

## STARTERS

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

Charred avocado tartare with "escamoles" and mexican herb chips  
\$ 270

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

"Salbut" with wild mushrooms confit in "agave" honey, seasoned with "chile mixe" powder and fresh corn  
\$ 150

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

## MAIN COURSES

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

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

Braised shoulder, "birria" broth and chickpeas  
\$ 650

"Tumbada" rice with abalone  
\$ 530

Atocpan style "mole" and a selection of wild mushrooms (matsutake, boletus and pink pleurotus)  
\$ 235

Pork in "chile pasado" with potatoes and apple infused in "chiles"  
\$ 430



\* 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 each.

\* Taxes are included in the prices.



## SUMMER TASTING MENU

(JULY 2018)

"Milpa Alta"

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"Oaxacalifornia"

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Charred avocado tartare with "escamoles" and herb chips

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"From las chinampas"

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Roasted boletus mushroom with black garlic mojo, walnuts, basil and "hoja santa" sauce

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Potatoes "barbacoa" in a grasshopper "adobo" with nixtamalized beans

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Nixtamalized kidney tomato, grilled matsutake and sweet onion reduction

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Braised shoulder, "birria" broth and chickpeas

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Cactus sorbet

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Tropical "caos"

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"Sweet milpa", green bean ice cream, corn pudding and candied zucchini blossoms

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\$ 2050

With pairing \$ 3450

\* Menu served from 13:00 to 15:30 & 18:30 to 21:30 hrs

WE SUGGEST THIS MENU FOR ENTIRE TABLES