

At the Elephant and the Butterfly, we invite you on an authentic culinary journey through the regions of Latin America with a menu vibrantly infused with irresistible heat, colors and passion of the Continent.

Our menu is designed for you to select multiple items at once and share them at the table. The purpose of the sharing concept is to allow you to try different dishes and have a more rounded understanding of Latin American cuisine.

TIRADITO

LATINO SASHIMI

SCALLOP 32

Mango and Passion Fruit / Serrano Chili /
Chia Seeds / Coriander / Radish

TUNA 20

Soy Tamarind / Scallions / Sesame / Serrano Chili

TÁRTARA

SPICED AND RAW

YELLOWFIN TUNA 20

Avocado / Olives / Red Onion / Spicy Soy

BLACK ANGUS BEEF 32

Chili Rub / Poached Egg / Garlic

CEVICHE

MARINATED FISH AND SEAFOOD IN CITRUS JUICE

SNAPPER 18

Burnt Habanero Chili / Red Onion /
Coriander / Lime

SEAFOOD 24

Shrimp & Octopus / Chipotle / Onion /
Tomato Juice / Avocado / Coriander

UN METRO DE CRUDOS

74

A meter long wooden tray with the entire six varieties of Tiradito, Ceviche and Tártara.
This platter is designed for two people.

GUACAMOLE

**SMASHED SEASONED AVOCADO COMBINED WITH UNIQUE FLAVORS
ALL DISHES ARE SERVED WITH CORN TORTILLA CHIPS**

CLASICO 18

Onions / Jalapeño Chili / Coriander / Lime

GREEN 20

Tomatillo / Pumpkin Seeds / Jalapeño Chili / Lime / Coriander

CARIBBEAN 22

Mango / Pineapple / Red Onion / Tomato / Serrano Chili

HABANERO 22

Holy Guacamole, This One is Not for the Faint-Hearted!
Roasted Habanero Chili, Coriander, Roasted Shallots and Garlic

CRAB 24

Chipotle / Red Onion / Jalapeño / Jicama / Coriander
Elevated with White Crab Meat / Citrus Oil

PINEAPPLE 22

Sweet Onion / Coriander / Serrano Chili / Pineapple
Enhanced with Pomegranate Seeds

GUACAMOLE PARA COMPATIR 66

Eat alone or share ... don't know what to choose? Let us offer you our Guacamole Tasting Platter where all six flavors will be presented to you with corn tortilla chips.
This platter is designed for two people.

TACOS

SOFT FLAT CORN TORTILLA

TINGA DE POLLO **20**

Chipotle Chicken Adobo / White Cabbage / Cream / Avocado

CARNE ASADA **20**

Skirt Steak / Black Beans / Avocado / Lime / Tomato / Onion

PESCADO FRITO **18**

Fried Spiced Reef Fish / Island Cabbage Slaw / Avocado / Lime Dressing / Pico de Gallo

AL PASTOR **24**

Smoked Chili Rub Pork Belly / Roasted Pineapple / Finely Chopped Onions / Coriander

CAMPECHANO **24**

Beef Steak / Pork Chorizo / Onion / Coriander

GAMBAS AL CHIPOTLE **26**

Prawns / Chipotle Rub / Mango Salsa / Jicama

ANTICUCHOS

THE LATIN VERSION OF A SATAY, MARINATED WITH ITS OWN UNIQUE FLAVORS

POLLO 22

Chicken Thighs Marinated in Tamarind and Chipotle

GAMBAS 24

Tiger Prawns Infused in Herb / Garlic / Extra Virgin Olive Oil Mojo

ALL ANTICUCHOS ARE SERVED WITH HOMEMADE FLOUR TORTILLA POCKETS AND GRILLED LIME

TOSTADAS

CRISPY FLAT CORN TORTILLA

ROPA VIEJA

24

Pulled Angus Beef Brisket / Spiced Sweet Peppers / Olives / Tomato

MARISCO

26

Prawns / Octopus / Avocado / Lime / Tomato / Onion

AREPAS

FLAT BREAD MADE OUT OF GROUND MAIZE DOUGH

COCHINITA PIBIL

26

Pulled Angus Beef Brisket / Spiced Sweet Peppers / Olives / Tomato

RAJAS POBLANAS

18

Prawns / Octopus / Avocado / Lime / Tomato / Onion

DEGUSTACION DE ANTOJITOS 68

Can't make a decision? We can display a mix of anticuchos, tostadas and arepas at the center of your table. Please select one of each category (total six pieces). This platter is designed for two people.

Prices are quoted in US Dollars and subject to additional 10% Service Charge and 12% Government Taxes

SOPAS

SOUPS AND BROTHS

SOPA DE TORTILLA 18

Corn Tortilla Strips in a Chicken Broth Seasoned with Tomatoes and Pasilla Chili / Served with Avocado / Mexican Cheese / Cream

HOLY POZOLE 20

A Rich, Brothy Soup Made with Pork / Hominy / Red Chilis
Pile Your Bowl with Shredded Cabbage / Radish / Coriander / Lime / Avocado

ARROCES

THE HUMBLE RICE DISH ACROSS LATIN AMERICA

ARROZ A LA "TUMBADA" 26

Mexican Seafood Spicy Rice with Shrimp / Calamari / Reef Fish / Octopus

ARROZ CON PATO 34

Coriander Rice / Yellow Peruvian Pepper / Duck Confit / Avocado / Radish

ENSALADAS

SALADS

QUINOA POBLANA 18

Red Quinoa / Dried Fruit / Roasted Poblano Peppers / Pomegranate / Nogada Dressing

CHIPOTLE 18

Mix Greens / Tomato / Pumpkin Seeds / Añejo Cheese / Chipotle-Balsamic Dressing

PLATOS PRINCIPALES

A MIX AND MATCH OF MAIN DISHES OUR CHEFS CREATIVITY

PESCADO AL MOLE DE PISTACHES 32

Grill Grouper Fish Fillet / Coriander / Pistachios / Poblano Peppers Sauce / Scented Clove / Coriander / Cinnamon Parboiled Rice

ATUN A LA TALLA 34

Oaxaca Spices Marinated Yellowfin Tuna Loin / Roasted Tomatillo Salsa / Warm Tortillas / Red Onion Salad

PICANHA AL VACIO 48

Sous Vide Rump Steak Cooked at 54° C for 3 hrs° / Coriander Chimichurri / Sweet Plantains / Crispy Polenta

GAMBAS ESPECIADAS 54

Spiced Grilled Prawns / Mofongo Plantain Cakes / Confit Garlic / Coriander / Sweet Onions

MOLE POBLANO CON POLLO 36

A Thick Sauce Made of Nuts, Chilies and Chocolate / Pan-Seared Chicken Breast / White Rice / Beans and Tortillas

POSTRES

DESSERTS - THE SWEETEST END TO A FULL MEAL

CHURROS 14

Fried Dough / Dulce De Leche / Mexican Coffee Ice Cream / Hot Chocolate Sauce

DULCE DE LECHE CHEESECAKE 18

Caramelized Milk Baked Cheesecake

EMPANADA DE FRUTAS DE BAYA 14

A Mix of Berries Empanada with Yogurt Ice cream / Corn Cumble

MOUSSE DE COCO 16

Coconut Mousse / Pineapple Sorbet / Lime Tuile

HELADOS Y SORBETES

HOMEMADE ICE CREAM AND SORBET

1 SCOOP \$4 / 2 SCOOPS \$8 / 3 SCOOPS \$12

QUERIDO ARTESANO ICE CREAM

Mexican Dark Chocolate / American Vanilla / Pistachio / Pastel Tres Leches
Coconut / Rum Raisin

QUERIDO ARTESANO SORBET

Passion Fruit / Lime / Piña Colada / Watermelon / Mango-Lime / Hibiscus

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