

~ C O L D A P P E T I Z E R S ~

🌿 PLATO DE QUESOS MEXICANOS ARTESANALES

Chef's Selection of farm to table assorted
Mexican cheese. \$400 mx

DUETO DE CEVICHES

Catch of the day green ceviche and pacific style ceviche
with corn crisps. \$270 mx

GUACAMOLE CON CHAPULINES

Freshly made guacamole with roasted grasshoppers. \$100 mx

PULPO CON VINAGRETA DE CILANTRO

Thinly sliced octopus served with cilantro vinaigrette. \$270 mx

TERRINA DE PATITAS DE PUERCO CON VINAGRETA DE JALAPEÑO

Pig trotters terrine served with jalapeño chile vinaigrette. \$150 mx

LÁMINAS DE FILETE CON CHILEAJO ROJO

Fine slices of Beef tenderloin with garlic and red chile sauce.
\$270 mx

~ H O T A P P E T I Z E R S ~

🌿 EMPIPIANADAS DE FLORES Y CHAYA

Flowers and wild greens quesadillas with pumpkin seed sauce.
\$210 mx

GORDITAS DE CHICHARRÓN

Corn patties stuffed with cooked pork rind, garnished with
lettuce, cream and cheese. \$80 mx

FIESTA DE TAMALES

Chef's selection of three traditional tamales. \$160 mx

~ S O U P S ~

🍷 FIDEO SECO CON CANGREJO Y AGUACATE

Vermicelli with crab and avocado. \$120 mx

🌿 SOPA MORENA DE FRIJOL

Light black bean soup with traditional garnishing. \$90 mx

🌿 SOPA DE TORTILLA CON CHILE PASILLA

Tomato and pasilla chile broth with tortilla crisps. \$80 mx

~ S A L A D S ~

ENSALADA DE TOMATILLO FRESCO

Fresh tomatillo (mexican green tomato) with chipotle dressing and cotija cheese. \$110 mx

ENSALADA DE ARÚGULA Y BETABEL ROSTIZADO

Roasted beetroots and pumpkin seeds, arugula and goat cheese. \$110 mx

ENSALADA DE ESPINACA CON ALMENDRA, PASILLA Y VINAGRETA DE LIMÓN

Spinach, pasilla chile and almond flakes salad with lime vinaigrette. \$110 mx

~ M A I N C O U R S E ~

MIXIOTE DE POLLO

Chicken marinated with dry chiles, wrapped in agave leaves and steamed. \$230 mx

PATO EN PEPITA ROJA

Roasted duck cooked with annatto seed (achiote) and pumpkin seeds sauce. \$350 mx

CAMARONES EN INFUSIÓN DE HABANERO

Grilled shrimp in a creamy habanero chile and garlic sauce. \$450 mx

PESCA DEL DÍA EN CHILEAJO

Catch of the day with green chiles and garlic. \$400 mx

FILETE DE CERDO ENCACAHUATADO

Grilled pork tenderloin in a light peanut and spices sauce. \$200 mx

FILETE DE RES EN MANTEQUILLA DE CHILMOLE

Grilled beef tenderloin with black chilmore and butter sauce (ancient sauce from the Yucatan made of burnt chiles and spices). \$290 mx

PAPADZULES

Mayan delicacy. Tortilla stuffed with hardboiled egg covered in pumpkin seed sauce, tomato and chile sauce. \$130 mx

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C A C H I T O

~ D E S S E R T S ~

PASTEL DE ELOTE AL
ROMPOPE

White corn cake with local eggnog sauce.

\$100 mx

PASTEL DE CHOCOLATE Y
ALMENDRA Y CROCANTE
DE CACAO

Dark chocolate and almond cake with
caramelized cacao nibs. \$150 mx

MOUSSE DE GUAYABA
CON QUESO

Fresh guava and cream cheese mousse.

\$100 mx

TARTA DE ALMENDRA Y
FRUTOS ROJOS

Almond tart with mixed berries ice
cream. \$90 mx

PASTEL DE QUESO DE
CABRA CON MANZANA

Goat cheese cake with fresh apple and
cinnamon. \$110 mx

