



## TO START

FIGS SALAD <sup>8,12</sup> V, G	350
Figs, kale, grilled asparagus, caramelized nuts, honey and lime vinaigrette	
VEGETABLES GARDEN <sup>7,12</sup> VG, G	245
Broccoli, pumpkin, baby carrots, lemon and chickpeas preserve, sunflower seeds, grilled panela cheese	
SHRIMP AGUACHILE <sup>2,6</sup> G	495
Shrimp, morito chili, cucumber, onion, lemon, coriander	
CHEESE & HONEY <sup>1,3,5,7,8</sup>	230
Seasoned fruit, morito chili, homemade bread, nuts	
OCTOPUS AND PORK TOSTADA <sup>9,12,14</sup> G	250
Korn tostada, lettuce, Cherry tomato, chipotle chili, cheese, beans, avocado purée	

## SOUPS

TOMATO SOUP <sup>7</sup> VG	245
Cream, peanuts, chochoyotes, fresh cheese	
TORTILLA SOUP <sup>7</sup> VG	265
Panela cheese, avocado, fried tortilla, guajillo chili, epazote	
<i>A</i> PAELLA STYLE MELOW RICE <sup>7,12</sup> G	395
Short rib, pork belly, chicken	

## MAIN COURSES

BEANS TAMAL <sup>5,8,11,12</sup> V	295
Haba bean, hoja santa, mole, quelites, cambray onion, local coriander	
CATCH OF THE DAY WITH MUSHROOMS BIRRIA <sup>4,12</sup> G	550
Pickled onion, cabbage, chickpeas, coriander, radish, lemon	
PACIFIC SHRIMPS <sup>2,7</sup>	750
Poblano chili, bacon, manchego cheese, cambray potato, chile relleno, manchego cheese sauce	
CHICKEN BREAST WITH GREEN MOLE <sup>5,8,9,11,12</sup>	450
Green mole, pumpkin flower, vegetables, squash seeds, cheese, cream	
BRAISED SHORT RIB <sup>7,9,12</sup>	495
Sweet potato, tamarind, onion, balsamic	
BEEF TENDERLOIN <sup>7,9,12</sup>	750
Potato, caramelized onion, figs, Bajio red wine, mushrooms from Ajusco	

## CENA

*A* SIGNATURE DISH VG - VEGETARIANO V - VEGANO 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.

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

