







LU'UM

"It's the earth and the water, it's our home; the physical and spiritual representation of a Mayan word that transports us to home, to the harmony of sharing and building collectively with the diversity that enriches our identity"

ENTREES

- Hummus 48.** \$120.00
Chickpea, beet and habanero accompanied by roasted beets.
- Chaya dip.** \$120.00
Creamy chaya dip with ball cheese.
- Cold meat board.** \$250.00
Variety of cold meats, accompanied by tomato jam, cashew nuts, bread and seasonal fruit.
- Cheese board.** \$250.00
Chiapanese cheese, leaf cheese and chili cotija cheese accompanied by bacon jam, toasted pepita, bread and seasonal fruit.
-  •**Mixed board 48.** \$420.00
Variety of cold meats, chiapanese cheese, leaf cheese and chili cotija cheese accompanied by green tomato jam and bacon jam, seasonal fruit and nuts.
- Tomato textures.** \$125.00
Raw, dehydrated and roasted tomato, arugula and cotija salad.
-  •**Beef carpaccio.** \$230.00
With coffee crust, glazed onions and sweet and sour sauce.
- Octopus carpaccio.** \$250.00
Marinated with ponzu and xcatic chili. With garlic chips, red onion and creamy avocado.
- Tuna tartare.** \$290.00
Marinated in ponzu and soy-honey reduction. Avocado base with xcatic oil, topped with strawberries in honey-lemon sauce and broken pepita.
-  •**Mega burrata.** \$195.00
With proscuitto, cilantro and chaya pesto, sesame, almond and pepita.
-  •**Valladolid mussels.** \$280.00
In wine sauce and smoked sausage.

TAPAS

•Figs with serrano ham.	\$85.00
•Candied tomatoes.	\$70.00
•Tapenade mex.	\$70.00
•Cottage cheese with epazote and xcatic chili.	\$70.00
•Candied peppers and Querétaro cheese.	\$70.00
•Pears, blue cheese and honey.	\$70.00
•Mixed tapas table.	\$280.00

MAIN COURSE

 •Ravioli. <i>Baked suckling pig and pear, mushroom sauce and cotija cheese.</i>	\$250.00
 •Gnocchi. <i>Sweet potato in ball cheese and blue cheese sauce.</i>	\$180.00
 •Mayan tataki. <i>Thin slices of seared fillet, accompanied with glazed onions, tortilla straw and citrus zest.</i>	\$320.00
 •Black risotto. <i>With roasted octopus, mashed avocado and pickled onion.</i>	\$280.00
 •Fiorentina style steak. <i>Confit pork chop, served with roasted spring onion, pickled onion, guacamole, handmade tortillas and sauces.</i>	\$300.00
 •D'avola tuna. <i>In a black recado crust, mashed avocado and sautéed vegetables.</i>	\$320.00

DISTILLATES

TEQUILA

	CUP
·White Don Julio.	\$140.00
·Don Julio reposado.	\$120.00
·Don Julio 70.	\$190.00
·Maestro dobel diamante.	\$150.00
·Espolón reposado.	\$120.00
·Traditional José Cuervo.	\$90.00
·Casa dragones.	\$550.00
·Herradura reposado.	\$130.00

VODKA

·Smirnoff.	\$80.00
·Tamarind Smirnoff.	\$85.00
·Absolut blue.	\$90.00
·Absolut elix.	\$140.00
·Stolichnaya.	\$95.00
·Grey goose.	\$160.00

RUM

·Zacapa 23 centenario.	\$220.00
·Zacapa X.O.	\$530.00
·White Bacardi.	\$85.00
·Aged Bacardi.	\$85.00
·Havana club 7 años.	\$140.00
·Havana club selección.	\$215.00
·Matusalem platino.	\$110.00
·Flor de caña 7 años.	\$115.00

BRANDY

·Torres 10.	\$90.00
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COGNAC

·Martell blue swift.	\$290.00
·Hennessy VSOP.	\$200.00

DISTILLATES

MEZCAL

	CUP
·Amarás espadín.	\$170.00
·Amarás cupreata.	\$210.00
·Montelobos espadín.	\$180.00
·Montelobos tobalá.	\$260.00
·400 Conejos espadín.	\$120.00
·400 Conejos espadín tobalá.	\$175.00

GIN

·Tanqueray.	\$170.00
·Hendrick's.	\$220.00
·Bombay sapphire.	\$140.00
·Monkey 47.	\$290.00
·Beefeater dry.	\$125.00
·Beefeater pink.	\$135.00
·Katún.	\$140.00

WHISKEY

·Chivas regal 12.	\$200.00
·Chivas regal 18.	\$270.00
·The glenfiddich 12.	\$230.00
·Buchanan's 12.	\$190.00
·Buchanan's 18.	\$290.00
·Johnnie Walker red label.	\$110.00
·Johnnie Walker black label.	\$195.00
·Johnnie Walker double black.	\$260.00
·Johnnie Walker blue label.	\$1,100.00
·Macallan 12 años.	\$300.00
·Jack Daniel's.	\$115.00

APPETIZERS AND DIGESTIVES

	CUP
·Baileys.	\$110.00
·Campari.	\$110.00
·Fernet branca.	\$110.00
·Frangelico.	\$110.00
·Sambuca vacari blanco.	\$110.00
·Licor 43.	\$125.00
·Kahlua.	\$90.00
·Aperol.	\$105.00
·Cinzano rosso.	\$90.00
·Cinzano extra dry.	\$90.00
·Jagermaister.	\$120.00

COCKTAILS

SIGNATURE COCKTAILS

·Monet.	\$180.00
·Toledo.	\$180.00
·Rufino.	\$160.00
·Van Gogh.	\$160.00

CLASICS

·Aviation.	\$160.00
·Porn star martini.	\$160.00
·Espresso oaxaca.	\$140.00
·Negrete.	\$140.00
·Naked and famous.	\$160.00
·Gimlet.	\$140.00
·Mezcal sour.	\$130.00
·Paper plane.	\$130.00
·Aperol spritz.	\$130.00
·Negroni.	\$130.00
·Cosmopolitan.	\$120.00

COCKTAILS

CLASICS

	CUP
·Martini gin.	\$160.00
·Martini vodka.	\$140.00
·Margarita.	\$120.00
·Piña colada.	\$120.00
·Daiquiri.	\$120.00
·Mezcalita.	\$120.00
·Espresso martini.	\$130.00
·Mojito.	\$120.00
·Carajillo.	\$130.00
·Sangria.	\$120.00
·Summer red wine spritzer.	\$120.00
·Fuit sangria.	\$120.00

BEERS

·Heineken.	\$65.00
·Amstel ultra.	\$60.00
·Light Bohemia.	\$60.00
·Dark Bohemia.	\$60.00
·XX Lager.	\$50.00
·XX Amber.	\$50.00
·Indio.	\$50.00
·Heineken zero.	\$60.00

ARTISANAL

·Ceiba.	\$110.00
·Golden.	\$110.00
·Indian.	\$110.00
·Amber.	\$110.00
·Stout.	\$110.00
·Red eye.	\$40.00
·Michelada.	\$35.00
·Chelada.	\$35.00

DRINKS

·Coke.	\$50.00
·Diet Coke.	\$50.00
·Coke Zero.	\$50.00
·Lemonade.	\$45.00
·Orangeade.	\$45.00
·Natural crystal water.	\$50.00
·Crystal mineral water.	\$50.00
·Perrier mineral water.	\$70.00
·Tonic water.	\$60.00

HOT DRINKS

·Espresso.	\$60.00
·Affogato.	\$120.00
·Capuccino.	\$70.00
·Americano.	\$60.00

DESSERTS

·Ball cheese ice cream.	\$110.00
<i>With dulce de leche, caramelized walnuts and a fan-shaped wafer.</i>	
·Caballero pobre.	\$110.00
<i>Slices of bread infused with milk and flavoured with vanilla-cinnamon, accompanied by seasonal fruits.</i>	