



CEVICHE S

	HB/HBP	DAAI
PRAWNS GREEN AGUACHILE  Green ceviche sauce, Mexican style cucumber, cilantro, onion, jalapeño chilli	28	✓
COCONUT CEVICHE Poached shrimps, coconut citrus mix, pomegranate, jalapeño and basil oil	28	✓
TUNA TOSTADA  Crispy corn tortilla, macha cream, sliced tuna, spicy avocado mousse, compressed cucumber and fried leek	26	✓
RIB-EYE RASURADO  Mix of black sauces, lime juice, Maldivian chilli, crispy onions and cilantro	30	✓

SALADS

	HB/HBP	DAAI
KALE SALAD Baby kale, pineapple-cilantro dressing, pomegranate, compressed cucumber, candied pecans, queso fresco	24	✓
CACTUS SALAD Baby gem lettuce, pickled red onion, cactus, chorizo, cherry tomato, sour cream, cotija cheese	28	✓
FRUIT PICO DE GALLO  Fruit salad with lime juice, salt, and Tajín chilli with orange juice	22	✓
CAESAR SALAD Baby gem lettuce, Caesar-jalapeño dressing, boil egg, crispy pork bacon, parmesan and cotija cheese, crispy corn tortilla croûtons		
CHICKEN	26	✓
PRAWN	28	✓



HOTS

	HB/HBP	DAAI
CRISPY RIB-EYE BITES Rib-eye cut in cubes, fried and dressed in lime and chilli mix, on top of guacamole and corn tortillas on the side	32	✓
BAJA-STYLE FISH TACOS  Fried fish topped with pickled vegetables, creamy macha sauce and avocado purée	26	✓
TUNA AL PASTOR TACO Tuna loin marinated with dry chillis and annato seeds, topped with grilled pineapple, avocado mousse, spring onion and cilantro	32	✓
GRILLED BEEF TACO Grilled beef steak, grilled onion, salsa asada and cactus.	32	✓
BAO BUN PULLED PORK Slow cooked pork shoulder marinated in Mayan spices, pickled red onion and habanero chilli, fried beans and avocado	34	✓
CRISPY BEAN TACO  Refried beans and cheese taco, brushed with chilli oil and cooked on the wood grill	18	✓
CORN KERNELS  Corn kernel, cooked with garlic butter, sour cream, queso fresco, Tajín and epazote oil	18	✓
CHICKEN TINGA QUESADILLA Shredded chicken, onion, tomato, chipotle chilli, mozzarella cheese, guacamole, salsa verde	32	✓
PADRON PEPPERS Lightly fried in garlic-ginger butter, seasoned with sesame oil, sesame seeds, salt and pepper	18	✓
CROQUE MONSIEUR Classic home made sour dough bread, layers of thinly sliced smoked turkey ham, melted cheese, homemade béchamel sauce, baked to perfection	32	✓

 Mild  Medium hot  Hot  Vegetarian

All prices are in USD, inclusive of 17 % TGST and subject to 10 % service charge
Ingredients may contain allergens. If you are allergic, kindly inform us for better assistance.



DESSERTS

	HB/HBP	DAAI
CHURROS Churros rolled in cinnamon sugar, served with chocolate sauce and dulce de leche	18	✓
FRESA CON CREMA Strawberry compote, strawberry jelly, strawberry sauce, light vanilla cream, brown sugar crunch	18	✓
CHOCOLATE TART Full chocolate tart served with jalapeño ice cream	18	✓
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	✓
SELECTION OF ICE CREAM AND SORBET - one scoop Vanilla ice cream, chocolate ice cream, pistacchio ice cream, lemon sorbet, raspberry sorbet, coconut sorbet	11	✓



BEVERAGES

	HB	HBP/DAAI
WATERS		
BONAQUA 500 ML STILL	2	✓
BONAQUA STILL 1.5 L STILL	4	✓
SAN PELLEGRINO 750 ML SPARKLING	7	3
ACQUA PANNA 750 ML STILL	7	3
SOFT DRINKS		
COCA COLA, DIET COKE, FANTA, SPRITE, BITTER LEMON	5	✓
TONIC WATER, SODA WATER		
RED BULL – ENERGY DRINK	13	5
FRUIT JUICE		
CANNED FRUIT JUICE Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
TOMATO JUICE	7	✓
CRANBERRY JUICE	9	✓
FRESH FRUIT JUICE Orange, pineapple, watermelon, papaya, mixed fruit	10	5
HOUSE WINE		
BY GLASS - white, red, rosé	10	✓
NON ALCOHOLIC WINE		
BY GLASS - white or red	8	✓
BEER		
CARLSBERG DRAUGHT 300ML	10	✓
CARLSBERG DRAUGHT 500ML	15	✓
LION	10	✓
SINGHA	11	✓
CORONA	16	✓
HEINEKEN 0.0 ALCOHOL FREE	10	✓
TEA & COFFEE		
POT OF HOUSE TEA English breakfast, Earl Grey, Darjeeling, vanilla bourbon, camomile, Jasmine green tea, Sencha green tea	7	✓
ESPRESSO	5	✓
DOUBLE ESPRESSO	8	✓
CAPPUCCINO	8	✓
LATTE	8	✓
HOT OR COLD CHOCOLATE	7	✓
FRAPPÉ	5	✓