



• BOHEMIAN SOUL KITCHEN •

## ENTRADAS

### MILLE FEUILLES POTATOS | \$ 197 | V OPT.

Our version of French fries in an extra crunchy puff pastry presentation with chipotle and tzatziki dressing.

### PIBIL CHICKEN CROQUETTES | \$ 260

Chicken marinated for 12 hours pibil-style in axiote, grilled and cooked in the oven over low heat, red recado ali oli, lemon zest and guajillo chili.

### GUACAMOLE & LEÑA | \$ 280 | V

Our version of guacamole with smoked flavor, pico de gallo and corcantes of corn flour.

### VIETNAMESE ROLL | \$ 259 | V

Hoja Santa leaf wrapped roll with red pepper, jicama, lettuce, huitlacoche, homemade sweet chili with serrano pepper and peanut butter.

## SALADS

### PERUVIAN CEVICHE

Mixed Peruvian ceviche with local fish, squid and corn crunchy and pink pepper tiger milk.

\$ 310

### POKE BOWL

Duo of Quinoas, beans, crudites, lettuce, avocado, shrimps, yellow lemon and local mustard dressing.

\$ 317

### MEDITERRANEAN

Mix of greens, roasted peppers, crispy chickpeas, green olives, Tuna tataki and Tahini dressing.

\$ 317

## MAIN DISHES

### MAYAN OCTOPUS | \$ 377

Charcoal grilled local octopus with sweet potato pure and fresh lentil salad.

### GAMBITAS AL AJILLO & CASCABEL | \$ 300

Campeche shrimp casserole in garlic, parsley and bell pepper.

### BAO BREAD | \$ 180 | V

Homemade bao bread filled with oatmeal tempura vegetables and roasted sweet peppers vegenaïse.

### SHIS TAOUK CHICKEN | \$ 319

Chicken marinated for 12 hrs. in Jocoque & spices from Middle East, homemade pita bread, baked vegetables and sour cream of avocado, lemon and green tomato.

## DESSERTS

### CHOCOLATE FONDANT

Chocolate lava cake with cardamomo ice cream.

\$ 200 \_\_\_\_\_

### CREME CARAMEL

Creme caramel flan with red berries.

\$ 200 \_\_\_\_\_

### APPLE TARTA TATIN

Apple and caramel tart tatin.

\$ 200 \_\_\_\_\_