



## **STARTERS**

Shrimp and jicama false ravioli (with passion fruit, grasshoppers, beet)  
Smoked esochin fish with greens and spices  
Hoja santa salad with green gazpacho.  
Baked beet salad with pumpkin seed and avocado.  
Picanha beef carpaccio, infusion with local herbs.  
Deep fried octopus tostada with black recado (sauce) and chivita clams.  
Taquitos de castacán (deep fried pork belly)

Mexican Cheese Assortments

## **MAIN COURSES**

Slow cooked short rib over an hoja santa tamale with green sauce.  
False cauliflower risotto with mushrooms and garlic.  
Cannoli filled with a cream of fig and nuts.  
Catch of the day. Fish with mexican style corn, chilmore and Spanish ham dust.  
Tuna fish with a crust of chili ash.  
Pork belly with lemon grass, pear confit and salted yolk.  
Colombian style sausage with antique mustard and pickles  
Grilled Octopus, mostaza style.  
Chicken breast sous-vide with cascabel chili mole and banana pure.  
Pork ribeye pastor style (with a special sauce) with grilled pineapple, xnipec and with bean pure.

## **DESSERTS**

Brulee bread pudding with banana mousse and foie  
Xocolatl (chocolate) with acitron, passion fruit and salty caramel.  
Cheesecake with a pumpkin seed praline, pickled strawberries and cacao.  
Crème Brulee with carajillo spheres (Liquor 43 and Coffee)  
Panacotta with vanilla bean and season fruit.  
Petit fours presentation (chocolates, meringue and cookies)

TASTING MENU  
+ wine pairing

Menu created by Chef Tiago Aceituno.  
Everything is cooked at the moment. We appreciate your patience  
Prices are in mexican pesos. Tax included.  
Service not included