

# Menu



APPETIZERS

<b>Jamaica flautas</b> 6 pzs.	\$155
Filled with caramelized hibiscus stir-fry, guacamole, adobo chipotle cream, and grated Cotija cheese	
<b>Tetela duo</b> 150g	\$155
Cheese and bean-filled, roasted tomato sauce, cured beef, and quelites	
<b>Creoled salad</b> 150g	\$175
Tomato and avocado salad, mixed greens, quelites pesto, fresh artisanal orange cheese, pumpkin seeds, and citrus vinaigrette	
<b>Fig salad</b> 120g	\$185
Two-texture figs: fresh and chutney, arugula, basil, baby spinach, Koji (fermented soybean paste), fig leaf emulsion, crispy bacon bits	
<b>Tortilla soup</b> 100g	\$180
Tomato broth with dried chilies, fried tortilla, cheese, cream, and pork rind	
<b>Noodle from the pot</b> 100g	\$185
Mole from concentrated broth, chambray, vegetables, and noodles	
<b>Green apple &amp; habanero ceviche</b> 100g	\$195
White fish ceviche, green apple, red onion, cilantro, habanero	
<b>Shrimp tacos</b> 100g	\$210
With a crust of national cheddar cheese. Grilled shrimp with chili oil, avocado, red onion, and creole cilantro	
<b>Tuna tostada</b> 100g	\$220
Lemongrass-marinated tuna, lime, árbol chili oil, mayonnaise, sautéed chilies	
<b>Oaxaca-style Tlayuda</b> 120g	\$235
Toasted with refried beans, cheese, cured beef, red chorizo, and grasshoppers	
<b>House guacamole</b> 150g	\$240
Con chicharrón de pork belly, cherrys con polvo de chapulín, queso cotija	
<b>Green tatemado aguachile</b> 100g	\$245
Shrimp, cucumber, pear, red onion, avocado, black mayonnaise	
<b>Duck chalupitas</b> 180g	\$250
Duck confit with green and red sauce, onion	

MAIN DISHES

<b>Grilled cauliflower</b> 200g	\$185
Marinated with sesame oil, tomato, lemon, garlic, served over roasted onion	
<b>Grilled chicken breast</b> 200g	\$275
Guajillo sauce, pineapple sauce, crispy vegetables	
<b>Pork cachopo</b> 180g	\$295
Filled with cheese and national prosciutto, roasted potatoes, green sauce with cream	
<b>Lamb burger</b> 180g	\$295
With tomato, arugula, national cheddar cheese, cilantro/habanero tzatziki dressing	

<b>Milpa mushroom risotto</b> 180g	\$300
Corn truffle, foie gras, Michoacán Cotija cheese	
<b>Green fish</b> 180g	\$330
Seasonal fish with cilantro and holy leaf oil, green pipián, lemon-roasted potatoes, green vegetables	
<b>Grilled octopus</b> 180g	\$420
With two sauces: pressed pork rind with beans, Iberian chorizo, padrón peppers	
<b>Wellington Nest</b> 350g	\$540
Beef tenderloin center, corn truffle duxelle with macadamia, shiso leaf, national prosciutto, fresh salad, wine-syrup vinaigrette	
<b>New York steak with black mole negro</b> 250g	\$650
New York High Choice, house-made black mole, sweet potato, roasted Brussels sprouts	



DESSERTS

<b>Mango and passion fruit pavlova</b> 50g	\$75
Mascarpone cream, mango-basil salad, passion fruit ice cream	
<b>Ice cream and sorbets</b> 120g	\$80
A variety of seasonal flavors	
<b>Mamey flan</b> 125g	\$95
Chocolate soil and pixle seed ice cream	
<b>House churros</b> 125g	\$95
Chocolate and cardamom sauce, raspberry, eggnog	
<b>Ki-chocolat</b> 120g	\$135
70% dark chocolate mousse with almond praline and smoked vanilla ice cream	
<b>Tres leches</b> 160g	\$145
Sponge cake, red fruit compote, tres leches with eggnog, red fruit sorbet	



TALLER CULINARIO

Our prices are in national currency and include VAT. Our dishes may contain allergens such as gluten, dairy, nuts and seafood. Please inform your waiter in case of allergies or dietary restrictions. The consumption of raw foods is the responsibility of the consumer. The indicated weight represents the total dish weight.