



TASTING MENU

+ wine pairing

STARTERS

Hoja santa salad with green gazpacho
Baked beet salad with pumpkin seed and avocado
Picanha beef carpaccio, infused with local herbs
False cauliflower risotto with mushrooms and garlic
Deep fried tuna "taquitos" with mango chutney
Deep fried octopus tostada with black recado (sauce) and chivita clams
Castacan (deep fried pork belly) Taquitos
Infladita (thick corn tortilla) sweetbreads and foie gras

TACOS

Ribeye black chipotle negro, hoja santa and onions

Catch of the day. Mexican style corn, chilimole and spanish ham dust

Tuna fish with a crust of pepper ash

Porkbelly, seaweed, apple pepper, orange confit and sesame seed

Grilled octopus, tzikilpak (pumpkin seed)

Chicken breast sous-vide, mixote sauce and banana pure

Rack of Lamb

Rack of pork, date sauce, asparagus pure with banana

TACO:

n. A Mexican dish consisting of a folded, extended or rolled tortilla filled with various mixtures.

For us, a Taco, is one of the best culinary expressions presented in the simplest of ways.

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



DULCES

Cacao forest with avocado syrup
Creme Brulee with coffee and Licor 43 spheres
Sweet Potato with caramel and tangerine bread
Mamey, chocolate and foie gras
Green papaya sable breton with honey
Pumpkin pie with spiced ice cream

Ask for our selection of coffee, teas, wines and liquors.

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