

# 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 pumkin 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 pumkin 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

\*\*\*\*\*

## RIB'S NIGHT

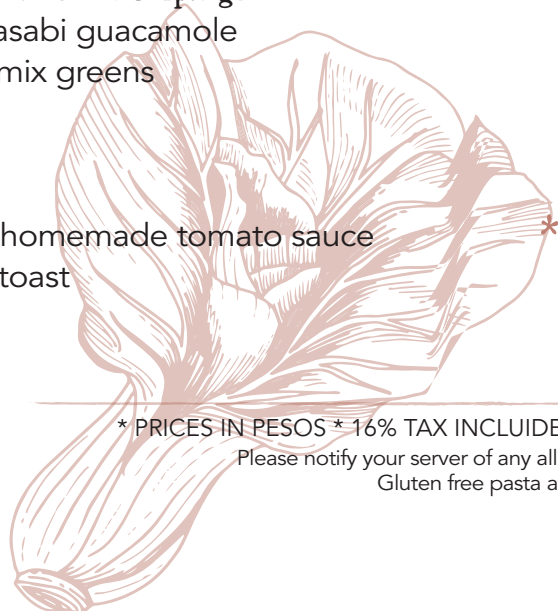
**ALL YOU CAN EAT  
ACRE'S HOUSE SMOKED RECIPE**

\$ 995 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



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

Please notify your server of any allergies when you order

Gluten free pasta available