

*Zanaya*

# LUNCH

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## **SIMPLY RAW**

### **THE AGUACHILES**

Cucumber, Red Onion, Lime, with your Choice of Shrimp, Scallop, Octopus or Mixed \*Contains Shellfish\*

MXN 270.00

### **FRESH TUNA TOSTADA**

Mango, Red Onion, Coriander, with Infused Soy Sauce and Sesame Oil \*Contains Shellfish\*

MXN 190.00

### **AGUACHILE AND PORK RIND TOSTADA**

Pressed Pork Rind, Cheese, Shrimp Aguachile \*Contains Shellfish and Pork\*

MXN 180.00

### **MIXED TIRADITO (SALMON, TUNA & FRESH CATCH OF THE DAY)**

Thinly Sliced Fish on a Himalayan Salt Brick Bed, Avocado, Assorted Asian Sauce \*Contains Shellfish\*

MXN 250.00

### **VEGAN AGUACHILE**

Heart of Palm, Mushrooms, Cucumber, Radish, Red Onion with Green Aguachile Sauce \*Vegetarian Plate\*

MXN 190.00

### **CUERITO TOSTADA**

Cucumber, Red Onion, Shrimp Aguachile, Pork Rind \*Contains Shellfish and Gluten\*

MXN 150.00

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## **APPETIZERS**

### **GUACAMOLE**

Serrano Pepper, Onion, Coriander, Lime and Crickets \*Contains Dairy\*

MXN 170.00

### **ROASTED CAULIFLOWER**

Mixed Green Vegetable Purée \*Vegan Plate\*

MXN 150.00

### **CRISPY SHRIMP**

Butter, Cora Pepper Sauce and Pickled Onion \*Shellfish Plate\*

MXN 380.00

### **FLAP STEAK TACO DUO**

Pasilla Sauce, Aged Panela Cheese, Azufrado Beans with Traditional Green and Red Sauce on the Side  
\*Contains Gluten and Dairy\*

MXN 300.00

### **LOBSTER TACO DUO**

Lobster Tail, Azufrado Beans, Aged Panela Cheese, Creamy Huichol Sauce, Coleslaw Salad with Flour  
Tortillas \*Contains Dairy and Shellfish\*

MXN 380.00

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## SOUPS AND SALADS

### SQUASH BLOSSOM CREAM

Bean Crumble with Chicatana Ant, Huitlacoche Inflatita \*Contains Dairy\*

MXN 230.00

### TORTILLA SOUP AND ROASTED TOMATO

Cascabel Pepper, Pork Rind, Goat Cheese and Avocado \*Contains Dairy\*

MXN 170.00

### SOUP OF THE DAY

\*Vegan Plate\*

MXN 150.00

### CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Croutons \*Contains Dairy\* +Chicken or Shrimp \$50.00 MXN

\$230.00 MXN

### OAXACAN SALAD

Mixed Greens, Black Beans, Avocado, Organic Cherry Tomato, Coriander, Vegan Cheese, Lime Vinaigrette \*Vegan Plate\*

MXN 250.00

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## MAIN COURSE

**GRILLED TUNA**

"Salsa Borracha" with Pickled Fruit

MXN 345.00

**RED SNAPPER IN MACADAMIA MOLE**

with Sautéed Vegetables \*Contains Nuts\*

MXN 340.00

**RANCHERO STYLE ORGANIC CHICKEN**

Chile and Beer Adobo Grilled Onions and Mashed Potatoes

MXN 220.00

**VEGETABLE TLAPIQUE**

Zucchini, Nopal, Pine Nuts and Mushrooms \*Vegan Plate\* \*Contains Nuts\*

MXN 290.00

**BRAISED SHORT RIB**

Cauliflower Purée, Edamame Purée, Roasted Sweet Potato \*Contains Dairy\*

MXN 490.00

**MUSHROOM TINGA**

Creamy Cous Cous, Onion, Coriander \*Contains Dairy\*

MXN 150.00

**GRILLED BEEF TENDERLOIN**

with Cambray Potato Pureé, Roasted Baby Carrots and Wild Mushrooms with Chile Ancho Sauce  
\*Contains Gluten\*

MXN 390.00

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## ZARANDERO

### ZARANDEADO CATCH OF THE DAY

1 Person MXN 450.00 / 2 Persons MXN 800.00 / 4 Persons MXN 1600.00 \*Contains Dairy\*

### ZARANDEADO SHRIMPS

Cora Rice, Cucumber, Onion \*Contains Shellfish\*

MXN 270.00

### ZARANDEADO OCTOPUS

Black Rice, Cambay Potato \*Contains Shellfish\*

MXN 290.00

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## DESSERTS

### CHOCOLATE TART

Creamy Chocolate Strudel, Chocolate Tuile, Pineapple Sauce, Chocolate Ice Cream and Pineapple Wedges

MXN 195.00

### CHEESECAKE

Cookie Crumb with Minted Mixed Berry Jam

MXN 185.00

### APRICOT TART

Chocolate Crumble and Almond Base, Caramel Mousse, Minted Raspberry Apricot Jam

MXN 200.00

**CHOCOLATE CAKE**

Chocolate Truffle, Red Berries and Pistachio

MXN 195.00

**KID`S BROWNIE**

Whipped Cream, with Vanilla and Red Berry Ice Cream

MXN 80.00

**ICE CREAM**

Chocolate, Red Berries, Mint

MXN 165.00