

ORIGEN MEXICO FOOD TRIP

EVERY DISH IS A POSTCARD FROM A DIFFERENT REGION OF MEXICO.

THIS CURATED TASTING MENU TAKES YOU ON FLAVOURFUL ROAD TRIP FROM COASTAL CEVICHES TO RICH MOLES, STREET CLASSICS TO HOME STYLE TREASURES. THIS IS YOUR CHANCE TO EXPLORE, DISCOVER, AND FALL IN LOVE WITH THE REAL FOOD OF MEXICO.

ONE BITE AT THE TIME
¡BUEN PROVECHO!

399k **
PER PERSON



05. TACO BAJA CHOOSE



FROM BAJA CALIFORNIA NORTE

BEER-BATTERED BARRAMUNDI, CHIPOTLE MAYO FRESH CABBAGE, TOMATO AND AVOCADO. FROM COAST TO COAST WITH AMOR.

PAIRS WELL WITH PASSION FRUIT MARGARITA

04. VOLCAN DE ARRACHERA FROM MONTERREY



JUICY GRILLED FLANK STEAK ON A CRISPY CORN TORTILLA. REFRIED BEANS, MELTED CHEESE AND GUACAMOLE. A CRUNCHY EXPLOSION.

PAIRS WELL WITH CHULA MARGARITA

01. TOSTONES FROM VERACRUZ



CRISPY FRIED GREEN PLANTAIN, REFRIED BEANS, QUESO FRESCO AND TINGLY SALSA VERDE. A TROPICAL HUG THAT AIMS TO PLEASE

PAIRS WELL WITH PALOMITA

07. POSTRE PERFECTO



PAY DE LIMON CREAMY TANGY HOMEMADE LIME PIE ON A BUTTERY COOKIE CRUST

FROM GUANAJUATO

PASTEL DE ELOTE SWEET CAKE WITH FRESH CORN AND BERRIES

PAIRS WELL WITH CARAJILLO

06. COCHINITA Pibil CHOOSE



YUCATAN STYLE SLOW COOKED PORK MARINATED IN ACHIOTE, WITH ARROZ DE RANCHO, PICKLED ONION, AVOCADO AND BLACK BEANS

FROM YUCATAN

PAIRS WELL WITH SPICY GUAVA MARGARITA

02. TOSTADA DE ATUN FROM SINALOA



FRESH TUNA SEARED-OVER A CRISPY JICAMA TOSTADA, CREAMY AVOCADO, CHIPOTLE MAYO, CRISPY LEAK. BOLD, CLEAN, REFRESHING.

PAIRS WELL WITH PICA PICA

03. CEVICHE FROM SINALOA



FRESH RED SNAPPER MARINATED IN LIME JUICE MIXED WITH TOMATO, ONION, CILANTRO, AND A TOUCH OF CHILI. COASTAL FLAVOUR IN EVERY BITE.

PAIRS WELL WITH OJO ROJO - MICHELADA

05. TACO BIRRIA CHOOSE



SLOW-COOKED BEEF IN RICH, SPICED CONSOMME, TUCKED INTO A CORN TORTILLA WITH MOZZARELLA CHEESE. A CLASSIC FROM MEXICAN CULTURE

FROM JALISCO

PAIRS WELL WITH CLASSIC MARGARITA

06. MOLE NEGRO CHOOSE FROM OAXACA



SHREDDED CHICKEN BATHERED IN RICH AND VELVETY MOLE SAUCE CREMA, SESAME SEEDS, WHITE RICE AND BLACK BEANS *NUTS

PAIRS WELL WITH MEZCALITA

BACANORA FROM SONORA

SOTOL GROWS IN THE NORTH OF MEXICO

MONTERREY IS THE HOMETOWN OF SOCIAL RITUAL KNOW AS CARNE ASADA

SINALOA IS KNOW FOR BADASS SEAFOOD

JALISCO IS TEQUILA LAND

CDMX

ACAPULCO

* VERACRUZ IS THE BIRTHPLACE OF SONG "LA BAMBOLA"

OAXACA IS THE HEARTLAND OF MEZCAL

YUCATAN CUISINE INFLUENCED BY MAYAN CULTURE