

AQUA

TO SHARE

-HEALTHY AND ALL-TIME FAVORITES-

WATERMELON \$250 

Tajin, lime, salt

TOSTONES \$320 

Fried plantain, creamy avocado

GUACAMOLE 4 OZ \$415

Pico de gallo, cilantro, salsa macha, serrano chili, crudités, tortilla chips

HUMMUS 4 OZ \$425       

Pepitas, tahini, confit garlic, local vegetable crudités, pita bread

FRIED "PESCAITOS" 6 OZ \$550       

Squid, catch of the day, lemon, spicy remoulade, fries

FLAUTAS MINILLA \$460  

Stewed huachinango 4 oz, lettuce, tomato, salsa verde cruda, sour cream, cotija cheese

QUESADILLAS \$380    

Oaxaca cheese 3 oz, avocado, beans, salsa molcajete

Gulf Shrimp 4 oz \$290

Arrachera 100% Black Angus 4 oz \$280

Achiote marinated chicken 4 oz \$200

NACHOS \$415  

Corn tortilla chips, cheddar sauce, beans, jalapeño peppers, avocado, cilantro, pico de gallo

Gulf shrimp 4 oz \$290

Arrachera 100% Black Angus 4 oz \$280

Achiote marinated chicken 4 oz \$200

GO GREEN

-SALAD BOWLS-

ADD

Gulf shrimp 4 oz \$290

Arrachera 100% Black Angus 4 oz \$280

Achiote marinated chicken 4 oz \$200

AVOCADO SALAD 3 OZ \$435     

Heart of romaine lettuce, cherry tomatoes, red onion, toasted pepitas, garlic cashew dressing

MILPA SALAD \$415  

Spinach, peppers, onion, tomato, panela cheese 1 oz, xpelon beans, corn, cucumber, radish, tortilla chips, guajillo dressing

GREEN BOWL \$450  

Kale, quinoa 2 oz, chickpeas 2 oz, pickled onion, edamame, cabbage, bok choy, avocado poblano dressing

RAW

-100% MEXICAN SUSTAINABLE SEAFOOD-

OUR CEVICHE 4 OZ \$460  

Catch of the day, tomato, local citrus, red onion, avocado, cucumber, black huichol

SHRIMP COCKTAIL 4 OZ \$475  

Mexican cocktail sauce, avocado, cilantro, red onion, chile xcatic

CHICKPEA AGUACHILE 4 OZ \$390 

Cucumber, cilantro, pickled onion, tomato, corn tostadas



Vegan



Vegetarian



Spa recommendation



Nuts



Gluten



Dried fruits



Soy



Sesame seeds



Sulfites



Dairy



Fish



Egg



Crustacean



Mollusk





Mustard

AQUA

SANDWICHES


-**FRIES, SWEET POTATO FRIES OR SALAD-

CUBAN SANDWICH 5 OZ \$565 
Swiss cheese, smoked pork, dijonaise, pickles, turkey ham, pepperoncini

FALAFEL WRAP 5 OZ \$530 
Flour tortilla, hummus, falafel, tahini, avocado, cilantro, parsley, tomato, onion, cucumber, lettuce

BURGER 7 OZ \$650 
Linz angus short rib-brisket-chuck, double patty, brioche bun, aged cheddar, pickles, onion, tomato, mayo, mustard


Add applewood smoked bacon 2 oz \$170

JOCHO HOT DOG 3 OZ \$450 
Linz angus beef franks, bread, tomato, güero chili, pickles, mustard, celery salt, onion

Add applewood smoked bacon 2 oz \$170

TACOS

-SALSA VERDE, SALSA TATEMADA, LIME-

BAJA TACOS 5 OZ \$540 
Battered snapper, red cabbage, scallion, mayonnaise, cilantro, serrano, avocado

TACOS ASADOS

Protein of choice 


Gulf shrimp 5 oz \$500

Arrachera 100% Black Angus 5 oz \$530

Achiote marinated chicken 5 oz \$460


FLATBREAD 10"


-GLUTEN-FREE DOUGH AVAILABLE-

TOMATO & BASIL \$460 
Fresh mozzarella

Add pepperoni 2 oz \$115


AVOCADO & HEART OF PALM \$495 
Jocoque, cilantro, olive oil, arugula

MEAT LOVER 3 OZ \$515 
Tomato, mozzarella, bacon, pepperoni, beef, spring onion, kalamata olives

MARKET MUSHROOM \$540 
Pecorino 2 oz, seasonal mushrooms, chives, roasted garlic cream

DESSERT

ICE CREAM SANDWICH \$290 
Vanilla, chocolate chip

CHURRO BITES \$255 
Chocolate & cajeta sauce

ASSORTED ARTISAN ICE CREAM \$265 

