

## TASTING MENU

Minimum 2 people

Appetizer Jaiba MX

Traditional guacamole with pork cracklings  
and coastal sauce

Roasted free-range chicken quesadilla with avocado cream

Panucho with cochinita pibil, red onion  
and habanero chili xnipec

Grilled turbot Tikin xic, marinated with achiote seasoning, served on a banana leaf,  
accompanied by black beans, red onion xnipec, and habanero chili

Chocolate with tabasco cocoa, guava pomarrosa,  
hibiscus flower and piquín mango ice cream

## CLASSIC MARGARITA

White tequila, triple sec and lime

**50€**  
Per person



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Minimum 2 people

Appetizer Jaiba MX

GUACAMOLE JAIBA MX

Our guacamole with soft-shell crab and jalapeño emulsion served with corn tortillas

VUELVE A LA VIDA

Ceviche with octopus , prawns and scallops marinated in piquín chili, coriander and lime with Nopal tostadas and Mexican seeds

Tacos al pastor of Iberian pork secret with green tomatillo and chipotle sauce, accompanied by a pineapple garden

Grilled marrow accompanied with Girona T-bone steak tacos with serrano chili citrus sauce

Three milks French toast with passion fruit sauce and vanilla ice cream

CLASSIC MARGARITA

White tequila, triple sec and lime

PALOMA

White tequila, smoke liqueur, agave and grapefruit

**75€**  
Per person

