SEASONAL *specials* MENU



GRAN CENTENARIO® ULTRA

COCKTAIL

Catrina Rosa

A tribute to the courage and sweetness of Mexican women. Centenario Ultra tequila, brandy, strawberry, fresh lemon, and hibiscus come together in a vibrant cocktail full of character and tradition.

250 ml

$175

STARTER

Crema de Calabaza de Castilla

Creamy Castilla pumpkin soup served with panela cheese, two sautéed shrimp, house-grown sprouts, and toasted pumpkin seeds.

250 ml

$142

MAIN COURSE

Filete de Ofrenda

Charcoal-grilled beef fillet served over black mole, accompanied by asparagus, baby vegetables, and fresh pomegranate.

220 g

$395

DESSERT

Pan de Muerto

Our Pan de Muerto served with crumble and house-made Pan de Muerto ice cream, finished with marigold and orange syrup. A sweet tradition celebrating the flavors of the season.

1 piece

$98

Day of the Dead

A Mexican tradition that lives on...

Some flavors hold memories, too. This season, our table comes alive with ingredients, aromas, and colors that celebrate one of Mexico's most cherished traditions. Because remembering also means sharing, gathering around the table, and keeping our traditions alive.

TO GO

Pan de Muerto

Take the flavors of the season home with our box of artisanal Pan de Muerto: four pieces, two dusted with traditional sugar and two with corn husk sugar. A sweet way to share and celebrate the season.

4 piece box

$109





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