



MENU

AUTUMN

STARTERS

Pear salad (100 g) ✓	\$195
French lettuce, pear, blue cheese and walnuts, balsamic vinaigrette.	
Citrus salad (100 g) ✓	\$195
Mixed greens, grapefruit, orange and lemon vinaigrette.	
Basil aguachile (90 g)	\$255
Fish, basil, serrano chile, ginger and radish.	
Black bean soup (200 ml) ✓	\$170
Fresh cheese mousse, Mexican salsa.	
Squash blossoms (90 g) ✓	\$195
Battered and fried, filled with ranch cheese, tomato sauce.	
Arab-style taco (90 g)	\$255
Shrimp and octopus, hummus, tzatziki and a small salad.	

CORN

Fish and jocoque sope (90 g)	\$255
Basil oil, jocoque.	
Tuna tostada (90 g)	\$255
Tapenade, árbol chile vinaigrette, chives.	
Ancho chile taco (90 g) ✓	\$190
Ranch cheese filling, roasted garlic salsa, local cilantro.	
Pressed pork crackling and leek tamal (120 g)	\$255
Green salsa, farmhouse cream.	
Mushroom quesadilla (90 g) ✓	\$205
With garlic and chile.	
Brisket barbacoa taco (100 g)	\$255
Rustic green salsa.	

MAINS

Catch of the day (180 g)	\$475
In adobo, lentils and roasted onions.	
Vegetables in pasilla "mole" (180 g) ✓	\$325
Carrot, zucchini, squash and beetroot.	
Adobo octopus (180 g)	\$505
Mole de novia, sautéed baby potatoes.	
New York strip (180 g)	\$595
Sweet mole, plantain purée.	
Pork belly (180 g)	\$455
Green salsa, caramelized endive, squash purée.	
Brisket barbacoa (180 g)	\$495
Served with salsas and tortillas for tacos.	

DESSERTS

Candied squash tamal (120 g) ✓	\$175
Cream ice cream.	
Guava mousse (120 g) ✓	\$175
Guava paste, crumble and guava ice cream.	
Cajeta flan (80 g)	\$175
Our classic recipe.	