

# LA POPULAR

NÔMADE TEMPLE

HOLBOX

## MENÚ LUNCH / LUNCH MENU

FROM 12:00 HRS TO 18:00 HRS

### ENTRADAS | STARTERS

- V GF** **GUACAMOLE** \_\_\_\_\_ \$260
- TARTAR DE ATÚN / TUNA TARTARE (120gr)** \_\_\_\_\_ \$340  
Salsa de soya, chile / Soy, chilli sauce
- CACEROLA DE CAMARÓN /** \_\_\_\_\_ \$400  
**SHRIMP CACEROLE (180gr)**  
Salsa de chimichurri, queso mozzarella, pan tostado /  
Chimichurri sauce, mozzarella cheese, toasted bread
- DEDOS DE PESCADO / FISH FINGERS (160gr)** \_\_\_\_\_ \$300  
Salsa criolla, mayonesa, chips de plátano / Criolla  
sauce, mayonnaise, banana chips
- TOSTADA DE CAMARÓN / SHRIMP PATE** \_\_\_\_\_ \$230  
**TOSTADA**  
Paté de camarón, camarón azul crudo, salsa de  
tamarindo, hierbas locales / Shrimp pate topped  
with raw blue shrimp, tamarind sauce, local herbs
- TOSTADA DE AGUACATE / AVOCADO** \_\_\_\_\_ \$200  
**TOSTADA**  
Aguacate al mojo de ajo, tomate verde, verdolagas,  
alioli de habanero / Garlic-marinated avocado, green  
tomato, purslane, habanero alioli
- PAPAS A LA FRANCESA / FRENCH FRIES** \_\_\_\_\_ \$220  
Crema agria y jalapeño / Sour cream and jalapeño.

### ENSALADAS | SALADS

- ENSALADA DE ATÚN FRESCO /** \_\_\_\_\_ \$350  
**FRESH TUNA SALAD (100gr)**  
Brotos, aguacate, perlas de sandía, vinagreta de  
mostaza / Sprouts, avocado, watermelon pearls,  
mustard vinaigrette
- ENSALADA TOMATE HEIRLOOM /** \_\_\_\_\_ \$310  
**HEIRLOOM TOMATO SALAD**  
Tomate heirloom, queso panela, pepino y aceituna  
negra / Heirloom tomatoes with panela cheese,  
cucumber, and black olives

### TACOS

- ARRACHERA / FLANK STEAK (140gr)** \_\_\_\_\_ \$330
- PESCADO / FISH (150gr)** \_\_\_\_\_ \$330
- CAMARÓN / SHRIMP (150gr)** \_\_\_\_\_ \$330
- QUESADILLA DE MARLÍN / MARLIN** \_\_\_\_\_ \$330  
**QUESADILLA (140gr)**  
Aguacate, salsa verde, queso manchego /  
Avocado, green sauce, manchego cheese

### SOPAS | SOUPS

- GF** **SOPA DE CAMARÓN / SHRIMP SOUP (250gr)** \_\_\_\_\_ \$310  
Chile guajillo, chile chipotle / Guajillo, chipotle

### CEVICHE

- GF** **AGUACHILE ROJO / RED AGUACHILE (180gr)** \_\_\_\_\_ \$400  
Pepino, cebolla morada / Cucumber, red onion
- CEVICHE NÔMADE (180gr)** \_\_\_\_\_ \$400  
Uva verde, rábano, apio, jalapeño / Green grape,  
radish, celery, jalapeño

### ESPECIALES | SPECIALS

- MEJILLONES AL AZAFRÁN /** \_\_\_\_\_ \$440  
**SAFFRON MUSSELS (300gr)**  
Servidos con pan tostado, aceite de ajo / Served with toast,  
garlic oil
- ATÚN A LA PARRILLA / TUNA STEAK (200gr)** \_\_\_\_\_ \$450  
Salsa de nuez, miel, chipotle, queso de cabra /  
Nut sauce, honey, chipotle, goat cheese
- SALMÓN AL GRILL / GRILLED SALMON (220gr)** \_\_\_\_\_ \$485  
Salsa de limón, miel y jengibre, servido con vegetales a la  
parrilla / Lime, honey & ginger sauce, served with grilled  
vegetables
- HAMBURGUESA DE CAMARÓN /** \_\_\_\_\_ \$430  
**SHRIMP BURGER (140gr)**  
Piña a la parrilla, queso Monterey Jack, papas gajo /  
Grilled pineapple, Monterey Jack cheese, potato wedges
- HAMBURGUESA DE RES /** \_\_\_\_\_ \$430  
**BEEF BURGUER (140gr)**  
Pan brioche, cebolla caramelizada con bourbon, queso  
cheddar maduro, tocino, papas gajo / Brioche bun,  
bourbon-caramelized onions, aged cheddar cheese, bacon,  
potato wedges

PARA COMPARTIR | TO SHARE

FROM THE SEA

PESCA DEL DÍA / CATCH OF THE DAY \$1.90 /GR

Con vegetales asados: betabel, camote, elote, papa cambray / with grilled vegetables: beet, sweet potato, corn, cambray potato

Servido con salsa de su elección / Served with your choice of sauce

VERDE CÍTRICA / CITRIC & GREEN

Perejil, limón, ajo, aceite de oliva, peperoncino / Parsley, lime, garlic, olive oil, pepperoncino

SARANDEADO

Puré de ajo asado, sal de mar, chile cascabel / Mashed-grilled garlic, sea salt & cascabel pepper

ESPECIADO / SPICED

Cilantro, paprika, comino, sal de apio / Coriander, paprika, cumin, celery salt

FROM THE LAND

COWBOY, TOMAHAWK, RIBEYE, NEW YORK

\$3.00 / gr

Acompañado de puré de papa / Served with mashed potatoes

MARISCOS | SEAFOOD

Servidos con vegetales asados: betabel, camote, elote, papa cambray / Served with grilled vegetables: beet, sweet potato, corn, cambray potato

CAMARONES / SHRIMP \$2.00 / gr.

LANGOSTINOS / PRAWNS \$2.50 / gr.

LANGOSTA / LOBSTER \$3.00 / gr.

GUARNICIONES | SIDE DISH

ORDEN COMPLETA / ORDER \_\_\_\_\_ \$170

**V** **GF** PURE DE PAPA / POTATO PURE

**V** **GF** BERENJENAS / EGGPLANT  
Paprika, cilantro / Paprika, coriander

**V** **GF** ZANAHORIAS / CARROTS  
Jengibre, comino, azúcar mascabado /  
Ginger, cumin, brown sugar

**V** **GF** CEBOLLAS / ONION WEDGES  
En gajos con miel / With honey

**V** **GF** ELOTE / CORN  
Alioli / Aioli

**V** **GF** CAMOTE / SWEET POTATO  
Brotos de chícharo / Pea sprouts

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB \_\_\_\_\_ \$250

PIÑA ASADA CON HELADO / ROASTED PINEAPPLE W/ ICE CREAM \_\_\_\_\_ \$210

SOUFFLE DE ELOTE / CORN SOUFFLE \_\_\_\_\_ \$250  
Servido con helado, rompopo, nueces caramelizadas  
Served with ice cream, rompopo, candied nuts

PLATO DE FRUTAS DE TEMPORADA / SEASONAL FRUIT PLATE \_\_\_\_\_ \$220

HELADO DEL DÍA / ICE CREAM OF THE DAY \_\_\_\_\_ \$190

**V** VEGANO / VEGAN **V** VEGETARIANO / VEGETARIAN **GF** GLUTEN FREE

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas / Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.