

STARTERS

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

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

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

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

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

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

MAIN COURSES

Trout "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

Atocpan style mole and a selection of wild mushrooms in an emulsion of butter and pitona
\$ 235

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

Pork in "chile pasado", potatoes and roasted season fruits infused in "chiles"
\$ 450

Roasted eggplant with black garlic mojo, macadamia nuts, basil and "hoja santa" sauce
\$ 330



* 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.



WINTER TASTING MENU

(February, 2019)

"Milpa Alta"

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Shrimp's head and roes with "guacachile" and yuzu

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Charred avocado tartare with "escamoles" and mexican herb chips

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

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Soft shell crab "a la veracruzana"

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Trout "barbacoa" in a grasshopper "adobo" with nixtamalized "ayocote" and "vaquita" beans

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Nixtamalized tomato and sweet onion reduction

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Roasted lamb with vegetables from "las chinampas", date's reduction and "agave" aroma

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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, apple and smoked buttermilk ice cream

\$ 2150

With pairing \$ 3550

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

WE SUGGEST THIS MENU FOR ENTIRE TABLES