

DE LA GRANJA A LA MESA



Along with producers from Teotihuacan, Xochimilco and Huasca, we are moving towards a farm-to-table model.

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 residencies.

SNACKS

 Chips TBD	
Natural chips, chili and rosemary	
Olives TBD	
Natural	
Padrón pimientos \$120.00	
Eureka lemon, worm salt	
Eggplant purée \$215	
Cotija cheese, tomatoes, pita bread	
 Roasted beet carpaccio \$255	
Valency cheese, rocket, candied seeds	
 Teotihuacán tomatoes \$225	
Tomato juice, kalamata olives, anchovies, fresh herbs	

RAW BAR

 Black aguachile \$225	
Avocado, coriander, fried parsley	
Manzano pepper aguachile TBD	
Purslane, jerusalem artichoke, persian cucumber, red onion	
 Green oysters (15 gr x piece) 2 pieces / \$189	
Sea lettuce, samphire	6 pieces / \$428
 Chilmole tostada \$180	
White catch, mixed herbs, avocado	

TO SHARE

 A la talla fish (1200 gr) \$1,450	
Beans, lemon mayonnaise, pickled onions, tortillas	
 Catch of the day (1200 gr) \$1,450	
Miso sauce, rocket, radicchio, fingerling potatoes	
 Sonora rib eye (500 gr) \$895	
Grilled asparagus, fingerling potatoes, mixed herbs	

TACOS

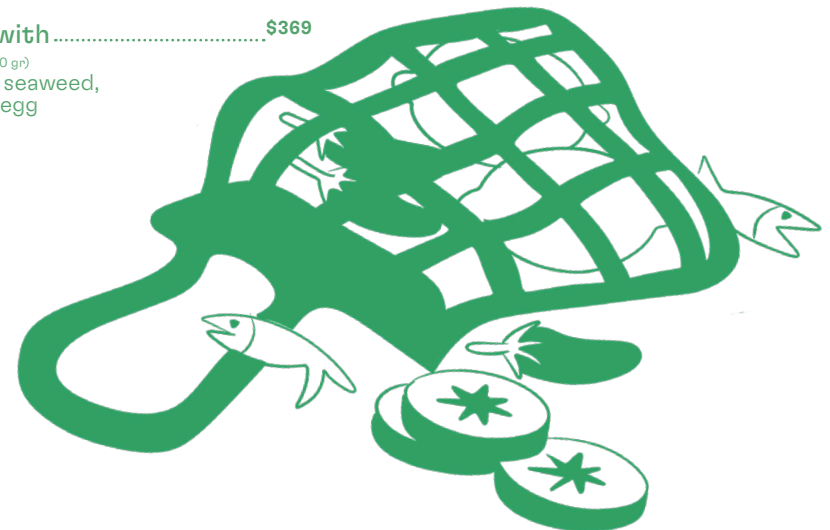
 Octopus taco (70 gr) \$225	
Martajada sauce, tomato, rocket, avocado creao, fried leek	
 Grilled fish taco (80 gr) \$225	
With guacamole and a touch of fermented habanero	
 Duck tacos (3 pieces / 80 gr) \$285	
Duck confit, 5 chinese spices, hoisin, asian pear	

SEA APPETIZERS

 Dried shrimp aguachile (80 gr) \$299	
Dried shrimp in smoke morita chile sauce, guacamole, jerky, red onion	
 Grilled oysters (15 gr x piece) 2 pieces / \$189	
Ajo, perejil, mantequilla	6 pieces / \$428
Peel and eat shrimps (56 gr x piece) 1 piece / \$125	
Horseradish mayonnaise	3 pieces / \$325
	6 pieces / \$615
 Anchovies in vinegar toast (40 gr) \$220	
Braised leek, alioli	
Sea salad with shrimps (200 gr) \$369	
Sea lettuce, seaweed, dehydrated egg	

LAND APPETIZERS

Endive salad TBD	
Fried capers, sherry vinaigrette, mint, peppermint	
Crunchy salad \$215	
Croutons, aged sheep cheese, champagne vinaigrette	
Roasted cauliflower \$245	
Pickled golden raisins, farro, lentils, mixed herbs	
Tlayuda TBD	
Avocado cream, pickled vegetables, fava beans, coriander	
Macarroni (30 gr) \$240	
Three cheese sauce, smoked panceta	
Beef tartare (90 gr) \$249	
Fried potatoes, chilli oil	
 Quelites tamale \$125	
Faba mole, nopal, mixes quelites, pickled vegetables, coriander	
 Eggplant tamale TBD	
House mole, squash blossom, nopales, amaranth leaves	



MAIN DISHES

 **Pipian with charcoal grilled fennel** \$215
Pickled vegetables, watercress, shiso, vaquita beans, sunflower seeds, fried kale, thomson cheese

 **Beef stew with octopus** \$265
(120 gr)
With bacon, black beans from the pot and morita chili sauce

 **Catch of the day** \$385
(200 gr)
Parsley sauce, spinach, ginger, fresh herbs

 **Roasted rock cornish hen** TBD
(300 gr)
Roasted tomatoes, cous cous, chicken jus, bay leaves, fava beans

 **Suckling pig with salsa martajada** \$440
(150 gr)
Xoconostle, caramelized onions, coriander, purslane

 **Grilled lamp** \$440
(210 gr)
Peas and mint purée, rocket, mint, napa cabbage, yogurt

Charcoal crilled shrimp \$495
(300 gr)
Chillis mayonnaise, lemon mayonnaise, parsley, grilled lemon

 **Beef burger** \$400
(160 gr)
Bacon, roasted tomato, mountain cheese

Duck sandwich \$315
(200 gr)
Tomato and morita pepper chutney, pickled vegetables, potato chips

Tagliatelle with rabbit ragú \$380
(120 gr)
Macadamia, fried mint

SOUPS AND RICES

Black rice with calamari \$325
Shrimps, clams, alioli

Shrimp broth \$270
(120 gr)
Potatoes, carrots, alioli, shrimps

Beans soup \$215
(65 gr)

Squash soup \$215

FOR KIDS

Pita bread \$219
Tomato sauce, mozzarella, basil

Fresh pasta \$229
Pomodoro sauce, parmesano

 **Chicken schnitzel au gratin** \$250
(150 gr)
Brócoli, fresh fennel, fennel greens

COFFEES

Espresso \$75
(45 ml)

Double espresso \$85
(90 ml)

Espresso cortado \$80
(45 ml)

Americano \$78
(45 ml)

Americano cortado \$85
(200 ml)

Capuccino \$80
(200 ml)

Latte \$80
(200 ml)

Cafechata \$85
(150 ml)

Cold brew \$90
(150 ml)

Mocha \$85
(200 ml)

Chocolate with water or milk \$85
(200 ml)

Carajillo \$240
(60 ml)

DESSERTS

Fritter \$170
Goat cheese, pink guava

Chocolate tart \$180
Lemon cream, passion fruit, sambuca flower

 **Chocolate cake** \$289
Fresh cream, cacao nibs, almond flour

Mamey foam \$290
Basil sorbet, pistachio, olive oil

 **Seasonal sorbet** \$120
Fresh herbs mix, olive oil

Grilled plantain \$179
Dulce de leche, fresh cream, cacao nibs

Fresh cheese pannacotta \$245
Guava compote, champagne vinegar syrup, seeds with coriander powder

