

DINNER MENU

Executive Chef Diego Moles

ACRE

TO SHARE

- CHEDDAR BISCUITS 2 pc

Moringa Leaf / Honey Butter

\$160
- DUCK CROQUETTES

Almond Mole / Pickled Red Onions

\$320

APPETIZERS

- ACRE FARM FIELD GREENS v/gf

Daily Picked Greens and Vegetables / Jerez Vinaigrette

\$260
- ROASTED BABY BEETS gf

Pickled Beets / Roasted Baby Carrots / Labneh Spiced Nuts / Orange Vinaigrette

\$320
- CHOPPED VEGETABLE SALAD gf

Farm Vegetables / Cherry Tomatoes / Hearts of Palm / Feta / Cured Olives / Oregano Vinaigrette

\$290
- BURRATA

Heirloom Tomatoes / Basil / Arugula / Balsamic Reduction

\$360
- GRILLED OCTOPUS gf/df

Pork Belly / Amarillito / Jerusalem Artichoke Purslane

\$510
- BUTTERNUT SQUASH TAMAL v/gf

Pine Nut Spread / Pickled Spring Onions
Toasted Black Sesame seed

\$330
- CURRIED CAULIFLOWER v/gf

Thai Curry / Lemon-grass Mojo / Spring Onions / Baby Carrots

\$310

SIDES

- SAUTEED MUSHROOMS gf

Garlic / Butter / Thyme / Truffle Oil

\$280
- CHARRED SWEET POTATO gf

Creamy Horseradish / Maple Syrup / Kale Chips

\$210
- FRIED BRUSSELS SPROUTS gf/df

Lemon Aioli / Candied Pumpkin Seed / Paprika

\$290
- POTATO STEAK WEDGES gf

Rosemary / Parmesan

\$240

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER

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

DINNER MENU

Executive Chef Diego Moles

ACRE

RAW and CURED

BAJA OYSTERS gf/df Kimchi Mignonette / Citrus Ponzu	6pc \$390 12pc \$760
CHOCOLATA CLAM CEVICHE gf/df Yellow Pepper Aguachile / Charred Sweet Corn	\$290
SEA OF CORTEZ TIRADITO gf/df Citrus Kosho / Avocado / Cucumber / Radish	\$375
CATCH OF THE DAY TOSTADA gf/df Beans / Edamame / Avocado / Red Cabbage / Salsa Macha / Sunflower Seed	\$320
WILD SHRIMP and MANGO CHAMOY gf/df Avocado / Mini Heirloom Tomatoes / Serrano Pepper	\$510

MAINS

STUFFED EGGPLANT v/gf Quinoa, Zucchini and Tomatoes Stew / Fig and Balsamic Reduction / Cashew and Almond Spread	\$440
FETTUCCINE FRUTTI DI MARE Mussel Broth / Squid / Shrimp / Octopus / Serrano Pepper / White Wine	\$680
TOTOABA "A LA PLANCHA" gf Creamy Celery Root Puree / Sauteed Artichoke, Pea & Jerusalem artichoke / Ginger and Kaffir Sauce	\$650
HALF ROASTED CHICKEN gf/df Morita Chili Glaze / Roasted Rainbow Carrots / Chickpea Puree	\$560
SKIRT STEAK ARRACHERA Charred Sweet Potato / Creamy Horseradish / Chimichurri / Crispy Onion	\$790
BRAISED WAGYU BEEF CHEEK gf Creamy Polenta / Sauteed Greens / Roasted Farm Vegetables / Natural Au jus	\$1,190

TO SHARE

FISH A LA TALLA gf/df Mix Greens / Avocado / Charred Lemon	\$1,190
PRIME NEW YORK STEAK 14oz df Sauteed Vegetables / Potato Steak Wedges Crispy Onion / Chimichurri	\$1,490
ROASTED SUCKLING PIG gf/df Cactus Salad / Roasted Spring Onion / Habanero Grilled Pineapple / Avocado / Tortilla & Salsa Verde	\$1,560

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES WHEN YOU ORDER
*Prices in pesos *16% Tax included *Service not included