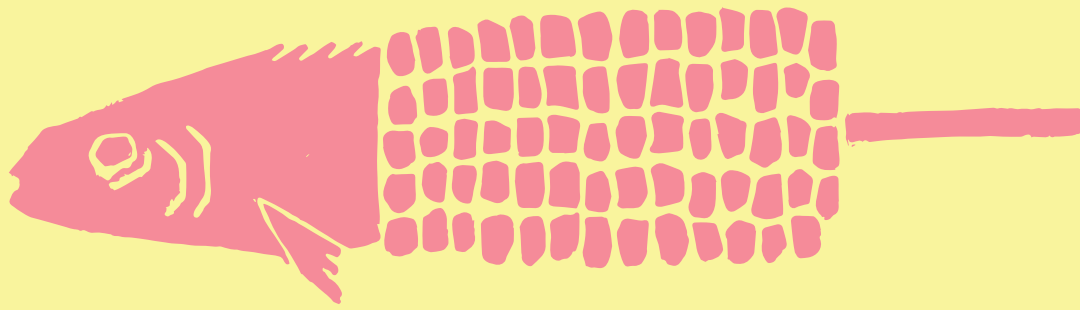


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## STARTERS

### Wood-fired Broccolini (VEG) (GF)

Cashew hummus, herb oil, pomegranate, citrus crumble

### Langoustine Aguachile (GF) (DF)

Fresh langoustine, mandarin emulsion, cucumber, radish, red onion, jalapeño

### Kefir Ceviche (GF)

Catch of the day, mango, avocado, xnipek, chili oil, coriander sprouts

### Grilled & Stuffed Chili Meatballs (DF)

Short ribs and chili stuffed grilled meatballs, salsa fresca, coriander

### Ensalada César (V)

Romaine lettuce, caesar dressing, croutons, parmesan cheese

### Veracruz Tuna (GF) (DF)

Grilled tuna loin, avocado, sun-dried tomatoes, coriander, veracruz sauce

## ENTRÉES

### Pescado a la Talla (GF) (DF) (For 2)

Whole grilled seabass with adobo sauce, xnipek, refried beans, lime

### Carne Asada (GF) (For 1-2)

400-450g steak, shishito peppers, chimichurri sauce, grilled lime

### Cordero Barbacoa al Mole (For 4)

Barbacoa styled lamb, pomegranate quinoa salad, mole sauce, smoked chipotle sauce, lime, tortilla

### Pollo Asado (GF) (For 2)

Wood-fired organic 1/2 chicken, rice and black bean stew with tomato

### Cauliflower Steak (VEG) (GF)

Roasted pepper purée, coriander-pine nut salsa

### Arroz De Oro (V)

Rice with tulum cheese, zucchini blossom tempura, kaymak

### Arroz Oscuro Con Langosta (GF)

Lobster, squid ink black rice, corn bisque sauce

### Pasta Con Mariscos

Seafood casarecce pasta, lemon, parsley

## TO SHARE

### Tres Salsas with Homemade Nachos (GF) (DF) (VEG)

Salsa macha, serrano emulsion, hibes

### Guacamole (V) (GF) (DF)

Avocado with fresh jalapeño, red onion, garlic, lime, tomato, and coriander

### Padron Peppers (V) (GF)

Served with lemon-chili sauce and sea salt

### Calamares Fritos

Deep fried calamari, chipotle aioli, lime, chili

### Gambas al Ajillo (GF)

Sauteed prawns, garlic, aromatic olive oil

### Pitaya y Kale Bowl (VEG) (GF) (N)

Quinoa, almond, avocado, green papaya, red beans, cabbage escabeche, tamarind-lime dressing

## COMAL *(2 tacos per order)*

*Our tortillas are made with corn and kavioca wheat.*

### Octopus & Beef Taco

Octopus & beef casserole, morita salsa, salsa criolla

### Wild Seabass Taco

Sumac-lemon sauce, red onion, lettuce, chili pepper

### Oxtail Birria Taco (DF)

Slow-cooked oxtail, refried beans, mango salsa, coriander

### Oyster Mushroom Taco (VEG)

Grilled oyster mushroom, pickled red onion, coriander pesto, salsa tatemada

V: Vegetarian    VEG: Vegan    GF: Gluten-free    DF: Dairy-free    N: Contains nuts

A 10% service charge will be included in the final bill.

All prices are in TL and include all taxes.

If you have any food allergies, please notify our service team.

This menu was updated on January 6, 2025.