

## Appetizers

### Fried seafood 300

Calamari, shrimp, octopus, onion, jalapeño pepper, lemon. Roasted pepper dressing

### Chicken Nachos 260

Corn chips, black beans, cheese sauce, pico de gallo, guacamole

### Woodfire provolone 270

Tomato sauce, corn tortillas, fresh cilantro, oregano oil

### Dip duo 250

Guacamole & pumpkin hummus. pico de gallo. Vegetable crudités, corn chips

## Seafood & salad

### Papaya salad 250

Green beans, carrots, cilantro, pecans, jicama  
Ginger and honey vinaigrette

### Green salad 245

Mixed greens, broccoli, green peas, pumpkin seed, green onions, avocado  
Herb vinaigrette

### Vegan Bowl 265

Cauliflower, corn, roasted tomatillo, cilantro, cucumber, paprika oil, pineapple and lemon

### Bsky ceviche 375

Shrimp, fish, octopus, tomato, red onion, cilantro, cucumber, grilled corn, avocado.  
Serrano pepper oil

### Poke bowl 360

Steamed rice, tuna sashimi, cucumber, radishes, avocado, carrot, kale chips, peas.  
Citrus soy sauce

## Mexican corner

### Grilled top sirloin tacos 265

Corn tortilla, grilled onions, toreado pepper  
Avocado tomatillo and cilantro sauce

### Fried shrimp tacos 285

Corn tortilla, coleslaw, honey chipotle sauce  
Avocado mayo


### Mahi mahi tacos 275

Corn tortilla, with pineapple and jicama salad  
Guajillo adobo sauce

### Chicken quesadilla 250

Corn tortilla, roasted chicken, Oaxaca cheese.  
Guacamole. Tatemada, green and habanero sauce

All prices are in MXN pesos & included TAX

Chef recommends 

Vegetarian 

## Charcoal grill specialties

### Chargrilled whole fish 600

Green mojo sauce, coleslaw, rice or fried potatoes

### Grilled shrimps 450

Garlic and butter sauce, confit potatoes, roasted peppers, herb salad

### Catch of the day 460

Fish filet, rice, pineapple, roasted tomato, cilantro salad, lemon

### Chicken fajitas 350

Sweet peppers, red onion, black beans, green tomatillo, avocado and jalapeño salad.  
Corn tortillas

### Wood fire pappardelle 310

Tomato sauce, eggplant, squash, mushroom and spinach goat cheese and truffle oil

### Bsky burger 360

Homemade angus beef, brioche bread, cheddar cheese, caramelized onion. Fried sweet potato

### Vegan burger 280

Jackfruit & lentil, pumpkin hummus, arugula, heirloom tomato. Fried sweet potato

### Grilled chicken baguette 290

Avocado, arugula, tomato, and herbs  
fried sweet potato

## Wood oven pizza

### Margarita 290

Tomato sauce, fresh mozzarella, heirloom tomato, fresh basil, grana padano cheese

### Veggie 330

Tomato sauce, mozzarella, squash, peppers, onions, eggplant, and mushrooms

### 4 cheeses 360

Tomato sauce, mozzarella, taleggio, blue cheese, grana padano parmesan cheese

### Blue sky 410

Tomato sauce, mozzarella, fresh heirloom tomato, shrimp, avocado, cilantro

### Mexican 310

Tomato sauce, mozzarella, chorizo, roasted jalapeño, bell pepper and onion

### Amore Mío 385

Tomato sauce, fresh heirloom tomato, mozzarella, serrano ham, rocket leaves, parmesan cheese

### Forest 365

Creamy mozzarella sauce, spinach, roasted mushrooms, goat cheese. Truffle oil

### Pepperoni spice 280

Tomato sauce, mozzarella, cured pepperoni, jalapeño peppers

### Caribe Hawaii 290

Tomato sauce, mozzarella, turkey ham, roasted pineapple

## Sweet finale

### Chocolate tart 175

Nut base, spiced chocolate and sea salt

### Artisan gelato 190

Vanilla, chocolate, strawberry, coconut, lemon


### Tart tatin 250

Wood oven caramelized apple and pears, topped with vanilla ice cream

### Crumble 260

Red berries and mezcal, butter biscuit, sweet cream

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