

LUNCH MENU

Executive Chef Diego Moles

ACRE

SHARE FOR THE TABLE

GUACAMOLE & CHIPS v/gf	\$190
CRUDITES & ROASTED TOMATOES DIP v/gf Orchard Vegetables	\$270
SPICED POTATO STEAK WEDGES gf/df Ajillo Aioli	\$210

RAW and CURED

BAJA OYSTERS df/gf (Half Dozen / Full Dozen) Kimchi Mignonette / Citrus Ponzu	\$390
SEA OF CORTEZ TIRADITO gf/df Citrus Kosho / Avocado / Cucumber / Radish	\$360
CATCH OF THE DAY CEVICHE gf/df Mango Chamoy / Cucumber / Heirloom Tomatoes	\$320
CHOCOLATA CLAM CEVICHE gf/df Yellow Pepper Aguachile / Charred Sweet Corn	\$290
SHRIMP & OCTOPUS TOSTADA gf/df Salsa Macha / Avocado / Edamame / Beans / Dried Chorizo	\$375

SALADS

ACRE FARM FIELD GREENS v/gf Daily Picked Greens and Vegetables / Jerez Vinaigrette	\$250
KALE and BRUSSELS SPROUTS gf Avocado / Parmesan / Toasted Almond / Dill Vinaigrette	\$320
CHOPPED VEGETABLE SALAD gf Farm Vegetables / Hearts of Palm / Feta / Cured Olives / Oregano Vinaigrette	\$290
ADD SHRIMP /\$320	ADD CHICKEN /\$160

TACOS

BAJA FISH TACOS 2 pc /df Tempura / Mussel Aioli / Kimchi Slaw	\$260
PORK BELLY TACOS 2 pc /gf/df Chicharron / Pickled Spring Onion / Pineapple Habanero Relish	\$275

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER

*Prices in pesos *16% Tax included *Service not included

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ON A BUN

- ACRE BURGER** \$420
Black Angus Beef / Cheddar / Caramelized Onion Heirloom
Tomato / Lettuce / House-made Pickles
- FALAFEL BURGER** vg/df \$360
Ancho Tahini / Avocado with Herbs / Heirloom Tomato /
Greens
- GRILLED CHICKEN CIABATTA** \$370
Grilled Vegetables / Pesto / Grain Mustard / Potatoes Chips
- ROAST BEEF CIABATTA** \$410
Horseradish Dressing / Smoked Provolone / Sun Dried
Tomatoes / Arugula / Pickled Mustard / Potatoes Chips

LARGE FORMAT

- BONELESS HALF FRIED CHICKEN** \$460
Pickled Vegetables / Ranch Dressing / House-made Buffalo
- CATCH "AL PASTOR"** \$1.190
Cactus Salad / Herbed Guacamole / Salsas & Tortillas

PIZZA

- BURRATA MARGHERITA** \$380
Tomato / Mozzarella / Basil
- MEATBALLS** \$420
Tomato / Mozzarella / Peperoncino / Basil
- PORK BELLY + BRUSSEL SPROUTS** \$420
Ricotta / Smoked Provolone / Caramelized Onions /
Pickled Mustard Seed

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