



NEW YEAR'S EVE MENU 2026

Oyster

Oxomoco clamato, salsa bruja, chile de árbol oil

Caviar

Potato, creme fraiche, jalapeno relish

Ceviche

Pistachio, apple, basil oil

Tuna Tostada

Avocado, salsa macha, radish

Tlayuda

Flank cecina, chichatana spread, allium oil.

Wild mushrooms

Chochoyotes, green pipián, black truffle

Rohan Duck, Mole Negro

Persimmon–habanero, braised onion

Coconut Tapioca

coconut milk tres leches, passion fruit

Chocolate

Tecojote, cardamom, pecans