



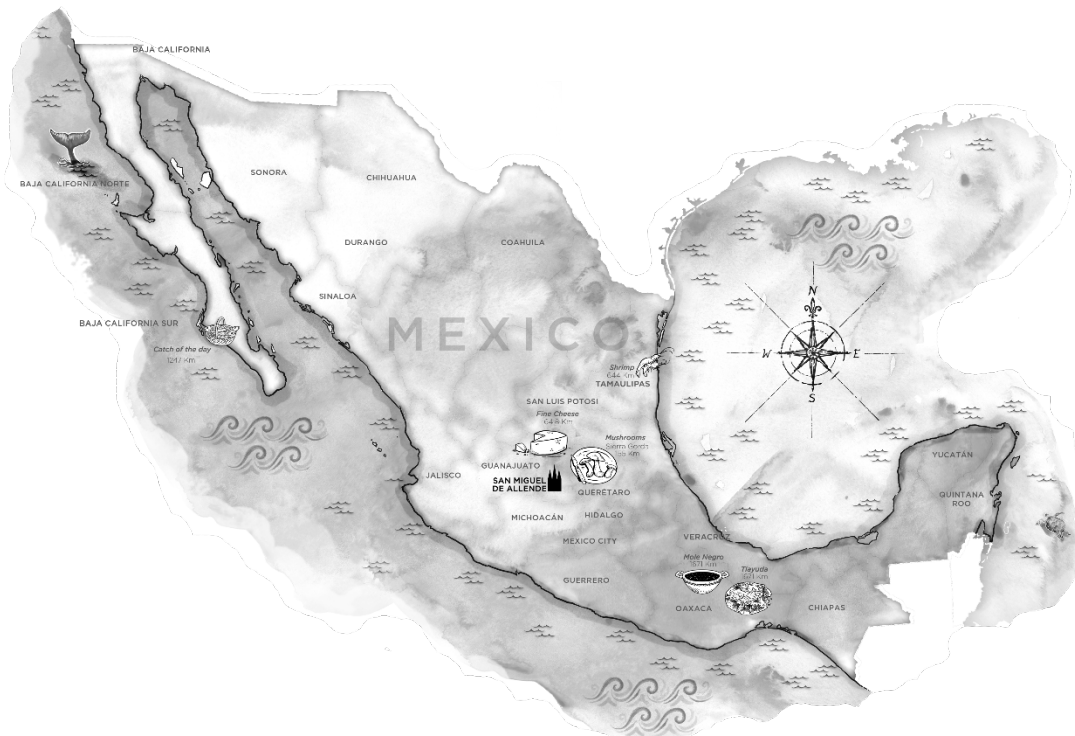
A CULINARY TAPESTRY

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!



ALL DAY DINING MENU

APPETIZERS



GUACAMOLE VG 190
Cheese, pickled vegetables, tlayudas and grasshoppers on the side ⁽⁷⁾

PUMPKIN FLOWER QUESADILLA - 4 PIECES VG 220
With fresh epazote, tomato sauce ⁽⁷⁾

TLACOYOS WITH SMOKED PORK - 2 PIECES 280
Stuffed with black beans, cotija cheese, dried chili sauce with chorizo and pico de gallo ^(5,7,8,11)

MELTED CHEESE 280
Served in molcajete, tomato sauce, smoked chili, corn tortilla ⁽⁷⁾

Add to your choice: Sausage 100g 150 Mushrooms 100g 125



BARBACOA FRIED TACOS- 3 PIECES 390
Green tomatillo sauce, cream, cheese, greens, onion, cilantro ⁽⁷⁾

MOLOTE Y AGUACHILE* 280
Molote stuffed with cheese accompanied with raw shrimp 50g aguachile, creamy green tomato and cucumber sauce ^(2,4,7)

SALADS & SOUPS

HUAZONTLE AND SALT-CURED NOPAL CACTUS CEVICHE V,G 280
Onion, cilantro, charred tomatoes, mesquite honey, cucumber, avocado, radish, clarified tomato juice

ROMANIE LETTUCE AND XOCONOSTLE V,G 250
Roasted beets, fennel, purslane, spicy amaranth, xoconostle dressing

POBLANO CHILI CREAM SOUP 250
Sautéed corn and poblano chili, pumpkin flower with requesón ⁽⁷⁾

PUMPKIN FLOWER SOUP V 280
Pumpkin flower, fried taco filled with potato and epazote, fresh greens

MAIN COURSES

PICANHA TLAYUDA 390
Pork lard 180g, refried beans, avocado, grilled onion, quesillo, purslane, cilantro ⁽⁷⁾

CHICKEN BREAST 200G FILLED HUAZONTLES 530
Filled with cheese, poblano pepper and huazontles, greens salad, black mole and coloradito mole ^(1,5,8,11)

ENMOLADAS - 3 PIECES 340
Mole of the house, choice of stuffed: chicken 150g or wild mushrooms 150g or pork 150g, served with Mexican rice ^(1,5,8,11)

CATCH 120G AND SHRIMPS 120G AL MOJO DE AJO STYLE 590
Black bean salsa, avocado, vegetable rice and plantain chips ^(2,4)

PICANHA ARABIAN TACOS 180G - 2 PIECES 390
Traditional from Puebla, served with pita bread, jocoque, chipotle chili sauce, serrano chili, onion ^(1,7)

VEGETABLE MIXIOTE WITH PEANUT MOLE V 290
Cherry tomato, cauliflower, green bean, chard and dressed quelites ^(5,11)

PORK CHOP 200G EN MOLE DE OLLA 390
Carrots, green beans, and pickled potatoes ⁽⁸⁾



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.