



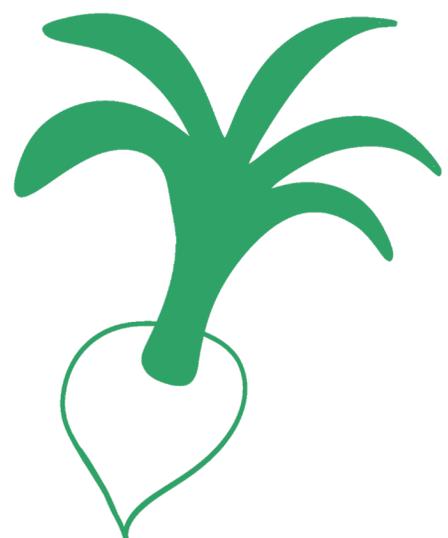
DE LA GRANJA A LA MESA



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 _____	\$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	
Roast beet carpaccio _____	\$290
Valençy cheese, arugula, caramelized seeds	
Teotihuacán tomatoes _____	\$265
With avocado cream, tomato juice, Kalamata olives, anchovies, purslane, cilantro	

RAW BAR

Green oysters (15 grs per piece) _____	2 pieces	\$215
Sea lettuce, samphie		6 pieces
Black aguachile (120 grs) _____		\$265
Avocado, cilantro, fried parsley		
Kampachi tiradito (120 grs) _____		\$275
Manzano chile, purslane, jerusalem artichoke, persian cucumber, red onion		

TACOS Y TOSTADAS

Octopus taco (70 grs) _____	\$255
Harissa sauce, tomato, arugula, avocado cream fried leek	
Grilled fish taco (80 grs) _____	\$265
With guacamole and a touch of fermented habanero	
Duck tacos (3 pieces / 80 grs) _____	\$320
Duck confit, 5 chinese spices, hoisin, asian pear	
Rib Eye tacos (3 pieces / 300 grs) _____	\$440
Guacamole, spring onions, cilantro, chile de arbol sauce	
Mushroom tacos (1 piece / 80 grs) _____	\$185
Avocado cream with epazote and pipicha, heirloom cilantro	
Crab tacos _____	1 order (125 grs) \$260 2 orders (250 grs) \$520
With refried beans, habanero mayonnaise, tortillas on the side	
Chimole tostada (65 grs) _____	\$220
White fish, mixed herbs, avocado	

SEA APPETIZERS

Dried shrimp aguachile (80 grs) _____	\$330
Dried shrimp in a smoked morita chile sauce, served with guacamole, cecina, red onion, and lime	
Grilled oysters (15 grs per piece) _____	2 pieces \$215 6 pieces \$460
Garlic, parsley & butter	
Peel-and-eat shrimp (56 grs per piece) _____	1 piece \$145 3 pieces \$365 6 pieces \$680
Horseradish mayonnaise	
Toast with marinated white anchovies (40 grs) _____	\$260
Braised leek, aioli on soundough bread	

LAND APPETIZERS

Endives salad _____	\$255
Fried capers, sherry vinaigrette, mint, spearmint	
Crunchy salad _____	\$265
Croutns, aged sheep cheese, champagne vinaigrette	
Fennel salad _____	\$330
With sunflower seeds, grapefruit supremes, nice-pomegranate vinaigrette	
Roasted cauliflower _____	\$280
Pickled golden raisins, farro, lentils, mixed herbs	
Tlayuda _____	\$295
Avocado cream, pickled vegetables, fava beans, cilantro, chicatana ant	
Macarroni (50 grs) _____	\$290
Three-cheese sauce, smoked pancetta	
Beef tartare (80 grs) _____	\$285
Mixed herb stems, red chile sauce and fermented spice sauce, arugula, and potato chips	
Quelites tamale _____	\$180
Hablas mole, nopales, mixed quelites, pickles, cilantro	
Eggplant tamale _____	\$260
House mole, squash blossom, nopales, amaranth leaves	

SOUPS & RICES

Black rice (130 grs) _____	\$380
Calamari, shrimps, clams, alioli	
Shrimp broth (120 grs) _____	\$290
Potatoes, carrots, alioli, shrimps	
Beans soup (65 grs) _____	\$255
Fried tortilla, ranch-style cream, chicken (80 g), cilantro	
Squash soup (65 grs) _____	\$255
Pyramid cheese, purple quelite, fried pumpkin seeds, squash blossom	
Dashi soup (65 grs) _____	\$255
Mixed beans, shiitake mushrooms, and chives	
Milpa soup _____	\$280
Chilacayote squash, zucchini, Swiss chard, and squash blossom with clarified meat broth	

MAIN DISHES

Chayote _____	\$245
With charned pineapple purée, morita chile, shiso leaves, and Ocosingo cheese	
Huazontle _____	\$280
In black mole	
Beef in its juices with octopus (120 grs) _____	\$320
With bacon, black beans, and crushed chile sauce	
Roasted milk-fed chicken (300 grs) _____	\$440
Smoked tomatoes, couscous, chicken jus, sprouts, fava beans	
Suckling pig with celeriac purée (150 grs) _____	\$540
Shiso leaves, spring onions.	
Lamb with pumpkin purée (210 grs) _____	\$549
Arugula, mint, pickled güero chile	
Charcoal-grilled shrimp (300 grs) _____	\$699
Harissa sauce, smashed potatoes, garlic mojo, parsley	
Hummus fish (200 grs) _____	\$390
With chickpea hummus, fennel bulb, basil, chili oil	
Tagliatelle with lamb ragu (120 grs) _____	\$430
Macadamia nuts, fried mint, chili oil	
Beef burger (180 grs) _____	\$450
Bacon, roasted tomato, mountain cheese	
Flat iron steak (200 grs) _____	\$990
corn polenta, miso, date, and fried cilantro.	
Duck Sandwich (200 grs) _____	\$355
Tomato chutney with morita chile, pickled vegetables, potato chips	
Breakfast sandwich _____	\$260
Avocado, morita chile mayonnaise, bacon, scrambled eggs with french fries	

TO SHARE

“A la talla” fish (1200 grs) _____	\$1,565
Beans, lemon mayonnaise, pickled onions, tortillas	
Sonora Rib Eye (500 grs) _____	\$1,220
Grilled asparagus, baby potatoes, mixed herbs.	

KIDS

Pita bread _____	\$260
Tomato sauce, mozzarella, basil	
Fresh pasta _____	\$270
Pomodoro sauce, Parmesan	
Gratinated chicken milanese _____	\$295
Broccoli, freshfennel, fennel greens	

Consumption of raw foods is at the diner's own risk.
Prices are in Mexican pesos and include IVA.



 Vegetarian option available

 Dish in collaboration with Nao Kitchen Bar, Mazatlán

 Dish in collaboration with La Panga del Impostor

 New dishes