





ELEPHANT AND THE BUTTERFLY

#### THE FOOD THAT SIMPLY WANTS TO BE LOVED.





They were known as the Elephant and Butterfly - although her father called her the Dove.

When she died more than 40 years ago, she left behind hundred and fifty small paintings, a third of which are classified as self portraits.

He was Diego Rivera and she was Frida Kahlo

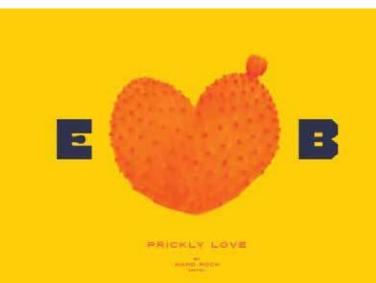














Their lives ignited the senses of many and inspired the imagination of generations. Their Love was captivated in their art, the dramatic edge, at most contrast; the prickly love.

Food in Elephant and the Butterfly is the expressions of this Love.











Rooted in Mexico and inspired from Latin American national cuisines, Elephant and the Butterfly is a dreamscape vision of Pan-Latin flavors.

Slightly unreal version of reality aims to bring big flavors to close proximity of more delicated onse

Casual, in sense of opposing formal; but within a rigorous style code that demands commitment

Polar elements of rusticity and sophistication, as in an elephant and the butterfly, co-exist in celebration with the rhythm of colors, taste and style, becoming the food that simply wants to be loved.



# RAW FROM THE LAND GUACAMOLE

Smashed Seasoned Avocado Combined with Unique Flavors, All the Dishes Are Served with Corn Tortilla Chips.

CLASICO	US\$ 18.00
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Onions / Jalapeño Chili / Coriander / Lime

GREEN US\$ 20.00

Tomatillo / Pumpkin Seeds / Jalapeño Chili / Coriander / Lime

CARIBBEAN US\$ 22.00

Mango / Pineapple / Red Onion / Tomato / Serrano Chili

#### **HABANERO**

Holy Guacamole, THIS ONE IS NOTE FOR THE FAINT-HEARTED! Rosted Habanero Chili / Coriander / Rosted Shallotes / Garlic

#### **CRAB**

Chipotle / Red Onion / Jalapeño / Jicama / Coriander Elevated with White Crab Meat / Citrus Oil

#### **PINEAPPLE**

Sweet Onion / Coriander / Serrano Chili / Pineapple Enhanced with Pomegranate Seeds









# RAW FROM THE OCEAN TIRADITO

Latino Sashimi

SALMON US\$ 32.00

Mango and Passion Fruit / Serrano Chili / Chia Seeds / Coriander / Radish

TUNA US\$ 20.00

Soy Tamarinde / Scallions / Sesame / Serrano Chili

### TÁRTARA Spiced and Raw

YELLOWFIN TUNA

Avocado / Olives / Red Onion / Spicy Soy

US\$ 20.00

SALMON US\$ 32.00

Soy Tamarinde / Scallions / Sesame / Serrano Chili

## **CEVICHE**

Marinated Fish and Seafood in Citrus Juice

SNAPPER US\$ 18.00

Burnt Habanero Chili / Red Onion Coriander / Lime

SEAFOOD US\$ 24.00

Shrimps & Octopus / Chipotle / Onion / Tomato Juice / Avocado / Coriander











## FLAT BREAD (TORTILLA)

## **TACOS**

Soft Flat Corn Tortilla (3pcs)

TINGA DE POLLO Chipotle Chicken Adobo / White Cabbage / Cream / Avocado	US\$ 20.00
CARNE ASADA Skirt Steak / Black Beans / Avocado / Lime / Tomato / Onion	US\$ 20.00
PESCADO ASADA Fried Spiced Reef Fish / Island Cabbage Slaw / Avocado / Lime Dressing / Pico de Gallo	US\$ 18.00
AL PASTOR Smoked Chili Rub Pork Belly / Roasted Pineapple / Finely Chopped Onions / Coriander	US\$ 24.00



**CAMPECHANO** 

Beef Steak / Pork Chorizo / Onion / Coriander

**GAMBAS AL CHIPOTLE** 

Prawns / Chipotle Rub / Mango Salsa / Jicama

**US\$ 26.00** 

**US\$ 24.00** 

## **TOSTADAS**

Hard Flat Corn Tortilla (3pcs)

US\$ 24.00 **ROPA VIEJA** 

Pulled Angus Beef Brisket / Spiced Sweet Pepper / Olives / Tomato

US\$ 26.00 **MARISCO** 

Prawns / Octopus / Avocado / Lime / Tomato / Onion









## **SOPAS**

Soups and Broths

#### **SOPA DE TORTILLA**

US\$ 18.00

Corn Tortilla Strips in a Chicken Broth with Tomatoes / Pasilla Chili/ Served with Avocado / Mexican Cheese / Cream

#### **HOLY POZOLE**

US\$ 26.00

A Rich, Brothy Soup made with Poke / Hominy / Red Chilis topped with Shredded Cabbage / Radish / Coriander / Lime / Avocado

## **ANTICUCHOS**

The Latin Version of a Satay, Marinated with Its Own Unique Flavors (3pcs)

#### **POLLO**

US\$ 20.00

Chicken Thighs marinated in Tamarind and Chipotle

US\$ 24.00

#### **GAMBAS**

Tiger Prawns infused in Herb / Garlic / Olive Oil Mojo



## PLATOS PRINCIPALES

#### PESCADO AL MOLE DE PISTACHES

US\$ 34.00

Grill Grouper Fish / Coriander, Pistachios and Poblano Peppers Sauce/ Scented Clove, Coriander and Cinnamon Parboiled Rice

#### **ATUN A LA TALLA**

US\$ 38.00

Oaxaca Spices Marinated Yellow Fin Tuna Loin/Roasted Tomatillo Salsa/ Warm Tortillas/ Red Onions Salad

#### **PICANHA AL VACIO**

**US\$ 52.00** 

3 hrs Cooked at 54° Degrees Sous vide Rump Steak/ Coriander Chimichurri/ Sweet Plantains/ Crispy Polenta

#### **GAMBAS ESPECIADAS**

US\$ 58.00

Spiced Grilled Prawns/ Mofongo Plantain Cake/ Confit Garlic Coriander/ Sweet Onions











## **DESSERTS**

Desserts - The Sweetest End To A Full Meal

CHURROS US\$ 14.00

Fried Dough / Dulce De Leche / Mexican Coffee Ice Cream / Hot Chocolate Sauce

**DULCE DE LECHE CHEESE CAKE** 

Caramelized Milk Baked Cheesecake

EMPANADA DE FRUTAS DE BAYA

A mix of Berries Empanada with Yogurt Ice Cream / Corn Crumble

US\$ 18.00

US\$ 14.00



### **ICE CREAMS**

Homemade Ice Cream And Sorbet 1 Scoop US\$ 4.00 / 2 Scoop US\$ 8.00 / 3 Scoop US\$ 12.00

#### **QUERIDO ARTESANO ICE CREAM**

Mexican Dark Chocolate / American Vanilla / Pistachio / Coconut

#### **QUERIDO ARTESANO SORBET**

Mango / Papaya And Pink Guava Sorbet / Water Melon Sorbet / Mix Berry Sorbet











## **KID'S MENU**

Dessert Of The Day Is Included

#### **CHOOSE FOR YOU KIDS ONE OF OUR OPTIONS**

**KID CHEESE BURGER** 

**GOLDEN FISH FINGERS** 

**KID HOT DOG** 

**PIZZA MARGHERITA** 

#### SPAGHETTI/PENNE/ MACCHERONI OR RICE WITH

Bolognese Sauce / Tomatoes Sauce / Creamy Cheese Sauce / Pesto / Carbonara

**CREAMY SOUP OF THE DAY** 

**CHEESE AND HAM SANDWICH** 

**MEATBALLS WITH TOMATOES SAUCE** 

PARMESAN CRUSTED CHICKEN BREAST





## ALL THE DISHES ARE SERVED WITH ONE SIDE OF YOUR CHOICE

**MASHED POTATOES** 

**FRENCH FRIES** 

**STEAM VEGETABLES** 

**GRILLED VEGETABLES'STEAMED RICE** 







