

EXPERIMENTAL
CREATIVE
FOOD



 magma.holbox



Review us on
TripAdvisor



RESTAURANT

TRY A NEW WAY
TO PERCEIVE
AND TASTE
SENSATIONS



TABLITA



Assorted meat and cheese board served with traditional housemade bread.

\$400 MXN

MOLOTE DE MAR

Fresh 290 gr filete filled with butter and veggies, wrapped in banana leaf served with couscous.

\$300 MXN



SMOKED TOP SIRLOIN

350 gr grill top sirloin served with grilled sweet potato, coleslaw salad and housemade tequila bechamel.

\$390 MXN



TORTELLONI

Housemade red pasta stuffed with two options:

* Fish & Blue cheese \$275 MXN

* Mushrooms & Goat cheese

\$250 MXN

* SERVED WITH WHITE WINE SAUCE.



SALT BAKED FISH

Local salt baked fish (Corvina or Snook) served with potatoes and house salad.

\$550 MXN



MELANZANE PARMIGIANA

Tempura eggplant layered with tomato sauce, melted mozzarella and parmesan.

\$280 MXN

PAD THAI

Made with rice noodles.

* Shrimp \$275 MXN

* Vegetarian \$240 MXN

TRY OUR VERSION OF THIS TRADITIONAL THAI DISH.

BLIND DINNER

Blind folded experience with our Mexitasian fusion cuisine.

PUSH YOUR SENSES TO THE NEXT LEVEL

\$250 MXN

BAAK LAVA

Housemade served with vanilla ice cream.

\$120 MXN

