

ACRE

LUNCH MENU

SHARE FOR THE TABLE

GUACAMOLE & CHIPS 190

RAW and CURED

OYSTERS 6pc 390
Kimchi Mignonette / Citrus Ponzu

SHRIMP TOSTADA gf/df 2pc 280
Acre Cocktail Sauce / Cucumber / Avocado
Red Onion / Serrano Chili

CATCH OF THE DAY CEVICHE gf/df 320
Charred Sweet Corn / Mango Chamoy

SEA OF CORTEZ KAMPACHI TIRADITO gf/df 360
Citrus Kosho / Avocado / Cucumber / Radishes From The Orchard

SALADS

ACRE FARM FIELD GREENS v/gf 240
Daily Picked Greens And Vegetables
Jerez Vinaigrette / Herbs Olive Oil

CHOPPED VEGETABLE SALAD gf 290
Acre Farm Vegetables / Cherry Tomatoes / Hearts of Palm
Feta / Cured Olives / Spring Onion / Oregano Vinaigrette

KALE and BRUSSELS SPROUTS gf 320
Avocado / Parmesan / Dill Vinaigrette

Add Chicken / 160 Add Shrimp / 320 add Kampachi / 320

Chef de Cuisine Diego Moles

please notify your server of any allergies when you order
*Prices in pesos / *16% Tax included / *Service not included

ACRE

LuNCH MENu

ROOTS AND GRAINS BOWL v	420
Thai Curry / Farro / Quinoa / Buckwheat / Cauliflower Pickled Beets / Baby Carrots / House-made Kimchi	
BAJA FISH TACOS 2pc / df	250
Tempura / Mussel Aioli / Kimchee Slaw	
PORK BELLY TACOS 2pc / gf	260
Pickled Spring Onion / Chicharron / Pineapple Habanero Relish	
KALE FALAFEL BURGER vg	360
Ancho Tahini / Avocado / Tomato / Field Greens	
ACRE PRIME ANGUS BURGER	420
Cheddar / Caramelized Onions / Tomato / House-made Pickles	
GRILLED MARINATED SKIRT STEAK SALAD df/gf	490
Pickled Carrots / Cucumber Basil / Carrot Miso Vinaigrette	

WOOD OVEN PIZZAS

BURRATA MARGARITA	390
Tomato / Mozzarella / Basil	
ZUCCHINI PESTO	390
Brussels Sprouts Marmalade / Basil Pesto / Burrata	
PROSCIUTTO	440
Grilled Balsamic Onions / Figs	

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