



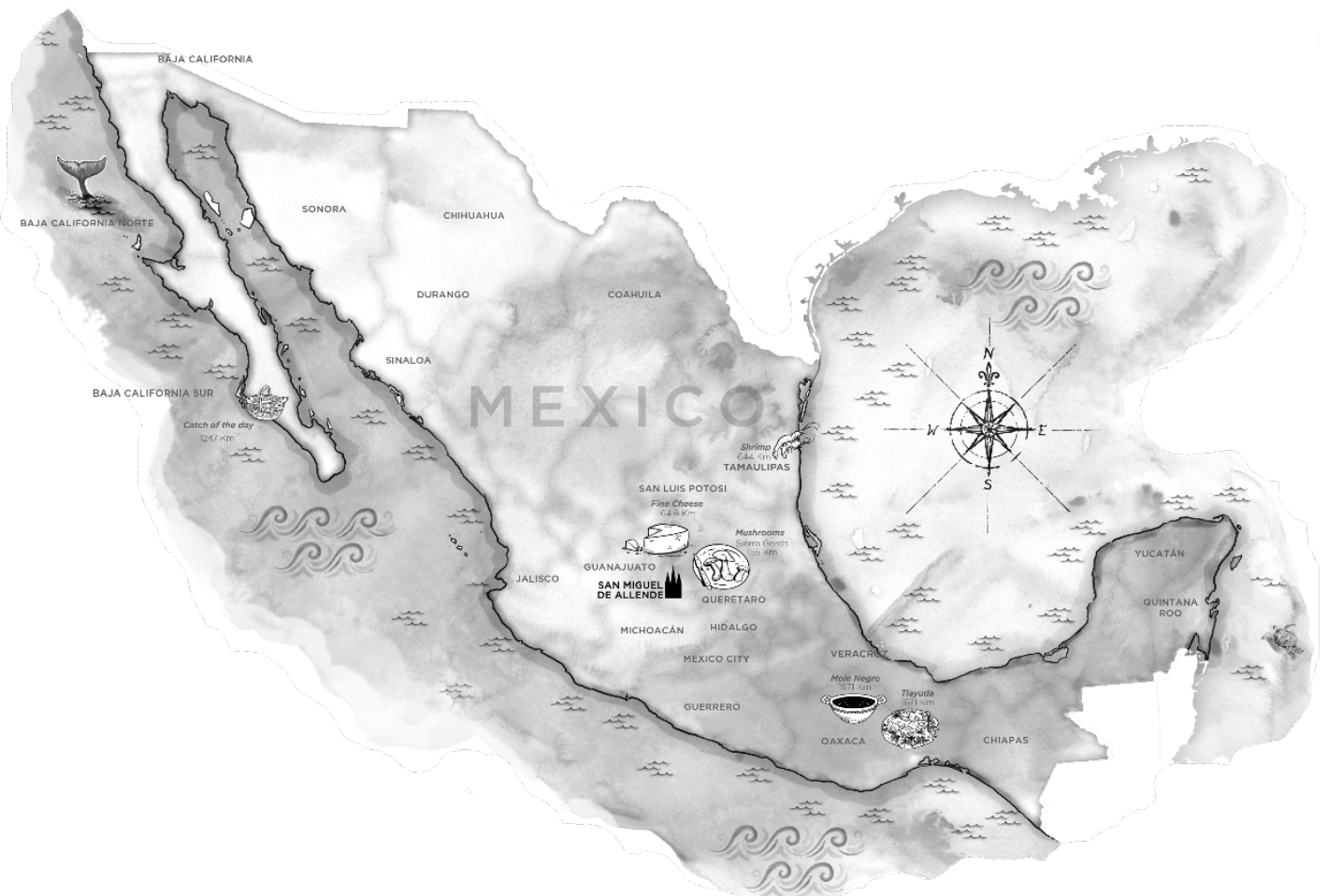
A CULINARY TAPESTRY

Our menus are a celebration of Mexico's rich and diverse culinary landscape—where every ingredient carries the soul of its region and the story of its people.

From the artisan cheeses of Querétaro, aged with care in the highlands, to the wild mushrooms of the Sierra Gorda, gathered in misty forests, each bite is rooted in tradition. The catch of the day from Baja California's Pacific coast brings the ocean's freshness to the table, while shrimp from Tamaulipas evokes the bounty of the Gulf. And in the south, Oaxaca's mole negro, tlayudas, and chocolate offer a taste of ancient rituals and bold flavors, crafted with reverence and fire.

This is more than a menu, it's a mosaic of Mexico's edible heritage. A tribute to freshness, authenticity, and the timeless connection between land and table.

¡Buen provecho!



DINNER

TO START

FIGS SALAD V, G

Figs, kale, citrus, roasted asparagus, caramelized walnuts, honey-lemon vinaigrette ^(8,12)

ROASTED CARROTS VG

Jocoque (fermented milk), orange, toasted peanuts, and chili flakes ^(5,7)

ENCHILADAS POTOSINAS VG

Enchilada potosina (3 pieces of corn turnover filled with ranchero cheese and tomato), bean puree, fresh cheese, sour cream, spring onion, avocado ^(5,7,8)

MELTED CHEESE

Oaxaca-style cheese.

Option to choose plain, with chorizo, or with mushrooms ⁽⁷⁾

SOUPS

TORTILLA SOUP VG

Tortilla strips, sour cream, ranchero cheese, guajillo chili, epazote, and creamy avocado ⁽⁷⁾

CREAM OF ROASTED CORN VG

Roasted baby corn, herb croutons, squash blossom, and jocoque ^(1,7)

MAIN COURSES

FISH WITH MUSHROOM BIRRIA G

Catch of the day 180g, cabbage, chickpeas, cilantro, lemon ^(4,12)

TRADITIONAL CHICKEN

Chicken 180g, green mole, squash blossom, vegetables, spicy pumpkin seeds ^(5,8,9,11,12)

RED SHRIMP AGUACHILE OVER CRISPY PORK RIND TACOS

Crispy tacos with pressed seasoned pork cracklings 180g, shrimp 90g, dried chili puree, avocado, jalapeño, spring onion, cilantro ^(2,6)

BRAISED SHORT RIB

Short rib 180g, sweet potato purée, tamarind, onion, balsamic ^(7,9,12)

PORK BELLY & "ASADO DE BODA"

Pork belly 180g "asado de boda" (wedding roast), bean purée, crispy rice ^(1,5)

BEEF FILLET

Beef fillet 180g, chickpea puree, roasted baby corn, nopal and pickled onion salad, ancho chili jus ^(7,12)

BEAN TAMAL V 1 piece

Black beans, mole poblano, quelites (edible greens), spring onion, criollo cilantro ^(5,8,11,12)

ROASTED CAULIFLOWER V

Lentil ragu, cacao adobo, preserved xoconostle, smoked amaranth crumble ⁽¹²⁾

SIGNATURE DISH

VG - VEGETARIAN

V - VEGAN

G - GLUTEN-FREE

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

FOOD AND BEVERAGE ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

*Consuming raw or undercooked foods may increase the risk of foodborne illness.

Prices in MXN and are inclusive of 16% tax. Service not included.