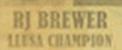




# LUNCH/DINNER

Menu



## ENTRIES

#### Cochiloco

(Fish and shrimp ceviche marinated with pesto and served with two fried quesadillas stuffed with chamorro)

#### Será el sereno

(Tuna with soy sauce)

### Pulpo en recado negro

(Aguachile de recado negro, octopus, vegetables)

\$305.°°MXN

\$315.°°MXN

\$265.°°MXN



# LUNCH/DINNER

Menu

## SALADS

#### Grandma Fausta's salad

(Lettuce of the day selection with fresh vegetables and a honey-mustard vinaigrette black sesamo)

#### Purslane salad

(Purslane, creamy cotija cheese, beet and peach)

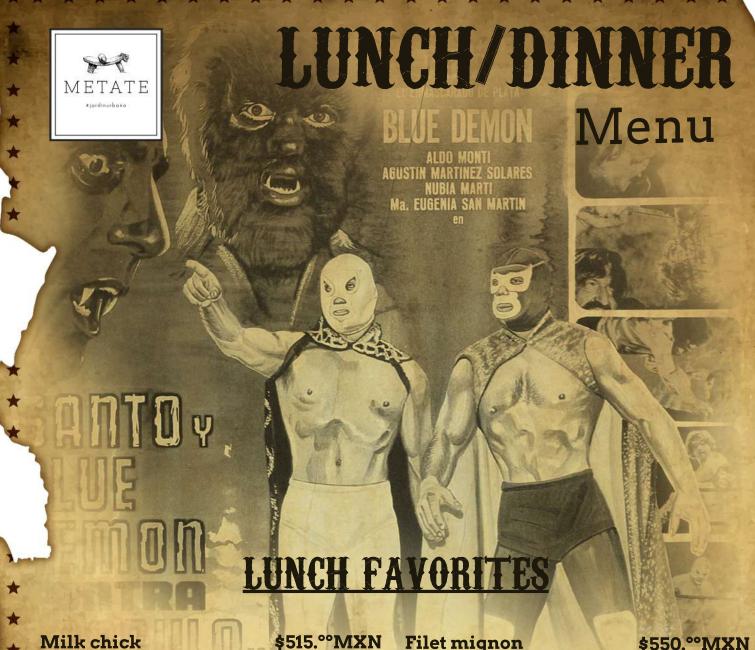
### Burrata with pink mole

(Burrata with cold pink mole, chapulines, pepitas and mixed greens)

### \$215.°°MXN

\$225.°°MXN

\$315.°°MXN



#### Milk chick

(Chicken marinated on the embers, with vegetables from the garden and smashed potatoes with aioli)

#### Tacos baja

(Fish taco in squid ink tempura and cabbage salad)

#### Purslane salad

(Purslane, creamy cotija cheese, peaches and beets)

#### Michoacano el muchacho

(Carnitas style pork chamorro with crunchy chicharrón and quacamole)

#### Tongue gordita

(Tongue wrapped in blue dough, chile pasilla sauce, lettuce, aioli and cotija cheese)

#### \$515.°°MXN

#### \$195.°° MXN

\$225.°°MXN

#### \$485.°°MXN

\$245.°°MXN

#### Cochiloco

(Fish and shrimp ceviche marinated with pesto and served with two fried quesadillas stuffed with pork chamorro) \$550.°°MXN

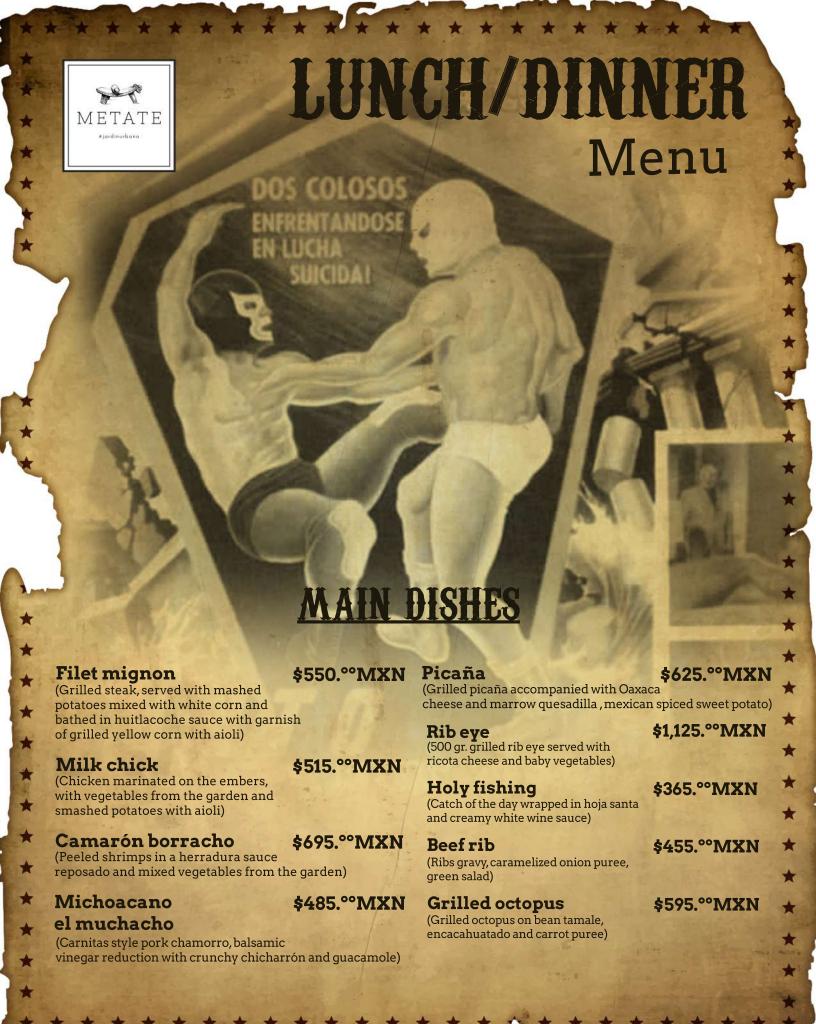
(Grilled steak, served with mashed potatoes mixed with white corn and bathed in huitlacoche sauce with garnish of grilled yellow corn with aioli)

#### Chile ancho with mole chichilo

(Chile stuffed with dried noodles in tomato broth, filet mignon, white corn, mole chichilo mirror, aioli and cotija cheese)

#### \$305.°°MXN

\$290.°°MXN

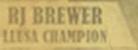




## LUNCH/DINNER

Menu

BLUE DEMON IR.



## DESSERTS

#### Paricutín cake

\$155.°°MXN

(Chocolate volcano accompanied by ice cream of the day, sperinkled with almond crumble)

#### Corn bread (Gluten free)

\$155.°°MXN

(With cheese, tomato marmalade and horchata sauce)

#### Flan metate

\$145.°° MXN

(Traditional flan with pot coffee honey, palanqueta and quava)

#### Ice cream and/or snow of the day

Beet ice cream

\$100.°°MXN

Chile ancho ice cream

Lemon snow with thyme

\$100.°° MXN

with cream cheese

\$100.°°MXN