



OUR DISHES ARE PREPARED WITH THE HIGHEST HYGIENE STANDARDS, UNDER THE GUIDELINES OF FEDERAL REGULATIONS.
FOR YOUR CONVENIENCE TAKEAWAY OPTION FOR ALL OUR MENUS.

APPETIZERS

* CHOCOLATA CLAM CEVICHE **GF**

BLACK YUZU • PURPLE ONION • CUCUMBER • CORIANDER

* CEVICHE TOSTADA WITH THE CATCH OF THE DAY **GF**

ONION • CORIANDER • CUCUMBER • GRILLED CORN KENELS • LIME • OLIVE OIL

GRILLED MUSHROOM TOSTADAS **GF DF V**

CHARCOAL GRILLED MUSHROOM IN JOSPER OVEN • PASILLA CHILE PASTE

GRILLED CHEESE

GRILLED LOCAL CHEESE • LOCAL SAUSAGE** • GREEN TOMATO SAUCE

SHRIMP TACOS **GF**

CRISPY FRIED POTATO TACO • GRILLED SHRIMP • CABBAGE SALAD • DRESSING WITH RED SAUCE

OCTOPUS TACOS **GF**

BEEF MACHACA • SAFFRON SAUCE • ROASTED LIME • ORGANIC LETTUCE SALAD

GRILLED SHORT RIB TACOS (24 HOURS COOKED) **GF DF**

SLOW COOKED SHORT RIB TACO • ONION CORIANDER

SOUPS

GARLIC SOUP **GF**

MUSSELS • FRESH SHRIMP

PUMPKIN CREAM **GF**

TOASTED SEEDS • MIXED DRY CHILI OIL

ROASTED TOMATO SOUP **GF**

GRILLED CHEESE • CORN • POBLANO PEPPER • PORK RIND • OLIVE OIL

SALADS

BEET TEXTURES **V**

MASHED, FRESH, PICKLED, CONFIT AND SHREDDED BEETROOT

ORGANIC MIXED SALAD **DF V**

FRESH LETTUCE • ROASTED AND FRIED AVOCADO • HEIRLOOM TOMATOES

MIXED GARDEN SALAD **GF V**

FRESH LETTUCE • GRILLED VEGETABLES • SOY, MUSTARD AND HONEY VINAIGRETTE

CHICKEN

SHRIMP

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

*IN COMPLIANCE WITH MEXICAN REGULATIONS REGARDING RAW INGREDIENTS THESE MENU SELECTIONS ARE SERVED AT THE CUSTOMER'S DESIRE OUR DISHES ARE PREPARED WITH THE HIGHEST HYGIENE STANDARDS, UNDER THE GUIDELINES OF FEDERAL REGULATIONS.
FOR YOUR CONVENIENCE TAKEAWAY OPTION FOR ALL OUR MENUS.



LAROCA

At Land's End
INTERNATIONAL CUISINE

MAIN COURSES

GRILLED PORTOBELLO **GF** **V**

ASPARAGUS • POMODORO SAUCE • OAXACA CHEESE

OAXACALIFORNIAN VEGETARIAN TLAYUDA **GF** **V**

BEANS • ZUCCHINI FLOWER • FRESH OAXACA CHEESE

JUMBO SHRIMP

GRILLED VEGETABLES • GOAT CHEESE • GARLIC • CHILI SAUCE
MIXED VEGETABLES, ASPARAGUS OR MUSHROOM

CHARCOAL "CATCH OF THE DAY" **GF**

ROASTED SPINACH • CARROT PUREE • ROASTED GARLIC • GINGER

KANCATO (CHILEAN)

CATCH OF THE DAY • FRESH CLAMS • FAVA BEANS • POTATOES • CARROTS
LOCAL SAUSAGE • MUSSEL

GRILLED ORGANIC CHICKEN **GF**

MASHED POTATO WITH PORK RIND • POBLANO CHILI

BRAISED PORK SHANK (22 HOURS COOKED) **GF** **DF**

MEXICAN RICE • PICKLED VEGETABLE

PORK BELLY

PORK BEANS • FAVA BEANS • EDAMAMES • WHITE BEANS • LENTILS • BLACK BEANS • CHICKPEAS

* BEEF FILLET **GF**

SWEET POTATO PUREE WITH BACON • GRILLED VEGETABLES

PASTAS

FETTUCCINI ALFREDO

CHICKEN

SHRIMP

GARDEN FETTUCCINI **V**

CHERRY TOMATO • BASIL • GARLIC • PARMESAN CHEESE

PRIME STEAKS

15% OFF WITH YOUR MEAL PLAN PACKAGE

* AU CHARCOAL BONE IN TENDERLOIN **GF**

CORN & BACON PUREE • GRILLED MIXED MUSHROOMS

* RIB EYE ROLL PRIME **GF**

BAKED POTATO • GRILLED VEGETABLES

* NEW YORK AMERICAN WAGYU **GF**

POTATO CHIP • HOMEMADE CARAMELIZED ONION

* RACK OF LAMB **DF**

POTATO • CARROT • BEETROOT CONFIT • MINT MARSHMALLOW WITH HABANERO
PASILLA CHILI SAUCE

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

EXECUTIVE CHEF ALBERTO COLLARTE

ALL OUR GRILL SELECTION IS COOKED IN A CHARCOAL JOSPHER OVEN
80 % OF OUR INGREDIENTS ARE FROM LOCAL PRODUCERS.