

LUNCH | COMIDA

# Market

Restaurant

Prices are in Mexican pesos, tax included. USD prices are approximate and may vary based on current exchange rates. Consumption of raw food is at your own risk.

Precios en pesos mexicanos con impuestos incluidos. Los precios en dólares son aproximados y sujetos a tipo de cambio. El consumo de alimentos crudos es bajo su propio riesgo.

## SOUPS AND CREAMS | SOPAS Y CREMAS

|                                                                                                                                                                       |                  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>TORTILLA SOUP   SOPA DE TORTILLA</b>                                                                                                                               | <b>\$170 MXN</b> |
| <b>LEEK AND POTATO CREAM SOUP</b><br><b>CREMA FRÍA VICHYSOISE</b>                                                                                                     | <b>\$170 MXN</b> |
| <b>CHICKEN SOUP   CALDO DE POLLO</b><br>With vegetables, chicken (180 g), rice, tomato and cilantro.<br><i>Con verduras, pollo (180 g), arroz, tomate y cilantro.</i> | <b>\$160 MXN</b> |

## SALADS | ENSALADAS

|                                                                                                                                                                                                            |                                                          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|
| <b>CAESAR SALAD</b><br><b>ENSALADA CÉSAR</b><br>With chicken (120 g)   <i>con pollo (120 g)</i><br>With shrimp (120 g)   <i>con camarón (120 g)</i>                                                        | <b>\$260 MXN</b><br><b>\$285 MXN</b><br><b>\$320 MXN</b> |
| <b>MIXED LETTUCE SALAD</b><br><b>ENSALADA DE CORAZONES DE LECHUGA</b><br>With vegetables and balsamic dressing and fresh goat cheese.<br><i>Con hortalizas, aderezo balsámico y queso de cabra fresco.</i> | <b>\$260 MXN</b>                                         |

## CHEF'S SPECIAL | ESPECIAL DEL CHEF

|                                                                                                                                                                                                                                                                                                                                            |                  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>GUACAMOLE AND PORK BELLY (375 g)</b><br><b>GUACAMOLE CON CHICHARRON (375 g)</b><br>Boiled and finished in pork lard with a crispy texture, guacamole and spicy molcajete sauce.<br><i>Hervido y terminado en manteca con una textura crujiente, guacamole y salsa picante en molcajete.</i>                                             | <b>\$675 MXN</b> |
| <b>BRISKET SANDWICH (200 g)</b><br><b>SÁNDWICH DE BRISKET GRATINADO (200 g)</b><br>Juicy slow-cooked marinated brisket, flaxseed bread, topped with cheddar cheese sauce, and waffle potatoes.<br><i>Jugoso brisket adobado en cocción lenta, pan de linaza, bañado con salsa de queso cheddar y papa waffle.</i>                          | <b>\$340 MXN</b> |
| <b>SHRIMP CIABATTA (150 g)</b><br><b>CIABATTA MARINA (150 g)</b><br>Spicy shrimp and fresh vegetable sandwich with avocado and serrano chili mousseline, on sesame bread, and French fries.<br><i>Sándwich de camarón picante y vegetales frescos con mousseline de aguacate y chile serrano en pan de ajonjolí y papas a la francesa.</i> | <b>\$300 MXN</b> |

## MAIN DISHES | PLATO FUERTE

|                                                                                                                                                                                                                                                               |                  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| <b>CATCH OF THE DAY (200 g)</b><br><b>PESCA DEL DÍA (200 g)</b><br>Creamy garlic, butter, breaded, or grilled, with vegetables or a mixed green salad.<br><i>Al ajillo cremoso, mantequilla, empanizado o a la parrilla, con vegetales, arroz o ensalada.</i> | <b>\$410 MXN</b> |
| <b>GRILLED CHICKEN BREAST (200 g)</b><br><b>PECHUGA DE POLLO A LA PARRILLA (200 g)</b><br>With vegetables and green salad or rice.<br><i>Con vegetales, ensalada verde o arroz.</i>                                                                           | <b>\$380 MXN</b> |
| <b>SHRIMP (120 g)   CAMARONES (120 g)</b><br>Your way: butter, garlic, or breaded.<br><i>Al gusto: a la mantequilla, al ajillo o empanizados.</i>                                                                                                             | <b>\$475 MXN</b> |

LUNCH | COMIDA

# Market

Restaurant

Prices are in Mexican pesos, tax included. USD prices are approximate and may vary based on current exchange rates. Consumption of raw food is at your own risk.

Precios en pesos mexicanos con impuestos incluidos. Los precios en dólares son aproximados y sujetos a tipo de cambio. El consumo de alimentos crudos es bajo su propio riesgo.

09 / 07 / 2025

## MAIN DISHES | PLATO FUERTE

- MAKE YOUR OWN PASTA** \$260 MXN  
**PASTA AL GUSTO**  
Spaghetti, fettuccine, or penne in butter, olive oil, or tomato sauce.  
*Espagueti, fetuccini o penne en mantequilla, aceite de oliva o salsa de tomate.*
- GRILLED FLANK STEAK (240 g)** \$580 MXN  
**ARRACHERA A LA PARRILLA (240 g)**  
With beans and rice.  
*Acompañada de arroz y frijoles.*

## HAMBURGERS | HAMBURGUESAS

- CLASSIC BURGER (240 g)** \$385 MXN  
**HAMBURGUESA CLÁSICA (240 g)**  
Grilled with American cheese, lettuce, tomato, pickles, and French fries.  
*A la parrilla, con queso americano, lechuga, tomate, pepinillos y papas a la francesa.*
- CLASSIC CHICKEN BURGER (200 g)** \$320 MXN  
**HAMBURGUESA CLÁSICA DE POLLO (200 g)**  
Grilled chicken breast with American cheese, lettuce, tomato, pickles, and French fries.  
*Pechuga de pollo a la parrilla, queso americano, lechuga, tomate, pepinillos y papas a la francesa.*

## TACO BAR | TACOS

- BLACK ANGUS FLANK STEAK TACOS (180 g)** \$320 MXN  
**TACOS DE ARRACHERA (180 g)**
- SHRIMP TACOS (120 g)** \$320 MXN  
**TACOS DE CAMARÓN (120 g)**  
Grilled shrimp with Mexicana sauce and guacamole.  
*Camarón a la parrilla con salsa mexicana y guacamole.*
- CHICKEN TACOS (180 g) ITACOS DE POLLO (180 g)** \$275 MXN  
Grilled chicken breast with Mexicana sauce and guacamole.  
*Pechuga de pollo a la parrilla con salsa mexicana y guacamole.*
- CLASSIC FAJITAS | FAJITAS CLÁSICAS**  
Seasoned and served with bell peppers, onion, guacamole, and refried beans.  
*Sazonadas y servidas con pimientos, cebolla, guacamole y frijoles refritos.*
- FLANK STEAK (180 g) | ARRACHERA (180 g)** \$365 MXN  
**CHICKEN (180 g) | POLLO (180 g)** \$330 MXN  
**SHRIMP (180 g) | CAMARÓN (180 g)** \$365 MXN

## DESSERTS | POSTRES

- CHOCOLATE CAKE** \$195 MXN  
**PASTEL DE CHOCOLATE**
- BASKET CHEESE CARAMEL CUSTARD** \$150 MXN  
**FLAN DE QUESO PANELA**
- CHEESECAKE | CHEESECAKE** \$175 MXN
- ICE CREAM OF YOUR CHOICE** \$165 MXN  
**HELADO A ELECCIÓN**