

STARTERS

Salad of today's harvest from "las chinampas" with "cotija" cheese
\$ 150

Charred avocado tartare with "escamoles" and mexican herbs chips
\$ 290

"Huauzontles" (amaranth blossom) in a creamy tomato sauce, with Chiapas cheese
\$ 180

Jerusalem artichoke "tamal" and burnt yogurt with "chaya pipián"
\$ 130

Crab tostada with lime, radish and "chile habanero" mayonnaise
\$ 220

MAIN COURSES

Fish "barbacoa" in a grasshopper "adobo" with nixtamalized "ayocote" and "vaquita" beans
\$ 490

Braised oxtail in black "recado", "chile habanero" and red glazed onions "au jus"
\$ 595

Braised shoulder "au jus" with dried "chiles" and chickpeas cream
\$ 650

Atocpan style "mole" and a selection of vegetables from Yolcan
\$ 235

Creamy rice with Ocosingo cheese, "segueza" from central valleys and chicatana ant "chorizo"
\$ 520

Pork in "chile pasado", potatoes and apple infused in "chiles"
\$ 450



* If you have any allergies or restrictions, please let us know.

* All our products are fresh, so they are subject to availability.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* Our protein portions are 120 gr average before cooking.

* All our prices are expressed in Mexican pesos and the taxes are included.



AUTUM TASTING MENU

(October, 2018)

"Milpa Alta"

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Sardines in gooseberry "aguachile", red berries, "tomatillo" and cucumber from "las chinampas"

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Charred avocado tartare with "escamoles" and mexican herbs chips

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Jerusalem artichoke "tamal" and burnt yogurt with "chaya pipián"

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Roasted eggplant with black garlic mojo, macadamia nuts, purple basil and "hoja santa" sauce

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Potatoes "barbacoa" in a grasshopper "adobo" with nixtamalized "ayocotes" and "vaquita" beans

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Nixtamalized tomato and sweet onion reduction

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Braised oxtail in black "recado", "chile habanero" and red glazed onions "au jus"

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Cactus sorbet

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Sapodilla fruit rocks with sapodilla pulp and pink peppercorn gel

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Jerusalem artichoke, "panochera" apple and smoked buttermilk ice cream

\$ 2050

With pairing \$ 3450

* Menu served from 13:00 to 16:00 & 18:30 to 21:30 h

WE SUGGEST THIS MENU FOR ENTIRE TABLES