



STARTERS

GUACAMOLE 🌿	17
<i>Avocado, red onion, jalapeño, cucumber, and a touch of lime.</i>	
<i>Add on: Chicharron de ribeye +7 Shrimp +5</i>	
<i>Chicharron prensado +5</i>	
TUNA TOSTADA 🌿	19
<i>Aji tuna, salsa macha, Rour tostada, micro greens, guacamole, tomato, shallots, epazote aioli, radish</i>	
CEVICHE BLANCO	18
<i>Catch of the day, leche de tigre, Serrano, Cherry tomato, radish, cilantro, salsa macha, green olive oil</i>	
AGUACHILE WAGYU	25
<i>Josper seared wagyu steak, house mix of salsas negras, fresh cucumber, cilantro chives salad</i>	
TACOS DE COSTILLA 🌿	18
<i>Corn tortilla toasted taco, Iberico costilla birria style, salsa verde, cilantro & chives salad, birria consume</i>	
CHAMPIÑONES AJILLO	14
<i>White mushrooms, guajillo and garlic sauce, white wine, lime</i>	
COLES DE BRUSELAS	17
<i>Deep fried brussel sprouts, pepita seeds, toasted almonds, sweet chili & coconut sauce</i>	
FIDEO SECO	14
<i>Golden crispy noodles with roasted tomato sauce, cream, Cotija cheese, chicharron prensado, avocado</i>	
COSTILLAS ADOBADAS 🌿	28
<i>Slow roasted Iberico baby back ribs, chile de arbol, BBQ sauce</i>	
FUNDIDO 🌿	18
<i>Fire roasted oaxaca and chihuahua cheese blend, corn tortillas.</i>	
<i>Add-ons: House chorizo +3 Mushroom medley +3 Chicharrón prensado +3 Shrimp +4</i>	
CALAMARES FRITOS	21
<i>Fried calamari, artichoke, Fresno pepper, citrus spice, Mexican tartar sauce</i>	

SALADS

Add on: Chicken +4, Steak +5, Shrimp +5

COLES 🌿	16
<i>Arugula, deep fried brussel spouts, leel: and lemon dressing, parmesan cheese, pistachio</i>	
CAESAR	14
<i>Shredded romaine, Cotija, parmesan, croutons, Caesar dressing</i>	
REGIA 🌿	16
<i>Romaine, avocado, tomato, olives, mix cheese, avocado dressing</i>	

MONARCA LUNCH

FROM THE JOSPER

FILET MIGNON	42
<i>6 oz filet, au jus, horseradish aioli</i>	
RIBEYE	59
<i>16 oz ribeye with rosemary</i>	
ARRACHERA	36
<i>8 oz outside skirt steak, spring onions, zucchini escabeche</i>	
EL SECRETO DEL PUERCO	32
<i>6oz Secreto Iberico pork, chile Morita sauce, baby corn, brussel sprouts, Piquin dukkah honey glaze</i>	
PULPO ASADO	33
<i>6oz grilled octopus, lemon parsley potatoes, horseradish sauce, charred asparagus, grilled lemon</i>	
POLLO ASADO	37
<i>Half free-range chicken, Tajin butter adobo, roused potatoes</i>	
PESCA BLANCA	32
<i>Catch of the day, corn bed, white wine sauce, salsa macha</i>	

SIDES

PAPAS FRITAS	10
<i>French fries, scallions, Cotija cheese</i>	
PAPAS ENCHILADAS	14
<i>Chile de arbol sauce, chizes, charcoal fired filet</i>	
ESPARRAGOS	12
<i>Charred asparagus, Chihuahua cheese</i>	

SPECIALTIES

TACOS DE FILETE 🌿	24
<i>Josper filet, crispy greens, salsa tatemada, guacamole</i>	
TACOS DE POLLO	19
<i>Grilled chicken thighs, Chihuahua cheese, roasted onion, bell peppers, epazote sauce, salsa verde</i>	
TACOS GOBERNADOR 🌿	19
<i>Grilled shrimp, Chihuahua cheese, Poblano pepper, yellow onion, grilled in the Josper</i>	
TACOS BAJA	19
<i>Fresh catch of the day, Mexican cole slaw, salsa tende, flour</i>	
TACOS VEGETARIANOS 🌿	19
<i>Mushrooms, Napa cabbage, corn, Cherry tomatoes, arugula, Mozzarella cheese</i>	
HAMBURGUESA	22
<i>House grind wagyu beef patty, lettuce, tomato, azocado, seared cheese, string fries</i>	
TORTA DE CARNE ASADA	22
<i>Came asada, avocado, toasted jalapello, crema citrica, frijoles refritos, seared cheese, string fries</i>	

SWEETS

CAMPECHANA	15
<i>Buñuelo, dulce de leche, pistachio, banilla ice cream, pastry flakes</i>	
TRES LECHES	15
<i>White cake, 3 leches, toasted almonds, whipped cream, macerated berries</i>	
MEXICAN CHOCOLATE CAKE	15
<i>Moist homemade chocolate cake, with a layer of pecan and toffee, covered in chocolate buttercream</i>	