

MEXICAN CUISINE

## DINNER

## APPETIZERS

	) Mexican Delight Grilled Zucchini, Spicy Mushrooms, Fried Cheese, Paddle Cactus, Peanut Dip	\$200	Beef Ceviche Petit Filet, Pork Rind, Tamarind, Passion Fruit, Mango, Lime, Sesame Seeds, Chives, Chilli Oil	\$270			
) () ()	Beet Salad Roasted and dehydrated, Passion Fruit Honey, Sweet Potato Puree	\$260	<ul> <li>Scallops Tiradito Mango, Citrus, Leek, Mixed Spices, Avocado Mousse</li> </ul>	\$270			
@ &	Tomato Symphony Seasonal Tomatoes, Tomato Jelly, Purslane, Goat Cheese	\$250	<ul> <li>Shrimp Timbale</li> <li>Rice, Carrot, Corn, Peas, Cream, Arugula, Parmesan</li> </ul>	\$250			
	SIGN	ATU	RE SOUPS				
	Roasted Cream of Corn Goat Cheese Ravioli, Huitlacoche, Epazote	\$200	Bean Soup Plantain Chips, Panela Cheese, Prosciutto	\$170			
8	Seafood Bisque Chayote Spheres, Lemon Caviar	\$210	<ul> <li>Tortilla Soup</li> <li>Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander</li> </ul>	\$170			
	PREHISPANIC TRADITIONS						
() ()	Corn Tamale Esquites, Popcorn Crumbs, Green Sauce, Doble Cream Cheese	\$200	Chargrilled Avocado Fresh Tomato Sauce, Lemon, Adobo Seeds and Peanuts	\$200			
() () ()	Huauzontle Tarts Potato, Cheese, Tomato Sauce, Sour Cream	\$210	<ul> <li>Fried Squash Blossoms</li> <li>Filled with Oaxaca Cheese, Epazote, Handmade Tortillas, Tomato Sauce</li> </ul>	\$250			
Ø	<b>Tuna Ceviche</b> Squash Seed Puree, Avocado, Marinated Cucumber, Serrano Pepper, Hibiscus Powder	\$200	Plantain Turnovers Stuffed with Maize, Sour Curd, Black Beans	\$200			
	📀 FISH   😂 SEAFOOD 🖉 VEG	an 🕥	) VEGETARIAN   🍈 GLUTEN FREE 🛛 🤌 SPICY				
			esos and include taxes. l meats, poultry, seafood, shellfish, eggs				

Prices are in Mexican pesos and include taxes. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



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## MARKET FOOD

Spiey Chorizo       Tempura, Pickled Cabbage, Chipotle Mayonnaise (3 Pieces)       sz         fushroom Sope       Beef Tacos       sz         , Brussels Sprouts Leaves,       Chickpea Purce, Chilli Mezcal Sauce, Handmade Tortillas (3 Pieces)       sz         nchiladas       Sz       Pacos al Pastor       sz         chcese       Chicken Confit       Sz       sz         c, Leek       Sz       Pork and Tomatillo Stew       sz         potato Gratin       Sz       Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper       S         sted Garlic Emulsion, Green       Sz       Duck Crackling and Mole       Sz				
Brussels Spruts Leaves, e, Amaranth       Chickpea Puree, Chilli Mezcal Sauce, Handmade Tortillas (3 Pieces)         nchiladas hipotle Sauce, Avocado, a Cheese       \$200       Tacos al Pastor Onion, Coriander, Lime, Salsa (3 Pieces)       \$2         CRANDMOTHER'S TRADITIONS       \$200       Chicken Confit © Thigh, Squash Seed Puree, Purslane, 	<mark>Melted Cheese</mark> Vegetarian or Spicy Chorizo Chargrilled Sauce, Handmade Tortillas	\$240		\$280
hipotle Sauce, Avocado, n Cheese       Onion, Coriander, Lime, Salsa (3 Preces)         CRANDMOTHER'S TRADITIONS         e, Potato, Cactus, Fig, o, Leck       \$350         mps 'otato Gratin       Sato         Pork and Tomatillo Stew © Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper       \$400         SPECIALTIES       Sato         pus sted Garlic Emulsion, Green 	<mark>Seasonal Mushroom Sope</mark> Refried Beans, Brussels Sprouts Leaves, Panela Cheese, Amaranth	\$230	Chickpea Puree, Chilli Mezcal Sauce,	\$290
<ul> <li>s350 Chicken Confit</li> <li>Thigh, Squash Seed Puree, Purslane, Roasted Cambray Potato</li> <li>Pork and Tomatillo Stew</li> <li>Pork and Tomatillo Stew</li> <li>Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper</li> </ul> SPECIALTIES 90 Sted Garlic Emulsion, Green Paste \$480 Duck Crackling and Mole Carrot, Potato Chips, Mole with 50 Ingredients, Plantain Tortilla \$480 Salmon and Acuyo Mixiote \$540 Salmon and Acuyo Mixiote \$540 Salmon and Acuyo Mixiote \$540 Subort Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion	<mark>Chicken Enchiladas</mark> Fomato and Chipotle Sauce, Avocado, Double Cream Cheese	\$280		\$280
<ul> <li>e, Potato, Cactus, Fig, o, Leek</li> <li>mps</li> <li>Potato Gratin</li> <li>*400</li> <li>Pork and Tomatillo Stew</li> <li>Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper</li> <li>SPECIALTIES</li> <li>sted Garlic Emulsion, Green</li> <li>*480</li> <li>Duck Crackling and Mole</li> <li>Carrot, Potato Chips, Mole with 50 Ingredients, Plantain Tortilla</li> <li>Cipibil</li> <li>Pickled Onion, Purslane</li> <li>*540</li> <li>Salmon and Acuyo Mixiote</li> <li>Guajillo and Spices Emulsion, Potato</li> <li>Short Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion</li> </ul>	GRANDM	OTHEF	R'S TRADITIONS	
<ul> <li>Potato Gratin</li> <li>Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper</li> <li>SPECIALTIES</li> <li>pus sted Garlic Emulsion, Green Paste</li> <li>Sted Garlic Emulsion, Green Paste</li> <li>Circle Pibil</li> <li>Circle Pibil</li> <li>State</li> <li>State</li> <li>Salmon and Acuyo Mixiote</li> <li>Guajillo and Spices Emulsion, Potato</li> <li>State</li> <li>Short Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion</li> </ul>	Fish Fillet Mixed Lettuce, Potato, Cactus, Fig, Cherry Tomato, Leek	\$350	🥏 Thigh, Squash Seed Puree, Purslane,	\$220
pus sted Garlic Emulsion, Green Paste\$480© Duck Crackling and Mole © Carrot, Potato Chips, Mole with 50 Ingredients, Plantain Tortilla\$480& Pibil e, Pickled Onion, Purslane\$540© Salmon and Acuyo Mixiote © Guajillo and Spices Emulsion, Potato\$1rt Steak Potato and Squash Blossom\$540© Short Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion\$1	Ajillo Shrimps Chili Butter, Potato Gratin	\$400	🥙 Corn Spheres with Pork Rind, Beans, Radish,	\$420
PasteIngredients, Plantain TortillaA Pibil\$540Salmon and Acuyo Mixiotee, Pickled Onion, Purslane\$540Salmon and Acuyo Mixiotert Steak\$540Short Rib Blanca BluePotato and Squash Blossom\$540Short Rib Blanca Blue		SPECIA	ALTIES —	
e, Pickled Onion, Purslane <b>rt Steak</b> Potato and Squash Blossom State State Sta	Fried Octopus Sausage, Roasted Garlic Emulsion, Green Beans, Chilli Paste	\$480		\$430
Potato and Squash Blossom Yellow Sweet Potato, Corn, Grilled Onion	Pork Shank Pibil Plantain Puree, Pickled Onion, Purslane	\$540		\$380
*	<mark>Grilled Skirt Steak</mark> Chilli Butter, Potato and Squash Blossom Gratin, Portobello Carpaccio	\$540	• • • • • • • • • • • • • • • • • • • •	\$540
	Plantain Puree, Pickle <mark>Grilled Skirt Stea</mark> Chilli Butter, Potato a	a <b>k</b> and Squash Blossom	ak \$540 and Squash Blossom	ed Onion, Purslane Cuajillo and Spices Émulsion, Potato ak s540 Short Rib Blanca Blue Yellow Sweet Potato, Corn, Grilled Onion

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