



Appetizers

MI TIERRA SALAD	340
Tubers Baked with Fine Herbs, Pink Lentil Salad, Burnt Valladolid Creole Avocado, Veracruz Pineapple Vinegar, Quelites Salad	
BAKED BEETROOT	350
Beet Slices, Hibiscus Flower and Dark Caramel Vinaigrette Crackling Beetroot Leaves and Homemade Almond Cheese	
BOCOLES	390
Yellow Corn Dough with Duck Lard, Raw Green Tomatoes Sauce Duck Confit, Pickled Red Onion with Cured Cactus Paddle Creole Coriander	
☞☞	
ROASTED CREAM TOMATOES	295
Stuffed Pumpkin, Pumpkin Compote with Confit Tomato Smoked Chiapaneco Cheese Foam, Blue Corn Tile	
BLACK AGUACHILE	330
Lime Juice Macerated Shrimp, Black Aguachile Chiltepin, Tree Tomato Mashed Mango and Roasted Onions	
CALDO DE LA ABUELA	490
Fish and Seafood Broth Scented with Chipotle and Wormseed Crispy Tortilla, Guajillo Chili Puree	
☞☞	
TEMPURA OYSTERS	350
Citric mustard Tempura, Ajillo Mayonnaise, Broccoli and Rosemary Moss	
ENSENADA SARDINES	350
Chargrilled Cooked with Plantain Leaves, Molcajete Sauce, Hoja Santa and Wormseed Vinaigrette, Tlayuda with Refried Beans	
MAYAN OCTOPUS	650
Braised Octopus, Mashed Potatoes, Recado Negro Sauce Xnipeç with Pickled Radish	
MANCHAMANTEL	650
Skillet Foie Gras, Mole Manchamanteles, Fried Plantain Molotes with Ramonetti Cheese, Sautéed Lemon Grasshoppers	



Main Course

TUNA CARNITAS	590
Tuna Carnitas, Hoja Santa Green Mole, Grilled Vegetables, Purslane Salad Habanero Powder	
CATCH OF THE DAY	595
Black Veracruz Style, Rice Tamale with Pickled Peppers Olives and Capers Tapenade	
CHILEAN SEABASS	860
Cooked in Avocado Butter, Roasted Cauliflower Puree, Chaya Emulsion White Beans and Xcatic Chili Salad	
	
DOGFISH TAMALES	390
Dogfish Minilla Preparation, Coloradito Oaxaca Mole, Chicatana Ant	
CHICKEN WITH MOLE SAUCE	520
Chicken with Poblano Mole Sauce and Mexican Rice	
MEXICAN HAIRLESS PIG	695
Confit Mexican Hairless Pig, Cochinita Pibil Reduction, Xpelon Beans Cabbage and Carrot Salad with Sour Orange Juice	
	
BEEF BROTH	615
Beef Tongue Cooked at Low Temperature, Chipotle Beef Broth Baby Corn, Creole Pumpkin, Carrots, Green Beans and Sprouts Of Wormseed	
BEEF CHEEK BARBECUE	850
Cooked in Agave Leaf, Guajillo Chili Paper, Guacamole Radish Onion and Coriander Salad	
BEEF FILLET	890
Cooked in Butter of Valladolid Sausage, Mash Burnt Onion With Pork Bacon, Sweet Potato Textures, Macha Sauce With Corn and Mexican Seeds	