

Tasting menu 3 courses

TOTOPOS

Tortilla chips with salsa roja

FRIED BEANS

Cooked with onion, garlic and served with fresh cheese and chives

• Uno •

TOSTADA DE CEVICHE MOJITO

Sea bass marinated with citrus, jalapeño pepper, habanero, mint, coriander, onion and garlic. With sugar meringue, beetroot tortilla strips and mango / F, E

TOSTADA DE BRISKET

Crispy corn tortilla with fried beans slow cooked brisket, Guajillo mayo, cabbage and avocado

•• Dos ••

MIXED TACO

Shepherds taco, Suadero taco & Yucatecan taco

••• Tres •••

COCO & TEQUILA MOUSSE

Crumble with chocolate, coconut & tequila mousse, served with seasonal fruits / M, H

X 529,- per person

COYO

Please contact the restaurant if you have allergies



Tasting menu 5 courses

• Uno •

TOTOPOS

Tortilla chips with salsa roja

FRIED BEANS

Cooked with onion, garlic and served with fresh cheese and chives

•• Dos ••

CEVICHE MOJITO

Sea bass marinated with citrus, jalapeño pepper, habanero, mint, coriander, onion and garlic. With sugar meringue, beetroot tortilla strips and mango / F, E

MANGO JALISCO

Fresh mix salad with mango dressing, fresh mango, pomegranate, avocado and tortilla strips.

••• Tres •••

TOSTADA DE BRISKET

Crispy corn tortilla with fried beans slow cooked brisket, Guajillo mayo, cabbage and avocado

•••• Quatro ••••

MIXED TACO

Shepherds taco, Suadero taco & Yucatecan taco

CUCUMBER SORBET

Cucumber sorbet with chilli powder

••••• Cinco •••••

COCO & TEQUILA MOUSSE

Crumble with chocolate, coconut & tequila mousse, served with seasonal fruits



X 789,- per person

COYO

Please contact the restaurant if you have allergies