

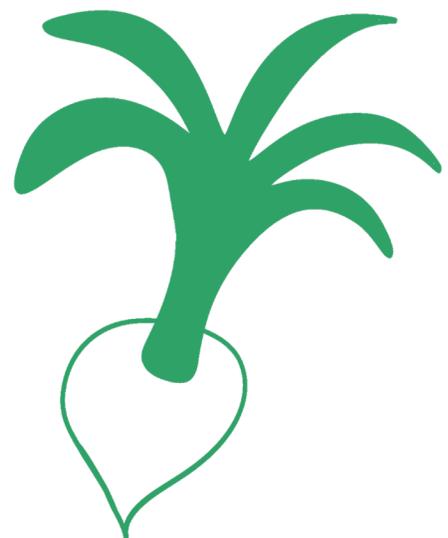
DE LA GRANJA A LA MESA



Junto con productores de Teotihuacán, Xochimilco y Huasca caminamos hacia un modelo de la granja a la mesa.

Cocinamos con proteínas animales de ranchos de pastoreo, productos del mar clasificados como sostenibles y frutas y hortalizas cultivadas sin agrotóxicos.

A partir de lo local, dialogamos con lo global. Como plataforma colaborativa, construimos por medio del intercambio a través de residencias gastronómicas.



JUICES

FRESH-SQUEEZED JUICES

Orange (260 ml)	\$90
Grapefruit (260 ml)	\$90

COLD-PRESSED JUICES

Green (260 ml)	\$110
Cucumber, celery, spinach, kale, parsley, lemon, salt, ginger, apple	
Orange Turmeric (260 ml)	\$110
Orange, apple, turmeric, lemon, black pepper	
Roots (260 ml)	\$110
Beet, carrot, ginger, lemon	

SHOTS

Wellness (60 ml)	\$90
Ginger, lemon, cayenne pepper	
Vitality (60 ml)	\$90
Coconut water, turmeric, lemon, black pepper	
Reset (60 ml)	\$90
Ginger, lemon, pineapple, apple cider vinegar	

HORCHATAS

Amaranto (150 ml)	\$115
Manzana, cardamomo, miel de maguey	
Avena (150 ml)	\$115
Macadamia, cúrcuma, jengibre, miel, pimienta negra	

MILK

Grass-Fed Cow's Milk (60 ml)	\$40
House-Made Macadamia Milk (60 ml)	\$40

TEA & INFUSIONS

TEAS (200 ml)	\$98
Black calamondin / green lemon / oolong / earl grey / english breakfast	
HERBAL INFUSIONS (200 ml)	\$98
Burnt earth / fresh water / lemon verbena	
FLOWERS (200 ml)	\$98
Chamomile / jasmine / white rose	
FUNCTIONAL INFUSIONS (200 ml)	\$98
Turmeric ginger / calming	
CHAI LATTE (200 ml)	\$110
Black tea / spices	

BREAKFAST

 Seasonal Fruit	\$180
Organic yogurt, house-made granola	
 Overnight Rice	\$320
 Piloncillo honey with vanilla, macadamia milk, granola, seasonal fruit	
 French Toast	
Red berries, spiced ricotta, macadamia	\$245
Ricotta Cheese Lemon compote, jocoque ice cream	\$255
Green or Red Chilaquiles	
 With onion, cilantro, Cotija cheese, and ranch cream	\$245
Poached egg (1 piece)	\$255
Chicken (100 g)	\$265
 Sautéed mushrooms	\$270
Confit duck (100 g)	\$275
Enfrijoladas	\$260
Flor de Mayo beans, squash blossom, and quelites	
Chicken (200 g)	
 Sautéed mushrooms	
 Squash blossom	
Molletes (30 g)	\$255
Crispy cecina, guacamole	
 Enmoladas	\$335
 Black mole, red onion, cilantro, Ocosingo cheese	
Jocoque Toast	
Salmon, cherry tomatoes, jocoque, pickled shiitake	\$380
 Roasted Mushrooms, arugula, perfect egg, chives, chili oil, sourdough bread	
 Farro Risotto	
 Sautéed mushrooms, mountain cheese	\$298
Poached egg (1 piece)	\$320

BREAKFAST

 Eggs with Zucchini & Pyramid Cheese (3 eggs)	\$280
Bean Tlacoyo with hoja santa and mixed herbs	
 Eggs in Pasilla Chile Sauce (2 eggs)	\$255
Cotija cheese, hoja santa, purslane, fried pumpkin seeds	
 Eggs Florentine (2 eggs)	\$275
Spinach, tomato, ginger stew, hollandaise sauce	
Eggs with Mole (2 eggs)	\$255
Mixed herbs, pickled vegetables	
 Eggs with Wild Mushrooms (2 eggs)	\$250
Huitlacoche sauce	
 Eggs Coloradito (2 eggs)	\$245
Coloradito sauce, nopales, celery leaves, sorrel, sourdough bread	
 Eggplant Tamal (30 g)	\$260
House mole, squash blossom, nopales, amaranth leaves	
 Breakfast Sandwich	\$260
Avocado, morita chile mayonnaise, bacon, scrambled eggs with French fries	
Duck Sandwich (200 g)	\$355
Tomato–morita chile chutney, pickled vegetables, potato chips	

WEEKENDS

Marinated Beef Barbacoa (180 g)	\$460
Served with tortillas, pickled vegetables, and fresh green salsa	
Suckling Pig Torta (200 g)	\$280
Pickled onion, habanero mayonnaise	\$275
Grilled Cheese (40 g)	
Brioche, mountain cheese, turkey ham	

EXTRAS

Egg (1 piece)	\$60
Avocado (50 g)	\$95
Bacon (40 g)	\$80
Mixed Vegetables (70 g)	\$95
Ham (25 g)	\$95
Chicken (90 g)	\$95
Turkey Ham (25 g)	\$75
Yogurt (40 ml)	\$70
French Fries	\$190
Guacamole (200 g)	\$190
Burrata (80 g)	\$95

Consuming raw or undercooked foods is at the diner's own risk.
PRICES ARE IN MEXICAN PESOS AND INCLUDE VAT.



 Vegetarian option available

 Dish in collaboration with Nao Kitchen Bar, Mazatlán

 Dish in collaboration with La Panga del Impostor

 New Dishes