



LUNCH / ALMUERZO

ESPAÑOL

ENTRADAS

GUACAMOLE & CHIPS **\$160**

SALSA MEXICANA & CHIPS **\$145**

TOSTA DE TOMATES **\$145**

Pan sourdough, requesón, chutney de tomate miniheirloom.

OSTIONES DEL DÍA

Media docena **\$290**

Mignonette de kimchi, ponzu tatemada.

CEVICHE PESCA DEL DÍA \$230

Leche de Tigre, elote tatemado, rábano, sandía, cilantro, aguacate, pepino, apio, naranja, cebolla morada.

CEVICHE DE CAMARÓN

TATEMADO \$285

Pepino, apio, aguacate, rábano sandía y cebolla encurtida.

SASHIMI DE ATÚN \$315

Aguacate cremoso, cebolla encurtida, salsa shoyu y salsa de ají amarillo.

ENSALADAS

(Cosecha de nuestra granja)

AGREGUE

Pollo **\$190** / Pesca del día **\$210** /

Camarones **\$260**

ENSALADA DE BETABELES \$180

Betabel baby rostizado, pepino, rábanos de la huerta, tomate miniheirloom, hojas picantes, vinagreta de frutos rojos.

TOMATES DE ACRE \$210

Tomate heirloom fresco, miniheirloom rostizados, aderezo de tomate ahumado, rabano sandia, vegetales parrillados, brotes de la huerta.

ENSALADA KALE \$180

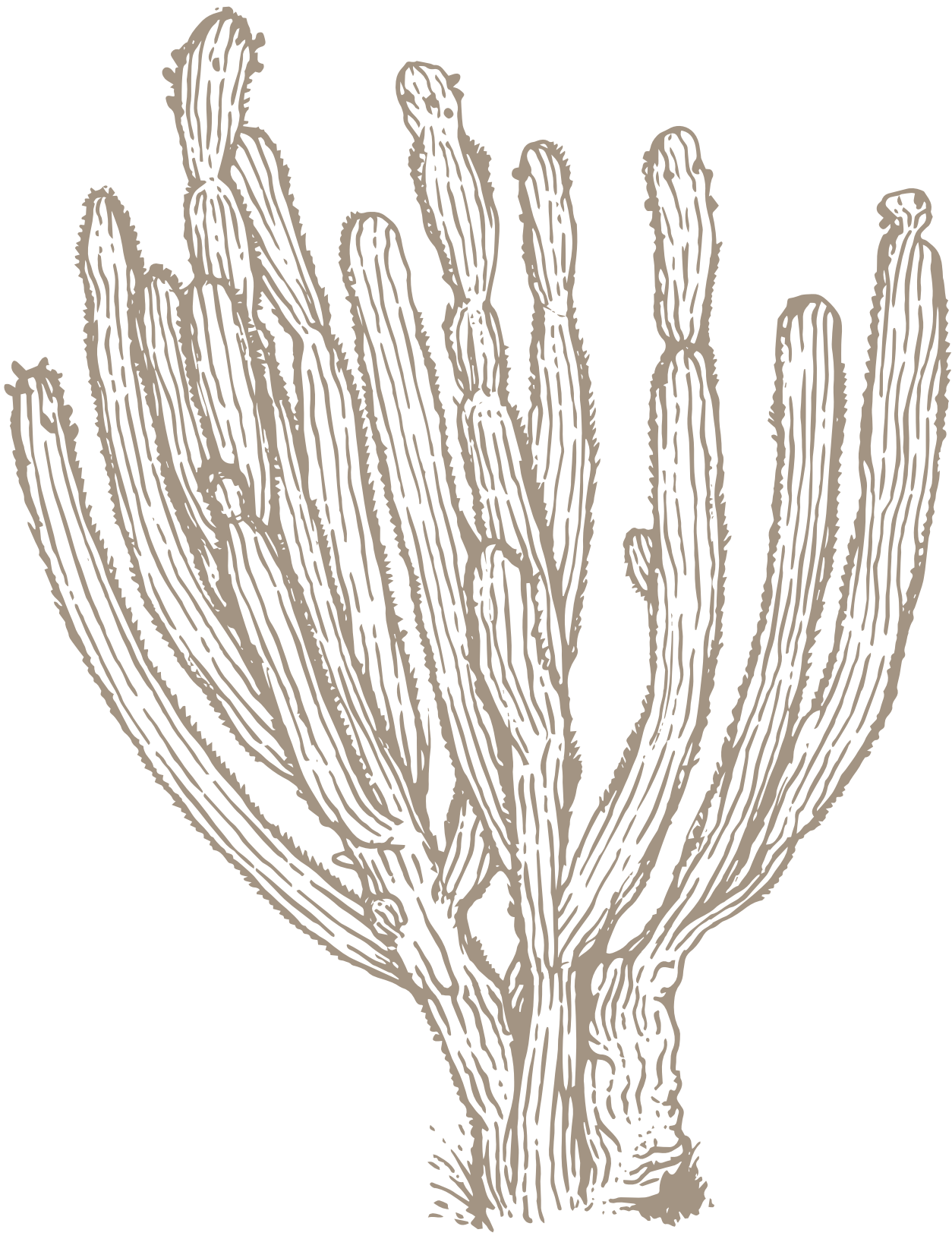
Jicama encurtida, aguacate, pepita de calabaza garapiñada, aderezo de semilla de girasol.

ENSALADA ACRE \$205

Vegetales recolectados diariamente de nuestra huerta con aceite de oliva del Valle de Guadalupe y gremolata de hierbas.

ENSALADA CÉSAR \$220

Aderezo César, crutones, queso parmesigiano reggiano, lechugas del huerto.



ENGLISH

SALADS

(All the produce is harvested at the ACRE farm)

ADD

Organic chicken breast **\$190** / Catch of the day **\$210** / Shrimp **\$260**

BEETS SALAD \$180

Roasted baby beets, cucumber, radishes from the orchard, miniheirloom tomato, mix greens, red berries vinaigrette.

ACRE TOMATO SALAD \$210

Heirloom tomato, roasted mini heirloom, smoked tomato dressing, radish, roasted veggies, sprouts.

KALE SALAD \$180

Pickled jicama, spiced pumpkin seed, avocado and sunflower dressing.

ACRE FARM SALAD \$205

Daily picked greens and vegetables from our fields with Valle de Guadalupe olive oil and herb gremolata vinaigrette.

CAESAR SALAD \$220

Daily picked lettuce, Caesar dressing, croutons, parmesigiano reggiano cheese.

APPETIZERS

GUACAMOLE & CHIPS **\$160**

SALSA MEXICANA & CHIPS **\$145**

MINIHEIRLOOM TOMATO

OPEN FACE \$145

Sourdough, citrus farm cheese, miniheirloom chutney.

OYSTERS OF THE DAY

Half dozen **\$290**

Kimchi mignonette, charred scallion ponzu.

CATCH OF THE DAY CEVICHE \$230

Leche de tigre, roasted corn, watermelon radish, cilantro, avocado, red onion, cucumber, orange, celery.

CHARRED SHRIMP CEVICHE \$285

Cucumber, celery, avocado, water melon radish, and pickled red onion.

LOCAL TUNA SASHIMI \$315

Creamy avocado, pickled onion and aji amarillo sauce.

FUERTES

WRAP DE POLLO \$260
Pechuga de pollo, mix de lechugas, naranja, semillas de girasol, pasas golden.

SANDWICH BLT \$220
Pan blanco, lechugas mixtas, aderezo de tomate ahumado, pancetta, huevo estrellado.

PESCA DEL DÍA \$380
Bok choy & acelga salteados, betabeles baby rostizados, mastuerzo.

HAMBURGUESA DE COSTILLA Y RIBEYE \$390
Queso cheddar, cebolla, tomate, pepinillos y alioli de tocino.

HAMBURGUESA DE LENTEJA \$340
Lenteja, frijol con hoja santa, tomate, aguacate, lechuga, cebolla y papas francesas.

VEGETALES DE TEMPORADA \$160

PAPAS A LA FRANCESA \$130

TACOS

(Orden de 2)

TACOS DE PORK BELLY \$160
Salsa mexicana, cilantro.

TACOS DE PESCADO ENNEGRECIDO \$170
Crema, ensalada de col.

TACOS DE CARNITAS DE SETAS \$160
Aguacate, cilantro, cebolla.

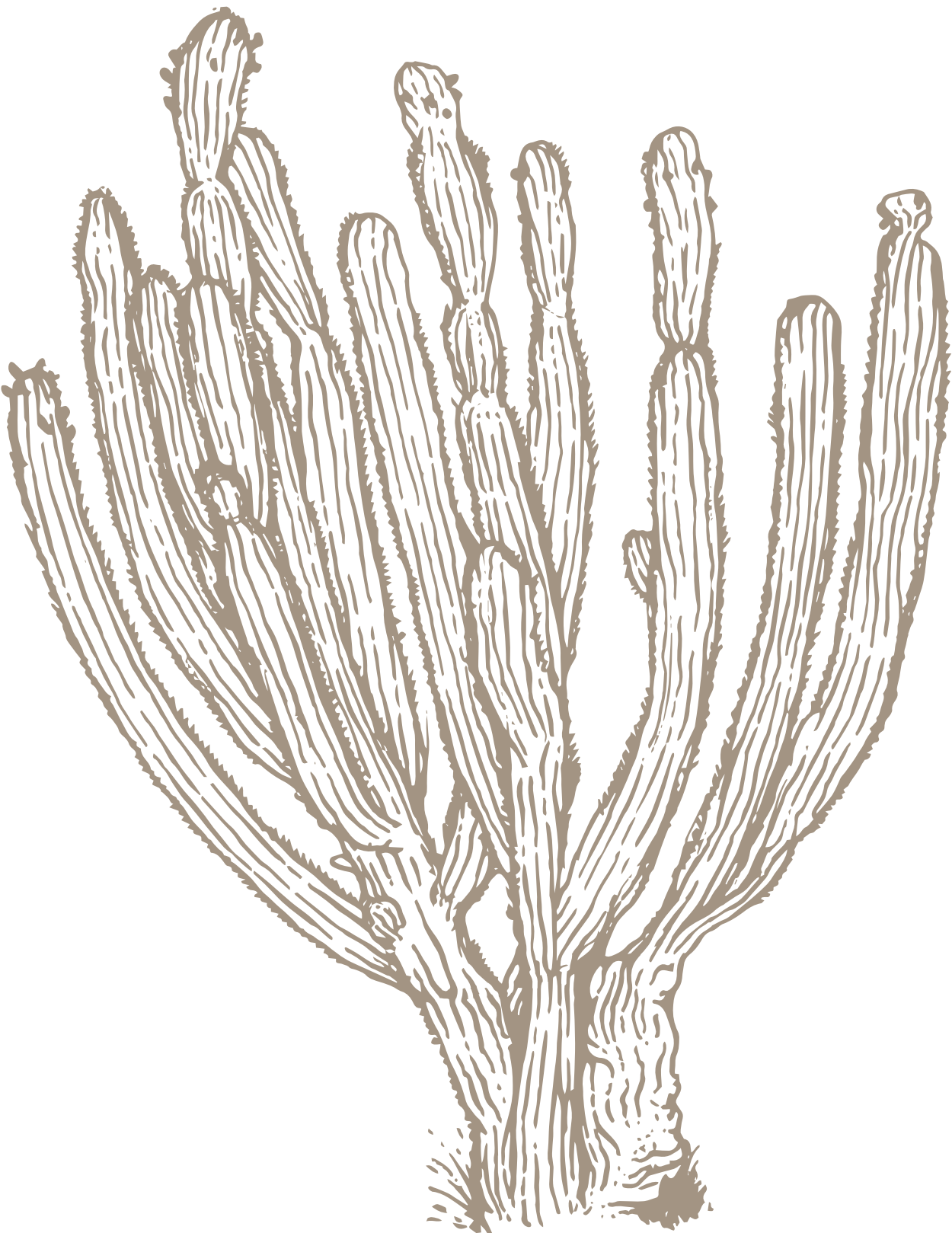
TACOS DE CAMARÓN \$190
Tamarindo, cebollín.

TACOS DE TINGA DE POLLO \$150
Crema, lechuga, cebolla curtida.

Consumir carnes crudas sin cocinar completamente. POLLO, COMIDA DEL MAR, MARISCOS, TRIGO, CACAHUATES, NUECES, LÁCTEOS O HUEVOS, podrían incrementar el riesgo de enfermedades, especialmente si se padece de alguna condición de salud.

Para más información, acuda a nuestro staff de servicio.

PRECIOS EN PESOS
16% DE IVA NO INCLUIDO



TACOS

CHICKEN WRAP \$260
Chicken breast, mix greens, cumin orange vinaigrette, sunflower seeds, golden raisin.

BLT SANDWICH \$220
White bread, lettuce, pork belly, smoked tomato dressing.

CATCH OF THE DAY A LA PLANCHA \$380
Sautéed bok choy & Swiss chard, roasted baby beets, nasturtium.

SHORT RIB & RIBEYE BURGER \$390
Smoked cheddar cheese, onion, tomato, house made pickles and bacon aioli. (8oz.)

GREEN LENTIL BURGER \$340
Black beans, tomato, avocado, lettuce and onion, French fries.

SEASON FARM VEGETABLES \$160

FRENCH FRIES \$130

TACOS

(Order of 2)

PORK BELLY TACO \$160
Salsa Mexicana, cilantro.

LOCAL FISH BLACKENED TACOS \$170
Sour cream, cabagge slaw.

MUSHROOM CARNITAS TACOS \$160
Avocado, cilantro, onion.

GRILLED SHRIMP TACO \$190
Tamarind salsa, scallions.

CHICKEN TINGA TACOS \$150
Sour cream, lettuce.

Consuming raw or under cooked MEATS, POULTRY, SEAFOOD, SHELLFISH, WHEAT, PEANUTS, TREE NUTS, MILK OR EGGS, may increase your risk of food borne illness, especially if you have certain medical conditions.

For more information, please speak with a manager.

PRICES IN PESOS
16% IVA NOT INCLUDED