

COLORES Y SABORES DE MÉXICO

A Gastronomic Journey Through Mexico's Soul

MENU

Amouse bouche from the Chef

MICHOACÁN

Traditionals corundas with sour cream and Mexican cheese

SINALOA

Crispy shrimp aguachile

GUADALAJARA

Ribs birria tatemada with tequila

YUCATÁN

Red recado with suckling pig, white recado with cauliflower and black recado with turkey

OAXACA

Warm black mole and mezcal cake

Each dish is paired with a cocktail or wine.

5,500 MXN PER PERSON

INCLUDES WINE PAIRING OF WINE OR COCKTAILS

Please note our cancellation policy:

Cancellations must be 24 hours in and there is no penalty. Prices are in MXN and are inclusive of 16% tax. Service not included.

