

FROM OUR "HUERTO"

 Vegetarian

  Vegan

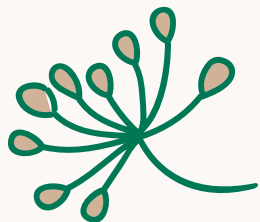
- "INFLATIBLE" ONION SOUP  \$145
- ARTICHOKE & AMARANTH CHOWDER  \$135
- ROASTED CAULIFLOWER   
For 2 people \$195
Green Romesco / Homemade Tortillas /
Pickled Onions
- GRILLED CARROTS  \$196
Peruvian Bean Hummus / Liquorice / Barley
- "BRASA" EGGPLANT 1 pc   \$196
Babaganoush / Hazelnuts
- TOMATO TARTARE 150 gr   \$185
Toasted Pinenuts / Mustard Seed / Red
Pepper / Grilled House Bread
- GRILLED ENDIVES 4 pcs  \$238
Caramelized Peanut Praline / Jocoque /
Grana Padano
- SWEET POTATO WITH "CHICATANA"
FLYING ANT MOLE 1 pc  \$215

FROM OUR OAXACA "COMAL"

- FRIED OCTOPUS QUESADILLA 1 pc \$75
Avocado puree/ coriander flower
- ORGANIC TRIPE TAQUITOS 2 pcs \$145
Prickly Pear & Red Chilies. 2 pcs
- BONE MARROW & ESCAMOLES \$255
"SOPECITOS" 3 pcs
Black Beans / Potato / Red "Mixe" Chili Paste
- PORK BELLY "AL PASTOR" TACOS 2 pcs \$165
Smoke / Fermented Pineapple



FROM OUR SMOKER



CORNISH HEN 800 gr
For 2 people

\$420

PORK RIB 350 gr

\$345

ORGANIC BRISKET 280 gr

\$355

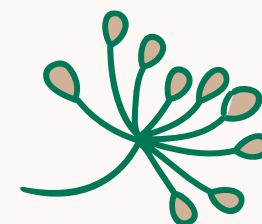
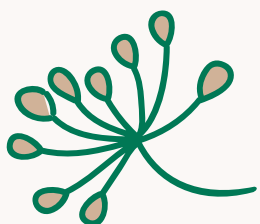
Our Smoker Dishes include:

PICKLED VEGETABLES, HOUSE BREAD OR
TORTILLAS AND POUTINE

SMOKED BEEF TONGUE TACOS 2 pzas
Peanut Mole / Fermented Cabbage / Spicy Sauce

\$165

FROM OUR "HOLE ON THE GROUND"



BARBACOA 250 gr

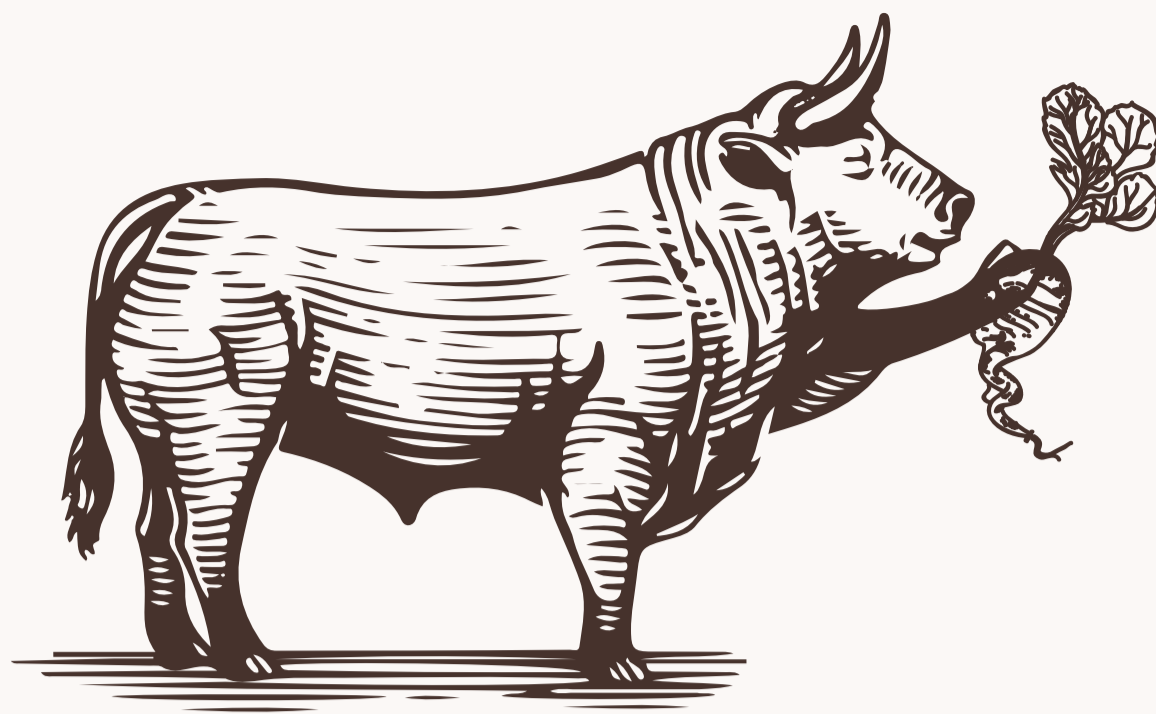
\$295

Shredded & Smoked Sheep's meat / Birria
Broth / Blue Corn Tortillas / Drunken Sauce /
Onion & Coriander

COCHINITA PIBIL 250 gr

\$275

Axiote Rub / Smoked Pulled Pork / White
Tortillas / Xni-Pek / Habanero Sauce



FROM OUR "CHARBROILER"

"EL VIZCAINO" GRILLED OYSTERS \$360
Guajillo Chili / Butter / Garlic / Meyer Lemon

UPSIDE-DOWN SHRIMP "SOCARRAT" \$390
Veggies / Aioli / Parsley

CATCH OF THE DAY "A LAS 2 TALLAS"
GREEN & RED TALLA SAUCE \$620
(FOR 2 PEOPLE)

OCTOPUS \$445
"Prensado" Sauce / Crunchy Chicharrón /
Wild Coriander

CHARBROILED TUNA COLLAR \$350
Sesame Green Pods

LAMB SPANISH RICE \$580
Lamb Chops / Fava Beans and Carrots /
Hojasanta "Aioli" / Burnt Lemon

\$1600

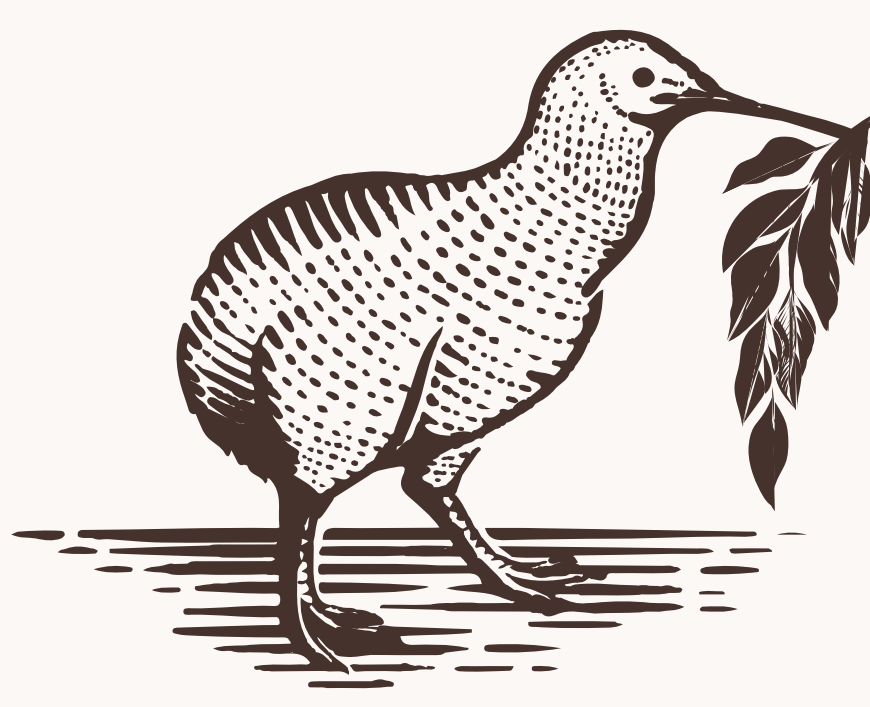
TOMAHAWK
1 kg

\$890

PORTER HOUSE
650 gr

NATIONAL CUTS / DRY AGED

Garlic & Oil Piquillo Peppers / Fried Potatoes



SEASONAL MENU



- SMOKED BURRATA \$285
Kalamata & Sundried Tomatoes / Garlic Chips /
Woodfire Bread
- MUSSEL CROQUETTES \$165
Goat-s Cheese / "Green Amaranth" /
Coriander Alioli
- HIRAMASA JACK "CRUDO" \$195
Green "Vuelve a la Vida" Sauce / Shallot &
Apple / Avocado / Tostadas
- BEEF TARTARE 150 gr \$235
"Cañada de la Virgen" Organic Sirloin /
Mustard Seed / Fried Parsley / Hay Potato
- BUTTERNUT SQUASH RAVIOLI \$220
Grana Padano Cheese / Poppy Seed / San
Miguel Beurre Blanc & Rosemary
- SAL Y CANTO DUCK 220 gr \$389
Broccoli / White Carrot Puree /
"Garambullo" Sauce

KIDS MENU



- BACON & CREAM PASTA \$120
- MINI BURGER \$105
Caramelized Onion / Cheddar / French Fries
- GRILLED CHICKEN WITH VEGGIES \$135
- PULLED DUCK QUESADILLAS \$115
3 small pcs



SWEET ENDINGS



- ST. PAULINE CHEESE CAKE \$145
Warm aged Cheese Cake / Berries Sorbet
- "BUÑUELO" \$135
Pixtle (Mamey Bone) Pannacota / Mamey
Ice Cream
- CORN CRÈME BRÛLÉE \$138
Passionfruit / Goats Cheese Ice Cream
- CREOLE APPLE PIE & MILK
ICE CREAM \$135
- CHOCOLATE & CACAO SOUFFLE
WITH ALMONDS \$155

BUY THE COOKS A SIX PACK \$150

* All our prices are in MXN and include local taxes