

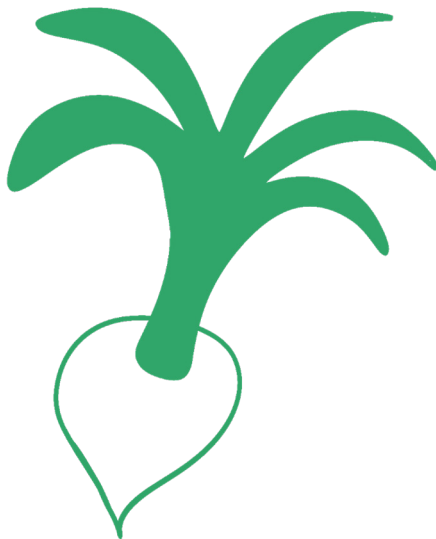
DE LA GRANJA A LA MESA



Along with producers from Teotihuacan, Xochimilco and Huasca, we are moving towards a farm-to-table. We cook with animal proteins from grazing ranches, seafood products classified as sustainable, and fruits and vegetables grown free of pesticides.

Through the local, we dialogue with the global.

As a collaborative platform, we build by sharing through gastronomic



SNACKS

- Chips** \$95
Natural chips, chili and rosemary
- Olives** \$145
Cerignola, gordal y kalamata
- Padron Peppers** \$140
Eureka lemon, worm salt
- Eggplant purée** \$260
Cotija cheese, tomatoes, pita bread
- Roasted beet carpaccio** \$290
Valençy cheese, rocket, candied seeds
- Teotihuacán tomatoes** \$265
with avocado cream, tomato juice, Kalamata olives, anchovies, purslane, and cilantro.

RAW BAR

- Green oysters** (15 gr x piece) 2 pieces / \$215
Sea lettuce, samphire 6 pieces / \$460
- Black aguachile** (120 grs) \$265
Avocado, corriander, fried parsley
- Kampachi Tiradito** (120 grs) \$275
Manzano chile, purslane, jerusalem artichoke, persian cucumber, red onion

TACOS & TOSTADAS

- Octopus taco** (70 gr) \$255
Martajada sauce, tomato, rocket, avocado cream, fried leek
- Grilled fish taco** (80 gr) \$265
With guacamole and a touch of fermented habanero
- Duck tacos** (3 pieces / 80 gr) \$320
Duck confit, 5 chinese spices, hoisin, asian pear
- Rib Eye Tacos** (3 piezas / 300 gr) \$440
Guacamole, spring onions, cilantro, chile de arbol sauce
- Mushroom Tacos** (1 piezas / 80 gr) \$185
Avocado cream with epazote and pipicha, heirloom cilantro
- Crab Tacos** 1 order (125 gr) / \$260
Soft crab, refried 2 orders (250 gr) / \$520
beans, habanero mayonnaise & tortillas on the side
- Chilmore Tostada** (65 gr) \$220
White catch, mixed herbs, avocado

SEA APPETIZERS

- Dried shrimp aguachile** (80gr) \$330
Dried shrimp in smoke morita chile sauce, guaca mole, jerky, red onion and lime
- Grilled oysters** (15 gr x piece) 2 pieces / \$215
Garlic, parsley & butter 6 pieces / \$460
- Peal and eat shrimps** (56 gr x piece) 1 piece / \$145
Horseradish mayonnaise 3 pieces / \$365 6 pieces / \$680
- Anchovies in vinegar toast** (40 gr) \$260
Braised leek, alioli

LAND APPETIZERS

- Endives salad** \$255
Fried capers, sherry vinagrette, mint, peppermint
- Crunchy salad** \$265
Croutons, aged sheep cheese, champagne vinagrette
- Roasted cauliflower** \$280
Pickled golden raisins, farro, lentils, mixed herbs
- Tlayuda** \$295
Avocado cream, pickled vegetables, fava beans, corriander, chicatana ants
- Macarroni** (30 gr) \$290
Three cheese sauce, smoked panceta
- Beef tartare** (90 gr) \$285
Fried potatoes, chilli oil
- Quelites tamale** \$180
Faba mole, nopal, mixes quelites, pickled vegetables, corriander
- Eggplant tamale** \$260
House mole, squash blossom, nopales, amaranth leaves



SOUPS & RICES

- Black rice with calamari** (130 gr) \$380
Shrimps, clams, alioli
- Shrimp broth** (120 gr) \$290
Potatoes, carrots, alioli, shrimps
- Beans soup** (65 gr) \$255
- Squash soup** \$255
- ★ **Milpa Soup** \$280
Chilacayote, squash, Swiss chard, and squash blossom, with clarified meat broth

MAIN DISHES

- 🌿 **Pipian with charcoal grilled fennel** \$260
Pickled vegetables, watercress, shiso, vaquita beans, sunflower seeds, fried kale, thomsen cheese
- 🍖 **Beef stew with octopus** (120 gr) \$320
With bacon, black beans from the pot and morita chili sauce
- 🌿 **Roasted rock cornish hen** (300 gr) \$440
Roasted tomatoes, cous cous, chicken jus, bay leaves, fava beans
- 🍽️ **Suckling pig with cereliac purée** (150 gr) \$540
★ Shiso leaves, and spring onions.
- 🌿 **Lamb with squash purée** (210 gr) \$549
Arugula and mint, pickled güero chili.
- ★ **Charcoal grilled shrimp** (300 gr) \$699
With harissa sauce, smashed potatoes, garlic and parsley mojo
- ★ **Hummus Fish** (200 gr) \$390
with chickpea hummus, fennel bulb with basil, and chili oil.
- 🍽️ **Beef burger** (160 gr) \$450
Bacon, roasted tomato, mountain cheese
- Duck sandwich** (200 gr) \$355
Tomato and morita pepper chutney, pickled vegetables, potato chips
- Tagliatelle with lamb ragu** (120 gr) \$430
Macadamia, fried mint

The consumption of raw food is the responsibility of the diner.

PRICES ARE IN MEXICAN PESOS
AND INCLUDE IVA.

TO SHARE

- 🍽️ **A la talla fish** (1200 gr) \$1,565
Beans, lemon mayonnaise, pickled onions, tortillas
- 🍽️ **Sonora rib eye** (500 gr) \$1,220
Grilled asparragus, fingerling potatoes, mixed herbs

FOR KIDS

- Pita bread** \$260
Tomato sauce, mozzarella, basil
- 🍽️ **Fresh pasta** \$270
Pomodoro sauce, parmesano
- 🍽️ **Chicken schnitzel au gratin** (150 gr) \$295
Broccoli, fresh fennel, fennel greens

DESSERTS

- Fritter** \$210
Goat cheese, pink guava
- Chocolate tart** \$225
Lemon cream, passion fruit, sambuca flower
- 🌿 **Chocolate cake** \$320
Fresh cream, cacao nibs, almond flour
- ★ **Jocoque Ice Cream** \$190
Chocolate crumble, olive oil and honey butter tiles
- 🌿 **Seasonal sorbet** \$155
Fresh herbs mix, olive oil
- Fresh cheese pannacotta** \$260
Guava compote, champagne vinegar syrup, seeds with coriander powder
- Grilled plantain** \$240
Dulce de leche, fresh cream, cacao nibs

COFFEE & TEA

- Espresso** (45 ml) \$99
- Double espresso** (90 ml) \$99
- Espresso macchiato** (45 ml) \$99
- Americano** (45 ml) \$99
- Americano macchiato** (200 ml) \$99
- Cappuccino** (200 ml) \$99
- Latte** (200 ml) \$99
- Cafechata** (150 ml) \$104
- Cold brew** (150 ml) \$105
- Mocha** (200 ml) \$110
- Chocolate w/water** (200 ml) \$99
- Chocolate w/milk** (200 ml) \$110
- Pumpkin Latte** (200 ml) \$128
- Chai latte** (200 ml) \$130
- Matcha latte** (200 ml) \$150
- Glass of milk** (200 ml) \$80
- Carajillo** (60 ml) \$280



🌿 Vegetarian option available

👑 Dish in collaboration with Nao Kitchen Bar, Mazatlán

🍖 Dish in collaboration with La Panga del Impostor

★ New dishes