon, cucumber, serrano pepper, coriander and purple onion	
<b>DOUBLE FISH CARPACCIO</b> (100 g)	\$430
Salmon and sea bass in citrus juice	
* <b>SUCKLING PIG TACOS</b> (150 g)	\$440
In its juice with a hint of sweet balsamic	
<b>GRILLED ARTICHOKE</b>	\$345
Habanero mayonnaise   with shrimps (160 g) + \$80	
* <b>AVOCADO AND RADISH CARPACCIO</b> (150 g)	\$295
Grilled, goat cheese crumble and balsamic vinaigrette	
<b>BEEF &amp; BEET CARPACCIO</b> (80 g)	\$295
Balsamic vinaigrette, arugula and parmesan	
* <b>GUACAMOLE WITH JOCOQUE</b>	\$285
With a side of grilled Pita bread	
* <b>AIDA SWEET CORN</b> (4 pc)	\$290
Sweet corn with truffled butter and parmesan cheese. We suggest sharing	
<b>PORK RINDS SOPECITOS</b> (3 pc)	\$240
Pork rinds in green sauce with beans, cream, and panela chees.	
<b>AIDA STYLE NACHOS</b> (500 g)	\$235
Stuffed with Oaxaca cheese and black beans	
* <b>POZOLE MAIZE ESQUITE</b> (380 g)	\$170
Hominy corn kernels off the cob with spicy habanero mayo	

## SALADS

<b>GRILLED CAESAR HEARTS</b>	\$325
Lettuce hearts and avocado, homemade Caesar dressing and parmesan cheese	
* <b>GRILLED ORGANIC CHICKEN SALAD</b> (110 g)	\$325
Baby lettuce, arugula, cranberries, goat cheese, chicken, caramelized pecans and sesame seeds, balsamic based dressing	
<b>MEXICAN SALAD</b>	\$255
Nopales, tomatoes, onion, chopped cilantro, and beans accompanied by a tostada with powdered ancho chili and balsamic dressing.	
<b>KALE AND QUINOA SALAD</b> (270 g)	\$260
With crunchy chickpeas, parmesan cheese, pumpkin seeds and ginger dressing   with chicken (100 g) + \$65	

## MAIN DISHES

<b>TALLA STYLE RED SNAPPER</b> (400 g)	\$570
Red Snapper in a chipotle cream mayo, tomato chili sauce, with banana and grilled avocado	
* <b>CHICHARITO SALMON</b> (180 g)	\$540
Grilled, mashed green peas with "Yudy" style fries and caramelized onions	
* <b>AIDA HAMBURGUER</b> (200 g)	\$505
Cooked for 14 hours with bacon, caramelized onions, foie gras, gruyere cheese and arugula, with truffle mayonnaise, "Yudy" style fries and dipping sauce made of its own juice	
<b>SUCKLING PIG "INFLADITA"</b> (170 g)	\$450
With black beans, jocoque, and grilled avocado	
<b>FISH MEATBALLS</b> (3 pzas)	\$465
Tomato broth with ancho chili, on a bed of green rice and fresh pot beans	
<b>CHAMORRO IN TORTILLA SAUCE</b> (380 g)	\$450
Cooked in its own juice for 14 hours, served on beans and Poblano pepper purée in roasted pepper sauce	

## APPETIZERS

* <b>ROSARITO RISOTTO</b> (60 g)	\$335
Beans, guacamole and Rosarito shrimps	
<b>PUFFED TORTILLA WITH PIBIL</b> (150 g)	\$335
On avocado slices, pickled onions, pepper and oregano	
<b>FLAUTAS DE PATO</b>	\$295
Handmade tortilla filled with tamarind duck, accompanied by cream, sauce, and cheese.	
* <b>TLAYACAPAN PEPPER</b>	\$295
Ancho pepper stuffed with dry noodles, avocado, covered in bean sauce	
* <b>FOUR CHEESE CAULIFLOWER RISOTTO</b>	\$270
Carb free, with brie, gruyere, parmesan and roquefort	
* <b>PIBIL STYLE TUNA TOSTADA</b> (1 pc)	\$260
Tostada with avocado, deared tuna in pibil sauce, spicy habanero mayo, candied sesame seeds and pickled onion	
<b>BOWL WITH MOLE</b> (90 g)	\$235
White rice with grilled chicken breast, green peas, banana, peanuts, and avocado. With fried tortilla and black beans	
<b>CRUNCHY TORTILLA WITH QUELITES</b> (350 g)	\$235
Leafy greens with chorizo and Oaxaca cheese	

## SOUPS

<b>SHRIMP SOUP</b>	\$300
Spicy broth, cooked for several hours	
* <b>LENTIL CREAM SOUP</b>	\$270
prosciutto, chorizo and fried plantain chunks	
<b>AVOCADO SOUP</b>	\$235
Accompanied by tortilla and cheese	
* <b>GRILLED TORTILLA SOUP</b>	\$195
Tortilla, avocado, and panela cheese, grilled in classic tomato caldillo	
<b>CLASSIC NOODLES SOUP WITH MEXICAN PEPPERLEAF</b>	\$190
With a Mexican touch, pepperleaf cream	

* <b>SOFT CRAB TACO</b> (165 g)	\$435
With habanero mayo, arugula, cabbage, balsamic, citrus peel and pickled onion	
<b>CHEEK KEBAB</b> (200 g)	\$345
Pork cheek with humus, mole, onion, and jocoque	
<b>JERKED BEEF WITH MOLE "DOBLADITAS"</b> (120 g)	\$345
Classic jerked beef from Yecapixtla with mole dobladitas filled with panela cheese	
* <b>CECINA TORTA</b> (150 g)	\$340
Bread bun stuffed with marinated, and salted beef (Cecina), beans, avocado, pickled onions, habanero mayonnaise and coriander	
* <b>ORGANIC CHICKEN</b> (180 g)	\$295
With black mole sauce and plantain, with tortillas	
<b>FIBIL PORK LASAGNA</b> (150 g)	\$285
With avocado, pickled onion and Cotija cheese	