

Starters & Salads

Tuna crudo 245

Mango & dry chili sauce, avocado slices, wakame salad, rice cracklings

“Tatemado” corn on the cob 220

Garlic mayonnaise, cotija cheese, piquin pepper, epazote powder

Tabla Mereva 240

Homemade jocoque, selection of cheeses and cured meats, pickled vegetables, marinated olives
Wood-fired bread

Aguachile negro 290

Shrimp, scallops, seabass, sweet potato, fresh coconut, red onion, roasted corn, black tiger milk

Bsky platter 225

Roasted pumpkin hummus, baked garden vegetables, tomatoes
Wood-fired bread

Wood-oven pizza

Margarita 290

Tomato sauce, fresh mozzarella, heirloom tomatoes, basil, grana-padano cheese.

Veggie 330

Tomato sauce, mozzarella, squash, baby corn, huitlacoche, eggplant, arugula, cherry tomatoes

4 quesos 360

Tomato sauce, mozzarella cheese, tallegio, blue cheese, parmesan reggiano

Blue sky 410

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

Mexicana 310

Tomato sauce, mozzarella, jalapeño peppers, bell peppers, white onion and chorizo

Amore Mío 385

Tomato sauce, fresh mozzarella, heirloom tomato, serrano ham, arugula, parmesan cheese

Octopus & potato croquette 275

Roasted piquillo pepper relish, lemon aioli

Guacamole 220

“tatemada” sauce, baked tortilla chips, pork cracklings

Heirloom & burrata 265

Tomato slices, basil oil, arugula, baked olives, parmesan & garlic chips

Oven salad 265

Baked endive, baked beets and carrots, avocado, Indian walnut and roasted peanuts, blue cheese. Orange and mezcal vinaigrette

Garden salad 255

Mixed greens, garden tomato, roasted sweet peppers, peas, bacon, goat cheese, toasted almonds. Jocoque and herb dressing

Forest 365

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

Frutti di mare 450

White sauce, octopus, shrimp, lobster, smoked mussels, capers, tomato

Di fico 345

White sauce, fig, pear and tallegio cheese, spiced honey, walnuts

Pepperoni spice 280

Tomato sauce, mozzarella cheese, cured pepperoni, jalapeño

Caribe Hawaii 290

Tomato sauce, mozzarella cheese, turkey ham, baked pineapple

Main course

Seafood casserole 440

Coconut curry sauce, octopus, shrimp, catch of the day, corn, and roasted peppers

Beet risotto 310

Arborio rice, roasted mushrooms, peas, fresh herbs and toasted almonds

Pan seared scallops 420

Roasted red pepper purée, succotash. Butter sauce, herbs

Baked tortellini 340

Homemade ricotta pasta, tomato sauce, broccoli, spinach squash, parmesan cheese

Catch of the day 440

Fresh corn quesadilla, “pico de gallo”, plantain puree
Orange adobo sauce

De la brasa

Baked rock-cornish 360

Guajillo adobo sauce, broccoli, carrots & fingerling potatoes

Beef brisket 380

Wood-oven braised for 16 hours, mashed potatoes, herbs, caramelized carrots & beets in local honey.
Chipotle sauce

Caribbean Lobster – Price per oz

Baked in citrus butter, truffled potatoes, grilled vegetables

Rib Eye Angus Prime 820

12 oz. Steak, roasted garden vegetables, mashed potatoes

Charcoal grilled fish loin 500

Green mojo sauce, steam rice, roasted garden vegetables

Grilled octopus 390

Baked sweet potato with chimichurri, red onion jam, grilled lime

Mint crusted New Zealand Lamb rack 740

Sautéed Swiss chard and spinach, truffled potatoes, hibiscus reduction

Pork ossobuco 435

Glazed in IPA beer, couscous with raisins, eggplant, squash, chickpea

Sweet finale

Chocolate Tart 245

Walnut base, spiced Colombian dark chocolate, caramel
& sea salt

Artisan Gelato 200

Vanilla, chocolate, strawberry, coconut, lemon

Baba al rum 235

Vanilla bread, spiced rum reduction, banana chip, vanilla
ice cream

Canolli di espresso 240

Coffee mousse and lemon zest filling