





ANTOJITOS

GUACAMOLE ⁽⁷⁾ VG	190
Cheese, pickled vegetables, tlayudas and grasshoppers on the side	
PUMPKIN FLOWER QUESADILLA ⁽⁷⁾ VG	220
With fresh epazote, tomato sauce	
CHALUPAS ^(5,8,11)	230
Pork, variety of salsas, green, red and mole, onion, cilantro	
 BARBACOA FRIED TACOS ⁽⁷⁾	390
Green tomatillo sauce, cream, cheese, greens, cilantro	

APPETIZERS & SOUPS

MILPA SALAD V	280
Charred corn, grilled onion, fried tortilla strips, sundried huitlacoche, cherry tomato, grilled zucchini, acuyo, leaf vinaigrette	
 PUMPKIN FLOWER SOUP ⁽⁷⁾ V	250
Pumpkin flower, fried taco filled with potato and epazote, fresh greens	
POBLANO CHILI CREAM SOUP ^(2,4,7)	250
Sautéed Korn and poblano chili, pumpkin flower filled with requesón and epazote	
TUNA TOSTADA ^(4,11)	450
Cured Tuna with salt from Colima, avocado, cucumber, grasshopper powder, macha sauce	
HUAZONTLE AND SALT-CURED NOPAL CACTUS CEVICHE V/G	280
Onion, cilantro, charred tomatoes, mesquite honey, cucumber, avocado, radish, clarified tomato juice	
MELTED CHEESE ⁽⁷⁾	280
Served in molcajete, tomato sauce, smoked chili, corn tortilla	
Add to your choice: Sausage 150 Mushrooms 125	

MAIN COURSES

 PICANHA TL AYUDA ⁽⁷⁾	390
Pork lard, refried beans, avocado, grilled onion, quesillo, purslane, cilantro	
CHICKEN BREAST FILLED WITH CHEESE AND HUAZONTLES ^(1,5,8,10,11)	530
Filled with cheese and huazontles, greens salad, red mole	
ENMOLADAS ^(1,5,8,10,11)	340
Mole, choice of stuffed: chicken or wild mushrooms or pork, served with Mexican rice	
CATCH AND SHRIMPS WITH GARLIC ^(2,4)	590
Salsa de frijol negro, aguacate, arroz con vegetales y chip de plátano	
PICANHA ARABIAN TACOS ^(1,7)	390
Traditional from Puebla, served with pita bread, jocoque, chipotle chili sauce, serrano chili, onion	
ROASTED VEGETABLES ^(5,7,11)	290
Mole with peanuts, pickled onion, smoked cheese	
 SURF AND TURF GRILLED ⁽⁷⁾	520 / 950
For two people. Option with only meats or only seafood.	
Flank steak, sausage, dried meat, shrimp, fish, octopus, grilled panela cheese, onion, nopal, chilis	
CHILPACHOLE ^(2,4,7)	330
Greens tamal, requesón, crab	



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.



SIGNATURE DISH

VG - VEGETARIAN V - VEGAN G - GLUTEN-FREE