

PUERTO

RAW BAR

Oysters Raw 1/2 dzn | 24 dzn | 48

Cocktail sauce,
mignonette with habanero & shallots

Oysters Preparados 1/2 dzn | 24 dzn | 48

Clams Preparados 6 ea

Mariscada, serrano & cucumber

Aguachile de Atun 24

Ahí tuna, aguachile negro, pickled
pearl onions, jicama, candied jamaica

Tiradito de Hiramasa 22

Sliced hiramasa fish, candied kumquats,
basil oil, aji amarillo, pomegranate, basil oil

Snapper Crudo 24

Strawberry, passion fruit, chile de arbol,
lemon, cucumber, masa crisp

Seasonal Chocolate Clams 6 per

Seasonal preparation, subject to change

Dinner

STARTERS

Grilled Oysters 22

Chicharron, leek, chile de arbol butter, lime

Madeleines 14

Trio of butters

Caviar Service

Russian Osetra 118

Golden Osetra 128

Chochoyotes, Crema, Chives

Pulpo al Pastor 26

Grilled octopus, al pastor crema, pineapple,
serrano confit, red onion, herb salad

Mussels 24

Chicharrón-leek butter, Rrëy beer,
crispy leeks, basil, toasted bread

Shrimp Skewers 24

Hibiscus marinated shrimp, coconut saag,
salsa pelirroja

SOUPS/ SALAD

Panela Salad 14

Warm panela cheese, castlevestrano olives, marinated grapes,
avocado, mustard frill salad

Quinoa Salad 14

Fennel, fried maitake mushrooms, tamarind vinaigrette, lentils, toasted quinoa, pea tendrils

Kale Caesar 14

Lacinato kale, sourdough bread crumbs, charales, cotija cheese

Crema de Champiñones 13

Braised maitake mushrooms, chochoyotes, mexican crema,
pistachio salsa macha, pea tendrils

ENTREES

Wagyu Bavette 48

Cauliflower puree, onion jam, recado negro, fried maitake,
pickled cauliflower, fermented garlic sauce

Scallop Tataki 34

Mexican 5-spice, tamarind buerre monté, carrot kosho

Pekin Duck Breast 48

English pea pipián, morel mushrooms,
mushroom puree, pea tendril

Grilled Lamb Chops 42

Potato-celery root pavé, fava salsa seca, celeriac
crema, root veg salad

Campanelle Pasta 30

Chiltepin crema, lump crab, epazote, cherry tomatoes,
burrata cheese, sourdough bread crumbs

Red Snapper 48

Beluga lentils, guajillo-jamiaca puree, lacinato kale,
monte xanic buerre blanc



Bocados de Mar

Tuna Tart 5

Ahi Tuna, tonnato, caviar, masa-chive tart

Crab Cake 5

Anchovy aioli, salsa pelirroja

Snapper Ceviche Taquito 6

Olive serrano tapenade, black garlic aioli,
red jalapeño

Mussels en Aguachile 6

Confit mussels , coconut curry aguachile

Butter Braised Scallop 5

Mignonette butter, cilantro, pasilla oil,
smoked trout roe

Fried Oyster 4

Masa crusted oyster, pistachio salsa macha,
lime supreme

Puerto en Seis 26

ALL OF THE ABOVE



Desserts

Coconut Semifreddo 10

Basil oil, basil sugar, coconut-lime veil

Pastel Cacahuazintle 12

Strawberry cremeux, corn cake, strawberry milk,
corn tuille, strawberry confit

Meringue Batons 10

Passionfruit curd, compressed mango, hibiscus syrup

Pot de Crème 10

Bittersweet chocolate, monte xanic cherries
coriander chantilly, cinnamon crumble

Veracruz Single Origin Bean

Dopio 4

Latte 7.5

Cappuccino 6

Espresso Martini 19

Weber Ranch Vodka
Veracruz Single Origin Bean

Carajillo 16

Veracruz Single Origin Bean, Licor 43

Fernet Vallet 12

Mexican aromatic digestif

