

DESSERTS

Jerusalem artichoke, “panochera” apple
and smoked buttermilk ice cream
\$ 140

Mamey panna cotta, sweetened corn crumble and mamey seed ice cream
\$ 140

Oaxacan chocolate pot baked on coals
(15 minutes in the oven)
\$ 140

Sapodilla fruit rocks with sapodilla fruit pulp
and pink peppercorn gel
\$ 140

Red berries “caos”
\$ 140

Dessert tasting / \$ 300 (per person)

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