

TZUCO

PARA TERMINAR

LIMÓN/AGUACATE..... 14

Tapioca infused with citrus, lemon sorbet, avocado foam.

CACAO..... 16

Chocolate & almond mousse, coffee cake, chocometate sorbet, rompope.

MAÍZ..... 18

Charred corn ice cream, caramel, toffee, orange purée, honey gelée with caramelized popcorn.

PUMPKIN 16

Pumpkin mousse, dark chocolate cake, pumpkin spice ice cream, toasted vanilla jelly, crumble.

HELADOS

TWO SCOOPS..... 8

Vanilla ice cream
Chocometate ice cream
Lemon sorbet

CAFÉ

Espresso Single..... 5

Espresso Double..... 8

Americano..... 6

Latte / Cappuccino..... 8

DESSERT WINES

Noval, 10 Year Old 12
Tawny Porto, PT

Florio, Marsala 19
Semiseco Riserva, Grillo,
Marsala DOC, IT

TÉ 6

Chamomile
Mango Margarita
Berry Meritage
Horchata Chai
Crema Earl Grey

CONCEPT BY - CARLOS GAYTÁN · CHEF DE CUISINE - MAURICIO FRANCO
SOUS CHEF - OLIMPIA CALDERÓN · PASTRY CHEF - JUAN CHÁVEZ ·
GENERAL MANAGERS - ANGEL QUINTERO & JANITZO MEDINA

Notify your server of any allergies. A 20% service charge applies to parties of six or more. A 3.5% surcharge is added to all checks to offset rising restaurant costs; it can be removed upon request.

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