

## Punta Mita All Time Favorites

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### To Start

**Sea scallops**  
grilled watermelon, avocado purée,  
citrus achiote sauce  
\$270 pesos

Open face **shrimp quesadilla**  
mizuna salad  
\$325 pesos

Daily fresh catch **sashimi**  
cured ginger, scallions, toasted sesame seeds, serrano chili,  
wasabi, ponzu sauce  
\$315 pesos

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### Soups

**Xóchitl** soup  
chicken broth, shredded chicken  
pico de gallo, white rice, avocado, lime, chips  
\$165 pesos

**Tortilla** soup  
traditional garnishes  
\$135 pesos

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### Main courses

**Snapper** filet  
**Veracruz style**  
grilled red snapper, tomato and jalapeño broth  
bell peppers, onions green olives and capers  
\$495 pesos

**Lobster tacos**  
lobster, flour tortillas, black bean purée  
chile chipotle salsa, avocado cilantro  
\$450 pesos

Half grilled organic **chicken mole**  
mexican rice, plantains, mole sauce  
and sesame seed  
\$395 pesos

**Smoked short rib enchiladas**  
corn tortilla, smoked beef short rib, chile guajillo  
tomato sauce, cream, fresh cheese  
\$295 pesos

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### Desserts

**Tarta de chocolate Mexicano**  
Mexican chocolate, cinnamon whipped cream  
\$150 pesos

**Budín de Tres Leches**  
three milk-soaked bread pudding, berries,  
lychee ice cream  
\$150 pesos

Please note that all prices are inclusive of 15% tax  
and that a 15% service charge will be added