



## APPETIZERS

### CORN 240

Black bean, yellow corn  
with Serrano chili dressing

### PICKLED SALAD 250

Vegetables, eggplant  
and radish jelly

### ALBONDIGAS 350

Blue fin tuna, Chilhuacle chili vinaigrette,  
avocado and ginger

### AGUACHILE 345

Scallops, coconut milk, green apple  
and squid ink chicharron

### PAN DE CAZÓN (G) (L) 270

Epazote leaves, chilmole Yucateco,  
black bean purée with pickled onions

### TLAXTIUHUILLI 340

Langoustines, corn 'nixtamalizado'  
and pipicha pigweed oil

### SWEET CORN TAMAL 345

Braised veal cheek  
with mole Manchamanteles

### RISOTTO 350

Green chorizo, yellow corn  
and poached egg

## MAIN COURSES

### ZARANDEADO 585

Catch of the day 'Boca de Tomates' style,  
guacamole and salsa Mexicana

### SMOKED FISH (L) 595

Cherry tomatoes and Chiltepin chili marmalade  
with charred corn purée

### PHEASANT 630

Homemade mole, Jasmin rice  
and sesame seeds chicharrón

### SHORT RIB 510

Green tomato purée  
with baked green onions

### CARNE ASADA (L) 640

Onion ashes reduction, Panela cheese  
chicharron and cactus leaf

### SUCKLING PIG 645

Pickled cactus, tomatoes and purslane

## DESSERTS

### CAFE DE OLLA 165

Coffee and milk dust, Raicilla liquor  
ice-cream and orange purée

### BANANA 170

Rum, butter confit, cacao  
and toasted oats dust

### ELOTE 175

Cotija cheese, burnt milk ice-cream,  
Mezcal and orange honey





## 6 COURSES

1

### RED POZOLE CEVICHE

Catch of the day, corn tostada with Piquin chili

2

### CACTUS NOODLES (L)

Chicatana ant dust, Epazote leaves and Cotija cheese

3

### QUAIL TACO

With Hoja Santa leaves, Xoconostle salsa and Morita chili

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### TO CHOOSE

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4

### ZARANDEADO

Catch of the day 'Boca de Tomates' style, guacamole, salsa Mexicana

Or

### PHEASANT

Homemade mole, Jasmin rice and sesame seeds chicharrón

Or

### SHORT RIBS

Green tomato purée with baked green onions

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5

### TASCALATE

Water based chocolate shot, tortilla dust and hazelnut milk granité

6

### JERICAYA

Pixtle seeds, Oaxaca chocolate and Mexican mamey fruit

6 courses 1,050 / with wine pairing 1,850

## 8 COURSES

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1

### ZAPOTECA SALAD

Oaxaca cheese, coriander pesto,  
Quelites leaves and Kalamata olives (L)

2

### RED POZOLE CEVICHE

Catch of the day, corn tostada  
with Piquin chili

3

### CACTUS NOODLES (L)

Chicatana ant dust, Epazote leaves  
and Cotija cheese

4

### ZARANDEADO

Catch of the day 'Boca de Tomates'  
style, guacamole, salsa Mexicana

5

### BEEF TONGUE

Vegetables reduction, black bean  
salad with coriander stems

6

### FOIE GRAS

Corn tortilla, caramelized onions  
with Serrano chili oil

7

### TASCALATE

Water based chocolate shot, tortilla  
dust and hazelnut milk granité

8

### JERICAYA

Pixtle seeds, Oaxaca chocolate and  
Mexican mamey fruit

8 courses 1,550 / with wine pairing 2,550

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(G) Gluten - (L) Lactose - (N) Nuts

Prices include 16% vat / Prices in mexican pesos

