



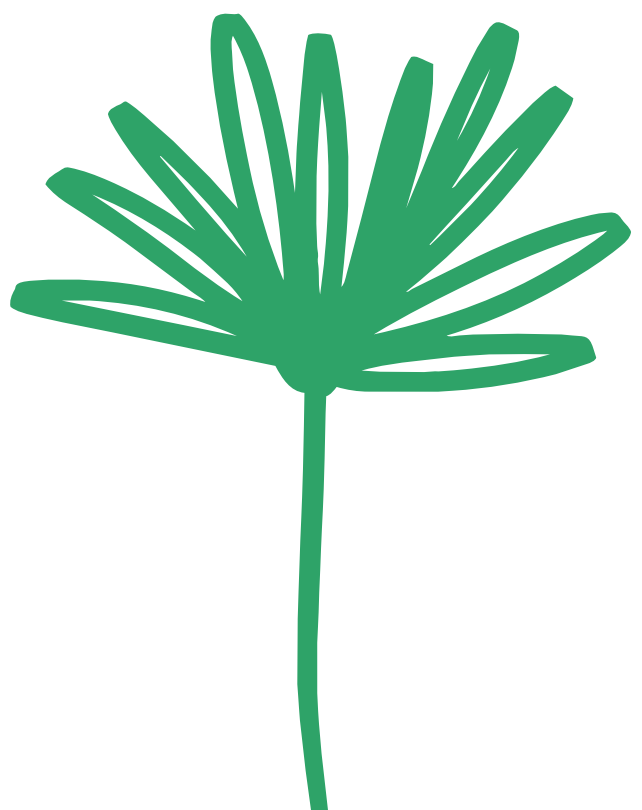
FROM FARM TO TABLE



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.



SEASONAL DISHES	
	
Tuna Sashimi with Calendula Flower (120 g)	\$320
Daikon radish, pickled cucumbers, sliced serrano pepper, and green oil.	
Bok Choy Salad with Roasted Peaches	\$269
Macadamia praline, olive oil ice cream, fresh herbs, and chive blossoms.	
Catch of the Day with Turnip Flower (200 g)	\$390
Samphire, chives, and sesame oil, served with white beans and hoja santa.	
Pork Head with Sweet Alyssum Flower (200 g)	\$345
Shallots, tomatillos, purslane from San Juan Teotihuacán, peas, and fermented habanero sauce.	
Rib Eye with Chichilo Negro and Nasturtium Flower (200 g)	\$665
Brown rice, colorful carrots, spring onions, and chichilo mole.	
Guava Nicuatole Tamale	\$260
Farm-fresh cream, star anise, and dandelion flower.	
Cheese Flan	\$320
Truffle, salt, and borage flower.	

SNACKS

	Chips	\$95
Natural chips, chili and rosemary		
	Olives	\$145
Cerignola, gordal and kalamata		
	Padrón peppers	\$140
Eureka lemon, worm salt		

SEA APPETIZERS

Kampachi tiradito (120 grs)	\$275
Manzano chile, purslane, jerusalem artichoke, Persian cucumber, red onion	
Dried Shrimp Aguachile (80 g)	\$330
Dried shrimp in a smoky morita chile sauce, guacamole, cecina, red onion, and lime.	
Toast with marinated white anchovies (40 grs)	\$260
Braised leek, aioli on sourdough bread	

LAND APPETIZERS

	Crunchy salad	\$265
Croutons, aged sheep cheese, champagne vinagrette		
	Fennel salad	\$330
With sunflower seeds, grapefruit supremes, rice–pomegranate vinaigrette		
	Roast beet carpaccio	\$290
Valençy cheese, arugula, caramelized seeds		
	Teotihuacán tomatoes	\$265
With avocado cream, tomato juice, Kalamata olives, anchovies, purslane, cilantro		
	Eggplant purée	\$260
Cotija cheese, tomatoes, pita bread		
	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
Fava bean 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		
	Bean 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		

TACOS & 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 fermemted 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 árbol sauce		
	Mushroom tacos (1 piece / 80 grs)	\$185
Avocado cream with epazote and pipicha, heirloom cilantro		
	Crab tacos	1 orden (125 grs) \$260
With refried beans, habanero mayonnaise, tortillas on the side		2 órdenes (250 grs) \$520
	Chimole tostada (65 grs)	\$220
White fish, mixed herbs, avocado		

MAIN DISHES

	Chayote	\$245
With charned pineapple purée, morita chile, shiso leaves, and Ocosingo cheese		
	Huazontle	\$290
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		\$549
	Lamb chops with pumpkin purée (210 grs)	\$699
Arugula, mint, pickled güero chile		
	Charcoal-grilled shrimp (300 grs)	\$430
Harissa sauce, smashed potatoes, garlic mojo, parsley		
	Tagliatelle with lamb ragú (120 grs)	\$450
Macadamia nuts, fried mint, chile oil		
	Beef burger (180 grs)	\$355
Bacon, roasted tomato, mountain cheese		
	Duck sandwich (200 grs)	\$260
Tomato chutney with morita chile, pickled vegetables, potato chips		
	Breakfast sandwich	
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	\$270
Tomato sauce, mozzarella, basil	
Fresh pasta	\$295
Pomodoro sauce, Parmesan	
Gratinated chicken milanesa	\$260
Broccoli, freshfennel, fennel greens	

 Vegetarian option available

 Dish in collaboration with Nao Kitchen Bar, Mazatlán

 Dish in collaboration with La Panga del Impostor

Consumption of raw foods is at the diner's own risk.
PRICES ARE IN MEXICAN PESOS AND INCLUDE IVA.