

COCINA

TRES

STARTERS

GUACAMOLE DE LA CASA - 65

Avocado, lime, cilantro, corn
chicharrón (VG)

ZIKIL PAK - 55

Yucatan pumpkin seed dip,
tostadas (VG)

DIOSA VERDE - 68

Butter lettuce, cilantro vinaigrette,
candied pumpkin seeds (VG)

QUESO FUNDIDO - 72

Provoleta cheese, spicy fish chorizo,
flour tortillas

ELOTITOS - 50

Grilled baby corn, parmesan, chile
mixe mayo

TOSTADAS

Served on handmade heirloom corn tostadas
(Two pieces per order)

TOSTADAS DE ATÚN - 78

Blue fin tuna, avocado,
spicy mayo, crispy shallots

TOSTADA DE CALLO - 86

Cured Hokkaido scallops, baja style
pâté, salsa macha (N)

TRES SALSAS - 35

VERDE Tomatillo, serrano, cilantro

TATEMADA Charred tomato, jalapeño, onion

MACHA Spicy chili crisp, olive oil,
sesame seeds (N)

CEVICHE BAR

OSTIONES - 165

½ dozen Gillardeau oysters, habanero
mandarin mignonette

TIRADITO DEL DÍA - 86

Yellowtail, red guacachile, daikon

CÓCTEL DE PULPO - 105

Octopus, clamato, salsa secreta
Tres, onion, serrano chili, lime

AGUACHILE NEGRO - 125

Hokkaido scallops, red onion,
avocado, charred habanero salsa

AGUACHILE VERDE - 78

Shrimp, cucumber, red onion,
cilantro, lime, serrano chili

VG=Vegan

V=Vegetarian

N=Nuts

TACOS

(Two pieces per order)

BAJA TACO - 68

Crispy sea bass, cabbage,
salsa Mexicana, flour tortilla

TACO DE ARRACHERA - 88

Flank steak, dry red mole, burnt
habanero, shishito, corn tortilla

TACO DE POLLO - 62

Garlic chicken thigh, chipotle
glaze, salsa blanca, corn tortilla

TACO DE EJOTES - 54

Green beans, macadamia white mole,
corn tortilla (V)(N)

SIDES

FIDEO SECO - 74

Mexican vermicelli, prawn,
chipotle tomato broth

BERENJENAS ASADAS - 58

Grilled eggplant, morita glaze (VG)

PAPAS FRITAS - 45

Crispy potatoes, salsa diablo (V)

ARROZ ROJO - 20

Red adobo rice (VG)

FRIJOLE DE OLLA - 25

Black beans, avocado leaves (VG)

HANDMADE TORTILLAS - 10

Flour or heirloom corn (VG)

WOODFIRE GRILL

Share plates served with handmade heirloom
corn tortillas, Tres salsas, rice and beans

PESCADO ZARANDEADO - 200 / 395

Local fish grilled Nayarit style,
red adobo

POLLO ROSTIZADO - 145

½ chicken, citrus brine, chiles
toreados glaze

PULPO NEGRO - 172

Spanish octopus, chile meco sauce

CHULETÓN (450 g) - 535

Dry aged Australian Wagyu Mb8-9 ribeye,
grilled onions

COLIFLOR A LAS BRASAS - 110

Roasted cauliflower, pistachio togarashi,
pipian verde (VG)(N)

