



RAW BAR

- Ⓢ DAILY FRESH OYSTERS - HALF / DOZEN
LIMITED DAILY
- CLASSIC 45
Lime each
- LIMEWOOD STYLE 50
Ponzu, scallion, cured quail egg each
- Ⓝ SUSTAINABLE NEW ZEALAND SALMON TARTARE 180
Salmon roe, white miso, yuzu, avocado, cucumber
- TUNA CEVICHE 🍴 170
Cherry tomatoes, avocado, daikon, citrus
- Ⓝ YELLOWTAIL CRUDO 170
Green agua chile, maiz cancha, onion, coriander

TACOS

- Ⓢ FRIED FISH 140
Chipotle mayo, braised purple cabbage, white onion
- Ⓝ PORK CARNITAS 130
Pico de gallo, chipotle crema
- Ⓝ BONELESS CHICKEN WING 🍴 140
Salsa macha, guacamole
- Ⓝ PULLED BEEF BRISKET 130
Mango pico de gallo, BBQ sauce, jicama
- Ⓝ CHARRED SPAM & PINEAPPLE 130
Grilled adobo pineapple, lardo, guacamole
- Ⓝ HALLOUMI TACO (V) 150
Grilled Halloumi cheese, avocado salsa, guacamole taquero

SALAD

- Ⓝ BABY GEM 135
Grilled lettuce, smoked salmon dressing, salmon roe, shaved ricotta salata
- WATERMELON 95
Compressed watermelon, green papaya, green mango, pickled cherry tomato, peanuts, nam jim
- Ⓝ HEIRLOOM TOMATO 135
Nopales, coriander oil, campechana sauce
- Ⓝ KALE & CUCUMBER (V) 95
Fennel, tequila pickled grapes, fresh herbs, ricotta cheese, zesty lime dressing

FROM THE GARDEN

- Ⓝ GRILLED WATERMELON (V) 95
Pineapple salsa, yuzu ponzu, mango, fennel
- Ⓝ CHARRED CAULIFLOWER (V) 120
Green mole, beer raisins, pickled onion
- Ⓝ EGGPLANT (V) 115
Mole, coriander, pomegranate, black garlic aioli

FROM THE SEA

- Ⓢ DEEP FRIED WHOLE SNAPPER THAI STYLE 365
Lemongrass, kaffir lime, scallion, green peppercorn
- WHOLE LINE CAUGHT SEA BASS 🍴 395
Grilled with coriander, lime, chili sauce
- SUSTAINABLE SPANISH SEARED TUNA 350
Pineapple salsa, green papaya, mango mayo
LIMITED DAILY
- Ⓝ GRILLED PRAWNS (5PCS) 110
Taco seasoning, roasted garlic aioli, pepperoncino salsa
LIMITED DAILY

STARTERS

- LIMEWOOD GUACAMOLE (V) 95
SERVED WITH CORN TORTILLA CHIPS
Fresh avocado, coriander, red onion, lime juice
- Ⓢ FRIED CALAMARI 175
Mango-curry mayo
- SPICY TIGER PRAWN ROLL 🍴 135
Avocado, arugula, prawn sauce, rice paper roll
- Ⓝ GRILLED CORN (V) 85
Cotija cheese, tajin, chipotle crema
- Ⓝ PADRON PEPPERS (V) 75
Crispy quinoa, housemade ranch sauce
- Ⓝ BEETROOT DIP (V) 85
Pickled nopales, rueditas chips
- Ⓝ BLACK BEAN HUMMUS (V) 85
Chipotle, corn tortilla chips
- Ⓝ CRISPY ARTICHOKE HEARTS (V) 110
Poblano chile sauce
- Ⓝ CRAB CAKES 🍴 130
Charred green onion crema
- Ⓝ CARROT CROQUETTES (V) 🍴 75
Cotija, salsa de arbol

FROM THE GRILL

- HAWAIIAN HULI HULI CHICKEN 275
Flour tortillas, sour cream, guacamole, fresh herbs
- PORK NECK 155
Tamarind, garlic, chili, cucumber salad
- Ⓝ ROASTED BABY CHICKEN 295
Mole, pico de gallo, charred spicy pineapple, lard
- Ⓢ 48HR CHARRED BONE IN BEEF RIBS (850G) 595
Mango infused BBQ sauce, toasted sesame seeds, cilantro
- Ⓝ GRASS FED HANGER STEAK (300G) 380
Mojo de Ajo
- Ⓝ ROASTED BONE MARROW 🍴 125
Salsa macha, green mango, jicama, tortilla

SIDE DISHES

- CORN BREAD (V) 45
Herb butter
- BRUSSELS SPROUTS (V) 65
Chimichurri
- Ⓝ HAWAIIAN MACARONI SALAD (V) 65
Potato, egg, carrot, garlic aioli, scallions
- COCONUT JASMINE RICE (V) 65
- Ⓝ TRIO OF SALSAS (V) 🍴 30
Pico de gallo, salsa macha, pineapple salsa

DESSERT

- HAND PIPED CHURROS 105
Coconut ice cream, salted caramel sauce
- TRES LECHES CAKE 65
- Ⓝ FLAN NAPOLITANO 75
Dulce de leche ice cream, tequila whipped cream

Ⓢ = SIGNATURE Ⓝ = NEW (V) = VEGETARIAN 🍴 = SPICY
+10% Service Charge Applies.

