



MENU

AUTUMN

Tasting Menu

Food \$1450

Wine pairing + \$850

Snack

Cava Anna Codorniu

1

Basil aguachile (60 g)

Fish, basil, serrano chile, ginger and radish.

Don Leo Sauvignon Blanc, Parras Valley, Coahuila

2

Tuna tostada (70 g)

Tapenade, árbol chile vinaigrette.

Scielo Chardonnay

3

Catch of the day (70 g)

Local fish, lentils, roasted spring onions.

Scielo Chardonnay

4

Squash blossom (60 g)

Filled with ranch cheese, parsnip purée, tomato sauce.

Bodegas del Viento, Rosa de Uva

5

Pressed pork crackling and leek tamal (60 g)

Green salsa, ranch cream and fresh adobera cheese.

Canto de Luna

6

New York strip (70 g)

Sweet mole, plantain.

Don Leo Linde Syrah

7

Guava mousse (60 g)

Guava paste and crumble.

Nicolasa