

RAMÓN

“The tree of life”
Mexican-International Cuisine

STARTERS

GUACAMOLE

Avocado (250 gr) hass with lime, onion, tomato and cilantro served with tortilla chips.

\$ 230

NORTHERN ESQUITE

Grilled sweet corn (1 pc), sprinkled with ranchero cheese and chili powder.

\$ 150

WEDGE POTATOES

Potato wedges (220 gr), accompanied with chipotle-mayo, ketchup, curry mayonnaise.

\$ 180

DIPS TRILOGY

Poblano chile hummus, sikil pak and baba ganoush served with homemade pita bread, crudites and tortilla chips.

\$ 190

HUITLACOCHÉ SOPES

Huitlacoche with mushrooms, goat cheese and cream on handmade corn sopes (3 pcs.)

\$ 230

FRIED SQUID

180 grams of fried squid rings with squid ink aioli.

\$ 235

CEVICHEs

SEA FRUITS

Seafood of your choice (fish, octopus, shrimp or mixed) (300 gr) pickled in lime juice, tomato, onion, cilantro and avocado.

\$ 360

AGUACHILE

Shrimp (280 gr) pickled in chili water sauce, onion, cilantro, serrano chili, cucumber and lime.

\$ 330

FRIED OCTOPUS

Fried octopus (200 gr) with red onion, paprika, tomato cubes and avocado with white wine reduction accompanied by pork crackling (80 gr).

\$ 390

SALADS

CITRUS

Lettuce mix, fresh cheese, grapefruit supreme, orange, tangerine and avocado.

\$ 175

POCNA

Mixed lettuce combined with toasted seeds, lemon infused honey dressing, apple and cranberries.

\$ 190

RAMÓN

Mixed greens, spinach, shredded carrots, cherry tomatoes, avocado & goat cheese with honey citrus vinaigrette.

\$ 210

EXTRA PROTEIN: Chicken (140 gr) - \$ 80, Sautéed shrimps (140 gr) - \$ 120, Salmon (120 gr) - \$ 150

P@CNA

TACOS

3 Pieces. Handmade tortilla.

SHRIMP

Shrimp (140 gr) sautéed with garlic butter, refried beans, pesto, guacamole and sprouts.

\$ 290

CRUSTED BEEF FILLET

Beef fillet (140 gr) sautéed with mixed peppers, onion, house sauce and cheese crust.

\$ 300

FISH OF THE DAY

Grilled fish fillet (140 gr) with pesto, lettuce, sautéed vegetables (pumpkin, carrots, peppers) and sprouts.

\$ 280

VEGAN

Poblano hummus, mushrooms, grilled nopales, sliced avocado, pickled onion and sprouts.

\$ 250

CHICKEN

Chicken breast (140 gr) sautéed with peppers, pineapple, sprouts & guacamole.

\$ 270

HAMBURGERS & SANDWICHES

POCNA H.

Beef (180 gr), caramelized onion, guacamole, lettuce, tomato, mozzarella cheese, bacon, bun accompanied by wedge potatoes (180 gr).

\$ 335

SALMON WITH PORK CRACKLING H.

Salmon (180 gr) ramon style, mixed peppers, herbs, pork crackling (80 gr), mozzarella cheese served with cream cheese and yogurt dressing. Includes wedge potatoes (180 gr).

\$ 380

CLUB SANWICH

White bread with butter, lettuce, tomato, onion, avocado, chicken breast (140 gr), turkey ham, mozzarella cheese, chipotle dressing, served with wedge potatoes (180 gr).

\$ 270

DESSERTS

CHESSE CAKE

Cheese cake with a cookie base, decorated with seasonal red fruits.

\$ 180

BROWNIE

Chocolate garnache and vanilla ice cream.

\$ 180

ICE CREAM TRILOGY

Seasonal fruit ice cream in mayan jicara with grated coconut and chocolate chips.

\$ 190

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CHEFS' SPECIALTY

Authors' cuisine
Chef Francisco Euan

BEEF FILLET IN PIPIAN SAUCE

Beef fillet (220 gr) sliced to desired doneness, bathed in house pipian sauce, coarse salt, sweet potato wedges, vegetable pearls, accompanied by infusion of butter with garlic and rosemary.

\$ 395

BREAST AND SEA

Chicken breast stuffed with shrimp (220 gr) with goat cheese bathed in corn cream served with vegetable pearls, chaya, rosemary, sweet potato wedges.

\$ 390

SALMON IN SWEET & SOUR SAUCE

Salmon fillet (200 gr) in our house sweet and sour sauce made with organic honey infused with balsamic, lemon, simmered, accompanied by grilled vegetables (carrot, pumpkin and peppers).

\$ 410

AL PASTOR FISH

Fish fillet (200 gr) wrapped in banana leaf and marinated in pastor sauce for 12 hours (Mexican sauce with achiote spice) grilled pineapple, served with avocado crown and salad with pico de gallo.

\$ 350

ROCK SHRIMPS

Crispy breaded shrimp (140 gr) bathed in chipotle cream with garden rice, cilantro, spices and crispy parmesan.

\$ 360

*ALL PRICES INCLUDE VAT

*PRICES IN MEXICAN CURRENCY

*CONSUMPTION OF RAW SEAFOOD OR BEEF IN TERMS IS THE RESPONSIBILITY OF THE CONSUMER

*IF YOU ARE ALLERGIC TO ANY FOOD PLEASE LET THE WAITER KNOW

*OUR PRICES DO NOT INCLUDE SERVICE

*IF THE WAITER DOES NOT GIVE YOU THE SALES TICKET, YOUR CONSUMPTION IS FREE!