



**THE  
ELEPHANT  
AND THE  
BUTTERFLY**

# THE FOOD THAT SIMPLY WANTS TO BE LOVED.



They were known as the Elephant and Butterfly - although her father called her the Dove.

When she died more than 40 years ago, she left behind hundred and fifty small paintings, a third of which are classified as self portraits.

He was Diego Rivera and she was Frida Kahlo



The Elephant and the Butterfly - an experience infused with the irresistible heat, colors and passion of Mexico's greatest artists, and their love story.

Their lives ignited the senses of many and inspired the imagination of generations. Their Love was captivated in the contrast between them and their prickly love.

Food in Elephant and the Butterfly is the expression of this Love.



## Food that Simply wants to be loved

Rooted in Mexico and inspired by Latin American national cuisines, Elephant and the Butterfly is a dreamscape vision of Pan-Latin flavors.

A slightly unreal version of reality, this restaurant aims to highlight the contrast through big flavors delivered in a delicate manner.

Casual, but with a style code that denotes commitment.

Polar elements of rusticity and sophistication, as in an elephant and the butterfly, co-existing in celebration with the rhythm of colors, taste and style, becoming the food that simply wants to be loved.



# RAW FROM THE LAND

## GUACAMOLE

Smashed seasoned avocado combined with unique flavors.  
All the dishes are served with corn tortilla chips.

### CLASICO

Onions / Jalapeño Chili / Coriander / Lime / Tomato

US\$ 18.00

### CARIBBEAN

Mango / Pineapple / Red Onion / Tomato / Serrano Chili

US\$ 22.00

### HABANERO

Holy Guacamole, THIS ONE IS NOT FOR THE FAINT-HEARTED!  
Rosted Habanero Chili / Coriander / Red Onion / Garlic Confit

US\$ 22.00

### CRAB

Chipotle / Red Onion / Jalapeño / Tomato / Coriander  
Elevated With White Crab Meat

US\$ 26.00

## VEGAN CEVICHES

Marinated Fruits and Vegetables in Citrus Juice.  
All the dishes are served with corn tortilla chips.

### BANANA CEVICHE

Red Onions / Coriander / Lime / Black Sesame / Red Radish

US\$ 18.00

### JICAMA CEVICHE

Mexican Yam / Coriander / Onions / Tomato Juice / Chipotle / Avocado

US\$ 25.00



Prices are quoted in US Dollars and subject to additional 10% Service Charge and 12% Government Taxes

# RAW FROM THE OCEAN

## TIRADITO

Latino Sashimi

### TUNA

Soy Tamarind / Scallions / Sesame / Serrano Chili

US\$ 20.00

### SALMON

Mango and Passion Fruit / Serrano Chili / Chia Seeds /  
Coriander / Red Radish / Red Onions / Cucumber

US\$ 32.00

## TÁRTARA

Spiced and Raw

### YELLOWFIN TUNA

Avocado / Olives / Red Onions / Spicy Soy

US\$ 20.00

### SALMON

Chili Powder / Capers / Kalamata Olives / Black Sesame Seeds /  
Red Onions / Rice Vinegar

US\$ 32.00

## CEVICHE

Marinated Fish and Seafood in Citrus Juice

### SNAPPER

Burnt Habanero Chili / Red Onions / Red Radish / Coriander / Lime

US\$ 24.00

### SEAFOOD

Shrimps & Octopus / Chipotle / Onions / Tomato Juice /  
Avocado / Coriander

US\$ 24.00



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# TACOS

Soft flat corn tortillas (3pcs)

## PESCADO

Fried Spiced Reef Fish / Island Cabbage Slaw / Avocado /  
Lime Dressing / Pico de Gallo

US\$ 18.00



## TINGA DE POLLO

Chipotle Chicken Adobo / White Cabbage / Cream / Avocado

US\$ 20.00

## CARNE ASADA

Skirt Steak / Black Beans / Avocado / Lime / Tomato / Onion

US\$ 20.00

## AL PASTOR

Smoked Chili Rub Pork Shoulder / Roasted Pineapple /  
Finely Chopped Onions / Coriander

US\$ 24.00



## CAMPECHANO

Beef Steak / Pork Chorizo / Onions / Coriander

US\$ 24.00



## MIXED MUSHROOMS

Sauté Mushrooms with Mexican spices / Onions / Coriander / Lime

US\$ 25.00



## GAMBAS AL CHIPOTLE

Prawns / Chipotle Rub / Mango Salsa / Jicama

US\$ 26.00



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# ANTOJITOS

Latin snacks to share as an appetizer or enjoy as a main course

## AREPAS DE PATO

South American Maize Flour Patties /  
Morita Chili Duck Confit Stew / Pickled Red Onions

US\$ 25.00

## TOSTADA DE PICADILLO

Flat Hard Shell Corn Tortilla  
Our Version of the American Hard Shell Taco.  
Minced Beef Stew / Lettuce / Tomato / Cream / Cheese

US\$ 25.00

## VEGGIE QUESADILLA

Mixed Vegetable Fajita / Wheat Flour Tortilla /  
Monterey Jack Cheese / Salsa of the day

US\$ 25.00

## TOSTADA MARISCO

Flat Hard Shell Corn Tortilla / Prawn /  
Octopus / Avocado / Lime / Tomato Juice / Onions

US\$ 26.00



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# SOPAS

Soups and broths

## SOPA DE TORTILLA

Corn Tortilla Strips in a Chicken Broth with Tomatoes /  
Pasilla Chili/ Served with Avocado / Mexican Cheese / Cream

**US\$ 18.00**

## SOPA DE FRIJOL

Rich Vegetarian Base Black Bean Soup /  
Lettuce / Cotija Cheese / Tortilla Strips

**US\$ 18.00**

## ANTICUCHOS

The Latin Version of a Satay,  
Marinated with Its Own Unique Flavors (3pcs)

## POLLO

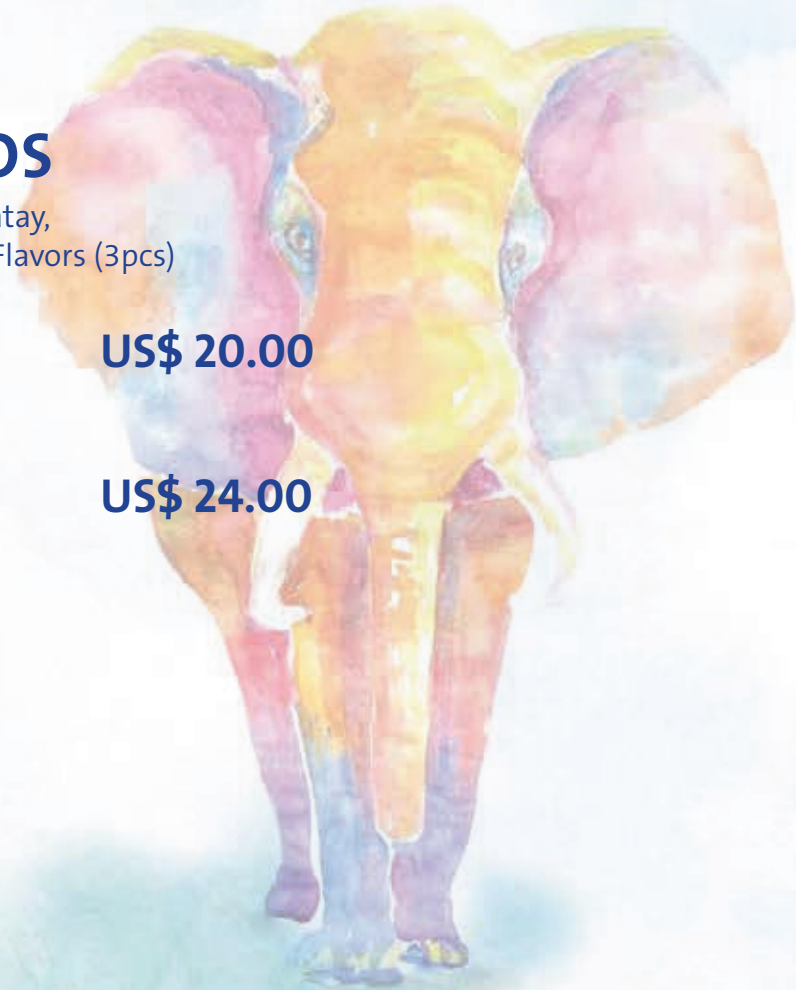
Chicken Thighs marinated in Tamarind and Chipotle

**US\$ 20.00**

## GAMBAS

Prawns infused in Herb / Garlic / Olive Oil Mojo

**US\$ 24.00**



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# PLATOS PRINCIPALES

Main courses

## FILETE DE SALMÓN

Roasted Potato / Bell Peppers Sauce /  
Mediterranean Pico De Gallo

US\$ 32.00

## CARNE ASADA

Grilled Beef Tenderloin / Salsa Verde /  
Smashed Baked Potato / Sweet Onions

US\$ 36.00



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# DESSERTS

The sweetest end to a full meal

## CHURROS

Fried Dough / Dulce De Leche / Mexican Coffee Ice Cream /  
Chocolate Sauce

US\$ 14.00

## DULCE DE LECHE CHEESECAKE

Caramelized Milk Baked Cheesecake

US\$ 18.00

## GRILLED BANANA BREAD

Grilled Banana Bread with Walnuts / Vanilla Ice Cream /  
Crushed Caramelized Pecans / Caramel

US\$ 18.00



# ICE CREAMS

Homemade Ice Cream And Sorbet

1 Scoop US\$ 4.00 / 2 Scoops US\$ 8.00 / 3 Scoops US\$ 12.00

## QUERIDO ARTESANO ICE CREAM

Mexican Dark Chocolate / American Vanilla / Pistachio / Coconut

## QUERIDO ARTESANO SORBET

Mango / Papaya And Pink Guava Sorbet / Watermelon Sorbet / Mix Berry Sorbet



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# KID'S MENU

Dessert of the day is included

## CHOOSE ONE OF OUR OPTIONS FOR YOUR KIDS

KID'S CHEESE BURGER	US\$ 8.00
GOLDEN FISH FINGERS	US\$ 8.00
KID'S HOT DOG	US\$ 8.00
PIZZA MARGHERITA	US\$ 8.00
SPAGHETTI / PENNE / MACCHERONI	US\$ 8.00
Bolognese Sauce / Tomatoes Sauce / Creamy Cheese Sauce / Carbonara	
CREAMY SOUP OF THE DAY	US\$ 5.00
CHEESE SANDWICH	US\$ 8.00
MEATBALLS WITH TOMATOES SAUCE	US\$ 8.00
PARMESAN CRUSTED CHICKEN BREAST	US\$ 8.00

## ALL THE DISHES ARE SERVED WITH ONE SIDE OF YOUR CHOICE

MASHED POTATOES	US\$ 5.00
FRENCH FRIES	US\$ 5.00
STEAMED VEGETABLES	US\$ 5.00
STEAMED RICE	US\$ 5.00



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