

LAGUNA

TRADITIONAL
MEXICAN CUISINE

STARTERS

GUACAMOLE MADE AT TABLE | \$390 (VE, DF, GF)
Onion, Tomato, Serrano Chili, Cilantro, Lemon

TORTILLA SOUP \$220 (VEG, GF)
Avocado, Cream, Fresh Cheese, Pasilla Chili,
Tortilla Crispy

AGUACHILE \$430 (DF, GF)
Octopus (50 grs), Shrimp (50 grs), Fish,
Cucumber, Apple Pepper

NOPAL SALAD \$280 (VEG, GF)
Prickly Pear Juice, Cherry Tomato, Coriander
Flower, Tlayuda and Goat Cheese

GUAVA SALAD \$300 (VEG, GF)
Ate Vinaigrette, Fried Leek, Goat Cheese

BLUE CRAB TOAST \$450 3 OZ (DF, GF, NUTS)
Macha Sauce, Avocado, Lemon Mayonnaise

TUNA TACO SHELL \$390 3 OZ (DF, GF)
Mango, Chives, Serrano Chili, Avocado

CEVICHE "TAUCH" \$380 (DF, GF)
Sustainable Catch (140 grs), Black Sapote,
Jicama, Tangerine, and Pickled Onion

TETELA DE CARNITAS \$390 3 OZ (DF)
Pork rind, Carnitas, Avocado Cream, Nopales

TACOS TRILOGY

\$485

Accompanied with Salsa Morita, Martajada
and XCatik

ARRACHERA 2 OZ (DF)
Roasted Onion, Refried Beans, Radishes,
Jalapeno Chili

TIXIN XIC 2 OZ (DF)
Red Snapper, Peppers, Cilantro, Habanero
Mayonnaise

POC CHUC 2 OZ (DF)
Pork, Pickled Onion, Tomato Sauce

SPECIALTY OF THE HOUSE

JUMBO SHRIMP \$870 6 OZ (DF, GF, NUTS)
Fuity Mole, Guichi Pumpkin, Cilantro,
Roasted Pineapple

ORGANIC CORNISH ROCK \$685 5 OZ (NUTS, DF)
Black Mole, Onion, Purslane,
Fried Banana, Sesame

TAMAL GUERRERO STYLE \$420 (DF, GF)
Pork Rib (2 oz), Chileajo, Green Beans,
Guajillo Chili

MAIN

GRILLED HUACHINANGO \$800 7 OZ (DF, GF)
Acuyo, Xcatik Chili, Mayonnaise, Charred
Lemon

BRAISED SHORT RIB \$820 8 OZ (DF, GF)
Beans, Mizuna, Habanero, Pickled Onion

LAGUNA GRILL \$1,100 (DF)
Poc Chuc (4 oz), Arrachera (4 oz), Green
Chorizo (1 oz), Longaniza De Valladolid (1 oz),
Campechano Shrimp (3 oz), Chicken (3 oz)

YUCATECAN OCTOPUS \$795 7 OZ
Cauliflower Puree, Salicornias, Organic Chard

SWEET POTATO STUFFED WITH LENTILS \$450
5 OZ (VE, DF, GF, NUTS)
Green Mole, Plantain, Tomato, Epazote

CHILE RELLENO \$410 (VEG, GF)
Poblano, Oaxaca Cheese (2 oz), Chiltomate Sauce

VE - VEGAN VEG - VEGETARIAN DF - DAIRY FREE
GF - GLUTEN FREE (Wheat, Oats, Barley, Rye) NUTS - CONTAINS NUTS

The consumption of raw or undercooked foods increases the risk of foodborne illnesses, especially if you have a specific medical condition. Please inform your server of any restrictions or allergies. The products on this menu may change without prior notice. Prices are expressed in Mexican pesos, with VAT included at the current exchange rate. Products marked with an * are not included in the all-inclusive package.



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DESSERTS

CHOCOLATE LAYER CAKE \$320 (VEG)

Oaxaca Chocolate Ganache, Orange Fillings,
Spices Cream

CHURRO \$280 (VEG)

Caramel Sauce, Papantla Vanilla Ice Cream

TRES LECHES CAKE \$280 (VEG)

Edam Ball Cheese Cream, Strawberry and
Guava Compote

SUFFLE GLACE DE MAMEY \$300 (VEG)

Mamey Cream, Chocolate and Coffee Cream,
Orange Polvoron Cookie

GAZNATE \$280 (VEG)

Sweet Coconut Filling, Seasonal Fruit Compote