



## STARTERS

### FRESH SEA-BEAN FROM ENSENADA 250 (L)

Temperate Egg Yolk | Eel Emulsion | Asparagus Vinaigrette

### GRILLED HEART OF PALM 300 (L) (V)

Baby Coconut Puree | Garden Orache | Coriander Butter

### ORGANIC AND NIXTAMALIZED BEETROOT 300 (L) (V)

Fresh Herbs Dressing | *Cilantro Criollo* Yogurt | Natural Sea Water Foam

### PACIFIC OCEAN BLUE BAY OYSTER 250

Marinated in *Salsa Macha* | St. Regis Craft Beer | Cold & Spiced Tomato Broth | Fennel

### TAMAL NEGRO 350

Baby Squid | Squid Ink Sauce Infused with *5J Iberico Ham* and Avocado Leaf | Daikon

## MAIN

### ARTICHOKES 450 (L) (V)

Homemade *Mole* | Double Cream *Queso de Cuadro* Cheese from Chiapas | Ginger Cream

### CHILE RELLENO 550

Seasonal Fresh Chile Stuffed with Soft Shell Crab | White Bean Puree | *Salsa Verde*

### ZARANDEADO STYLE ABALONE FROM ENSENADA 600

Roasted Pineapple and Avocado Puree | *Xoconates* | Trout Caviar | *Pápalo* Oil | Fennel  
(*Line-caught Catch of the Day* also available)

### DUCK MAGRET FROM TAPALPA (5 oz.) 650 (L) (N)

Dried Chilies *Adobo* | Cashews | Wild Berries | Bok Choi | Jus Seasoned with Avocado Leaf

### GRILLED DEER (5 oz.) 650

Slowly Cooked Potato | Seasonal Wild Mushrooms | *Quintoniles* | Vegetable Jus

### KOROBUTA PORK CHOP (6 oz.) 650 (L)

Spiced Butter | Grilled Shishito Pepper

Gluten (G) Lactose (L) Nuts (N) Vegetarian (V)

All prices include 16% VAT | Prices in Mexican Pesos  
+10% Service Charge

