

DINNER MENU

ACRE

Our menu is a mirror of the oasis where we are at, full of colors movement and flavors. In our farm fields we grow seasonal veggies to mix with Mexican and international influences to create a unique experience.

Executive Chef Arturo Rivero

TO BEGIN

CHEDDAR BISCUITS 2 pc
moringa leaf / honey
2pz 210 mx
4pz 390 mx



APPETIZERS

TOMATO TARTARE
fresh tomatoes from the farm / sundried tomato
tapenade / pickles / aioli / sherry vinegar dressing
320 mx

TUNA TIRADITO gf
blue-fin tuna / orange / grapefruit
avocado / citrus vinaigrette
590 mx

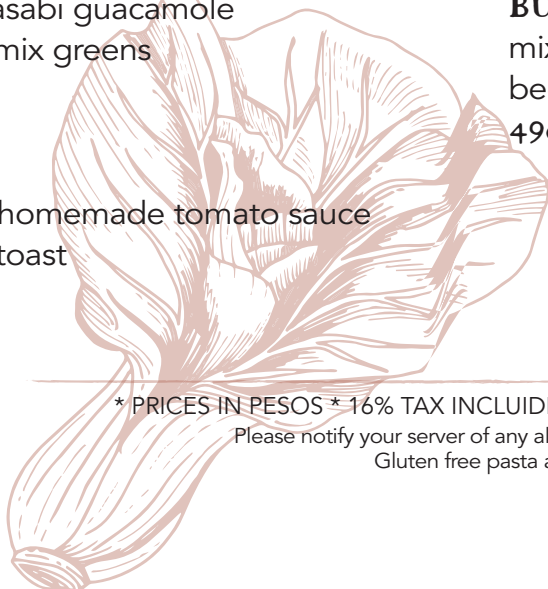
FRIED BRUSSEL SPROUTS
lemon aioli / candied pumpkin seed / paprika
320 mx

KANPACHI AGUACHILE gf
coldpress (green apple / cucumber
chile serrano / cilantro / yuzu)
490 mx

WAGYU BEEF STREET TACO 2pz gf
beef confit / spices / cilantro / onion
tomatillo salsa
390 mx

SOFT SHELL CRAB TACO 1pz gf
deep fried crab / wasabi guacamole
yuzu kosho mayo / mix greens
490 mx

MEATBALLS
beef & pork meat / homemade tomato sauce
parmigiano / garlic toast
390 mx



TORTILLA AND SHRIMP SOUP
tomato and guajillo broth / avocado
fresh cheese / sour cream / tortilla chips
490 mx

SALADS

MIXED BEETS gf
goat cheese / radish / candied pumpkin seeds
carrot dressing / red wine vinaigrette
420 mx

GRILLED CAESAR gf
grilled romaine / pistachio pesto
parmigiano cheese / anchovy vinaigrette
320 mx

SHAVED KALE
brussels sprouts / pecorino cheese
roasted almonds / citrus vinaigrette
320 mx

BURRATA & TOMATO gf
mix of farm field tomatoes / quelites / arugula
beetroot dressing / balsamic vinegar
490 mx



* PRICES IN PESOS * 16% TAX INCLUDED * SERVICE NOT INCLUDED

Please notify your server of any allergies when you order
Gluten free pasta available

DINNER MENU

MAINS

SHRIMP PENNE

sautéed shrimp / lemon / parmigiano cheese
basil / artichoke / chili paste
730 mx

WHITE BOLOGNESE PAPPARDELLE

slowly cooked beef & pork meat-based sauce
parmigiano
690 mx

ZUCCHINI PESTO "PASTA" gf

zucchini slices / pumpkin seeds pesto
mushrooms confit
460 mx

KANPACHI gf

local fish / black rice / vegetables / saffron alioli
edamame purée
760 mx

FISH "A LA TALLA" gf

vegetables / avocado / molcajete sauce
roasted lemon
850 mx

GLAZED CHICKEN

morita chili glaze / roasted rainbow carrots
chickpea creamy purée
690 mx

PORK BELLY PIPIAN

braised pork belly / almond & pumpkin
seed sauce / veggies
740 mx

SUMMER RISOTTO

asparagus / green peas / zucchini
parmigiano foam
580 mx



FROM THE CHARCOAL OVEN

GRILLED OCTOPUS gf

zaranda adobo / smoked mancha manteles
sauce greens / plantain purée / vegetables
smoked pineapple
740 mx

BRAISED SHORT RIB gf

mashed potatoes / farm field sautéed veggies
8 hours demiglace
860 mx

NEW YORK PRIME 14oz gf

1660 mx

ADD SHRIMP +437 mx

* our steaks are served with mashed potatoes
grilled vegetables, roasted onions & brussels

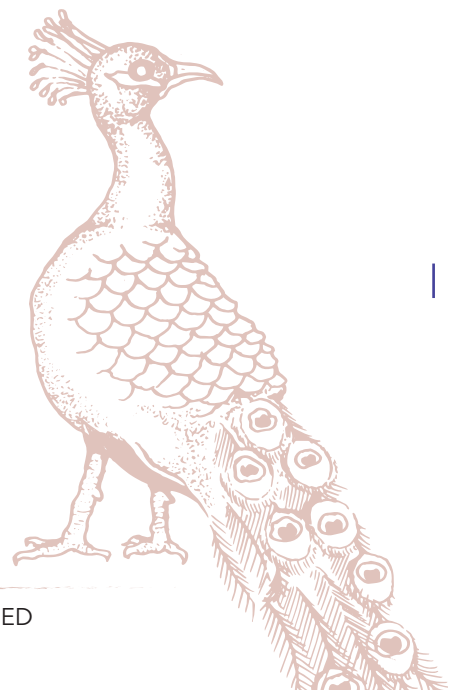
SIDES

CAULIFLOWER STEAKS

to share v/gf
paprika oil / potato and chickpea foam
390 mx

ROASTED ROOT VEGGIES

fresh daily harvested
290 mx



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