



PARA LA MESA

Popcorn

mole negro oil, escabeche powder 8

Smoked Mango

chili, lime 8

Chips and Salsas

variety of salsas, heirloom corn tostadas 19

Oxomoco Guacamole

smoked cherry tomatoes, queso fresco 21

Aguachile Negro

squid, rhubarb, grilled nori 32

Soya Marinated Tuna Tostada

avocado, salsa macha, radish 27

Grilled Carrot Tostada

parsnip puree, dill, carrot-habanero salsa 23

Shrimp Ceviche Tostada

pickled mussels, guajillo emulsion, peanut árbol salsa 26

Caviar Tuna Tartare

garlic chives, costeño salsa, caldo de mariscos 45

Punta Verde Caesar

wood fired romaine, cotija masa crunch 21

Spring Tlayuda

peas, burrata, grilled jalapeño, shiso 28

Asparagus Tacos

morels, pipian verde, crispy farro 25

Chanterelle Tacos

mimolette, mushroom macha, sumac 25

Soft Shell Crab Tacos

cucumber slaw, thai basil, chipotle mayo 34

Lamb Barbacoa Tacos

squash blossom, watercress, salsa pipicha 27

Swordfish Tacos

labneh, marinated onions, salsa arabe 29

Pollo a las Brazas

chintesle, local honey, salsa pasilla, crispy red rice 53

Grilled Iberico Pork Chop

sunchoke apple mole, chochoyotes, pickled chayotes 55

American Wagyu Bavette

mole amarillo, roasted potatoes, grilled spinach 85

Chef Justin Bazdarich

Chef de Cuisine Maria Barriga