

# ACRE

## DINNER MENU

### SHARE FOR THE TABLE

<b>CHEDDAR BISCUITS</b>	150
Moringa Leaf / Organic Honey Butter	
<b>BRUSSELS SPROUTS</b> gf/df	290
Lemon Aioli / Candied Pumpkin Seed / Red Wine Vinaigrette	
<b>DUCK CROQUETTES</b>	320
Almond Mole / Pickled Red Onions	

### RAW and CURED

<b>OYSTERS</b> gf/df	6pc 390 / 12pc 760
Kimchi Mignonette / Citrus Ponzu	
<b>CHOCOLATA CLAM CEVICHE</b> gf/df 2pc	290
Yellow Pepper Aguachile / Charred Sweet Corn	
<b>SEA OF CORTEZ KAMPACHI TIRADITO</b> gf/df	360
Citrus Kosho / Avocado / Cucumber / Acre Farm Radishes	
<b>WILD SHRIMP</b> with <b>MANGO CHAMOY</b> gf/df	510
Roasted Sweet Corn / Avocado	
Heirloom Tomatoes / Serrano	

### APPETIZERS

<b>ACRE FARM FIELD GREENS</b> v/gf	250
Daily Picked Greens And Vegetables	
Jerez Vinaigrette / Herbs Olive Oil	
<b>ROASTED BABY BEETS</b> gf	310
Pickled Beets / Roasted Baby Carrots	
Labneh / Spiced Nuts / Orange Vinaigrette	
<b>CHOPPED VEGETABLE SALAD</b> gf	290
Acre Farm Vegetables / Cherry Tomatoes	
Hearts of Palm / Feta / Cured Olives / Oregano Vinaigrette	
<b>BURRATA WITH PEPPERONATA</b> gf	360
Mini Heirloom Tomatoes / Capers / Bell peppers	
Cured Olives / Acre Farm Basil / Balsamic reduction	
<b>GRILLED OCTOPUS</b> gf/df	380
Ajillo Sauce / Fingerling Potatoes / Chorizo	
<b>CURRIED CAULIFLOWER</b> vg/gf	310
Thai Curry / Lemon-grass Mojo / Spring onions / Baby Carrots	

Chef de Cuisine Diego Moles

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

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### MAINS

<b>STUFFED EGGPLANT</b>	440
Quinoa / Zucchini / Heirloom Tomatoes Fig and Balsamic Reduction / Cashew and Almond Spread	
<b>FETTUCCHINE FRUTTI DI MARE</b>	680
Mussel Broth / Squid / Shrimp / Octopus Serrano Pepper / White Wine	
<b>TOTOABA "A LA PLANCHA" df</b>	650
Roasted Eggplant & Pepper Leaf Puree Tempura Zucchini / Sautéed Greens	
<b>HALF ROASTED ORGANIC CHICKEN gf/df</b>	560
Morita Chili Glaze / Roasted Rainbow Carrots / Chickpea Puree	
<b>BRAISED WAGYU BEEF CHEEK gf</b>	1190
Creamy Polenta / Roasted Farm Vegetables Bok Choy / Natural Jus	
<b>SKIRT STEAK ARRACHERRA</b>	780
Charred Sweet Potato / Creamy Horseradish Chimichurri / Crispy Onion	
<b>PRIME NY STEAK 12oz gf</b>	1320
Artichoke / Creamy Celery Root / Dried Chili Jus	

### LARGE FORMAT

<b>FISH A LA TALLA gf/df</b>	1090
Mix Greens / Avocado / Sweet Corn / Charred Lemon	
<b>ROASTED SUCKLING PIG gf/df</b>	1450
Pineapple and Habanero Relish / Spring Onions / Tomatillo Sauce / Tortilla	

### SIDES

<b>POTATO STEAK WEDGES gf</b>	240
Rosemary / Parmesan	
<b>WILD MUSHROOMS gf</b>	280
Garlic / Butter / Thyme / Truffle Oil	
<b>CHARRED SWEET POTATO gf</b>	210
Horseradish Sauce / Maple Syrup / Chives / Kale Chips	

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