

SUMMER MENÚ



Vegan



To go package extra cost



Cash



Credit card



BitCoin



AGUAS FRESCAS

- Ginger Haze \$60 mx
- Agua fresca de jamaica \$60 mx
- Agua de clorofila y menta \$60 mx
- Agua de coco \$70 mx



BEBIDAS



FRESCAS

Coca Cola	\$50	mx
Coca Cola light	\$50	mx
Felix sabor	\$60	mx
Agua natural o mineral	\$50	mx
Agua grande natural o mineral	\$130	mx



CALIENTES

American coffee	\$45	mx
Capuccino	\$50	mx
Latte	\$50	mx
Espresso	\$40	mx
Espresso doble	\$50	mx
Tea	\$60	mx
Chocolate	\$60	mx
Chocolate spiced	\$70	mx

Add to your hot beverage EXTRAS for +\$10 mx
Almond, oat or coconut milk
Ice



BEER

National beer \$60 mx

Craft beer \$100 mx

Add to your beer EXTRAS

- "Salsa madre" michelada for +\$30 mx

- Chelada tradicional for +\$15 mx



BOTTLE

GLASS

WINE

White \$650 mx - \$130 mx

Red \$650 mx - \$130 mx

Special \$800 mx

YUCA TRUFFLE FRIES

Sweet potatoes fried with truffle oil and "smoke mayo" on the side

\$160 mx



Vegan option without
"mayo ahumada"

ANTOJITOS



GUACAMOLE YING YANG

with homemade totopos

\$130 mx



CORN ESQUITE

\$95 mx

Roasted corn, epazote, butter, cotija cheese and "smoke mayo"



CEVICHE AL PLATO

\$230 mx

Tuna thin slices cooked in citrus sauce with homemade totopos and "special mayo" (200 gr)

CEVICHE TOSTADA

\$110 mx (100 gr)



CHILAQUILES

Homemade totopos
with special salsa roja | verde

\$120 mx

EXTRAS

Chicken \$40 mx

| Egg \$30 mx -each-



Nopal & setas \$40 mx

HOLY TRINITY



	1 pc	3 pcs
— Taco pork pastor	\$65 mx	\$185 mx
— Taco a la plancha fish	\$70 mx	\$195 mx
— Taco shrimp mole verde	\$75 mx	\$210 mx

TACOS

Homemade tortilla



Taco de nopal y mushroom

1 pc	3 pc
\$70 mx	\$195 mx

TACOS DE BARBACOA

Homemade tortilla
Slow cook beef barbacoa

1 pc
\$80 mx

3 pc
\$230 mx



	1 pc	3 pcs
— Taco pollo al limón	\$65 mx	\$185 mx
— Taco crispy fish	\$70 mx	\$195 mx



GRINGA SHRIMP A LA DIABLA

Homemade tortilla, shrimp prepared with spicy sauce and local cheese

\$110 mx



GRINGAS

Homemade tortilla + protein + local cheese

1 pc

- Gringa al pastor \$95 mx
- Gringa de nopal y mushroom \$95 mx
- Gringa pollo al limón \$95 mx

- Quesadilla (2 pcs) \$110 mx

AVANA \$170 mx
Havana Ron, ginger and tonic



COCKTAILS

MEZCAL MARGARITA \$170 mx



CARAJILLO \$170 mx
Espresso on the rocks with Licor 43



RUBY RED \$170 mx
Mezcal, pomelo and spicy jamaica

MEZCAL MARGARITA SPICY \$170 mx



APEROL SPRITZ \$170 mx



MEZCAL SHOT \$150 mx



NEGRONI \$170 mx



HAPPY HOUR
EVERYDAY FROM
17:00 - 19:00

DESSERTS

\$130 mx

Ask for Day Dessert



TAMAL DE CACAO

Steamed tamal made with 71% bitter cacao, cajeta (goat caramel), wrapped in banana leaf



CHEESECAKE



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Pick Up
www.safariculinary.com

Catering & Reservas:
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