

Entrees

CRISPY CHICKEN MX 320/USD 20
ROASTED ROOTS, CARAMELIZED ONION, THYME JUS

HERB-ROASTED "CATCH" OF THE DAY
CREAMY VEGETABLE BASMATI
MX 384/USD 24

SCALLOP & CAULIFLOWER
PISTACHIO, TAMARIND BROWN-BUTTER MX\$320/USD\$20

PICAÑA MX 512/USD 32
CHARRED SPRING ONION, CHIMICHURRI, ROASTED POTATO,
KABAYAKI SAUCE

DRY AGED 28 DAYS STRIP LION
300GRS STERLING SILVER BEEF, ROASTED ASPARRAGUS,
SWEET POTATO FRIES, DARK BEER
MX 624/USD 39

BIG MEAT/ FISH

TOMAHAWK MX 1424/USD 89
CHARRED SPRING ONION, CHIMICHURRI, ROASTED POTATO,
KABAYAKI SAUCE

2.5 POUNDS CANTONESE LOBSTERS MX 1088/USD 68
SAKE, OYSTER SAUCE, SCALLION, GINGER

1.5 POUND ALASKAN KING CRAB
HONEY LIME VINAIGRETTE, DRAWN BUTTER
MX 1088/USD 68

CRISPY WHOLE GROUPER MX 640/USD 40
BELL PEPPER, OYSTER MUSHROOM, CHILI GARLIC SAUCE

Simply Cooked

CHOICE OF SAUCE: SCALLION RELISH, KABAYAKI BUTTER,
TAMARIND BROWN BUTTER, TROPICAL RELISH

FISH

GRILLED CATCH OF THE DAY MX 320/USD 20

SALMON A LA PLANCHA MX 336/USD 21

SEARED TUNA MX 352/USD 22

GRILLED SHRIMP MX 352/USD 22

SIDES

GRILLED LOCAL SQUASH MX 96/USD 6

CHARRED CAULIFLOWER MX 112/USD 7

QUINOA SALAD MX 112/USD 7

PARMENSAN-TRUFFLE FRIES MX 112/USD 7

LOBSTER MASHED POTATOES MX 152/USD 9.50

ASPARRAGUS WITH ALMONDS MX 112/USD 7

CHARRES MUSHROOMS MX 112/USD 7

WE PRIDE OURSELVES ON USING PRODUCTS FROM LOCAL AND SUSTAINABLE SOURCES WHENEVER POSSIBLE

EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

INSTAGRAM: @CATCH

PRICES ARE IN MEXICAN PESOS/USD, 16% TAX INCLUDED