



LUNCH/DINNER

Menu

FOR SNACKING

Guacamole

(Guacamole with chicharrón and panela cheese)

\$225.°°MXN

Esquites

(Corn kernels, mayonnaise with chili powder, epazote and cotija cheese)

\$115.°°MXN

Tlayuda (Mexican pizza) of the orchard

(Black beans, Oaxaca cheese, tomato, mushrooms, squash blossom, avocado and epazote)

\$235.°°MXN

Tlayuda

(Mexican pizza) metate

(Black Beans, Oaxaca cheese, chorizo and picaña)

\$295.°°MXN

Chile ancho with mole chichilo

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

\$290.°°MXN

Tongue gordita

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

\$245.°°MXN

Tlayuda

(Mexican pizza) molera

(Bay beans, mushrooms and black mole)
(Vengan dish)

\$235.°°MXN

Taco baja

(Fish taco in squid ink tempura and cabbage salad)

\$195.°°MXN

Octopus Taco

(Octopus, pressed pork rind and mustard seed)

\$204.°°MXN

Rib Taco

(2 pieces. Beef ribs in house sauce with purslane salad and caramelized onion puree)

\$235.°°MXN

Red-boned

(Grilled marrow with esquites, shrimp and fried cheese)

\$315.°°MXN

Suckling pig taco

(2 pieces. Chihuahua cheese crust, pickled red onion and fried parsley)

\$245.°°MXN



LUNCH/DINNER

Menu

RJ BREWER
LEESA CHAMPION

SOLAR

BLUE DEMON JR.

ENTRIES

Cochiloco

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

\$305.°°MXN

Será el sereno

(Tuna with soy sauce)

\$315.°°MXN

Pulpo en recado negro

(Aguachile de recado negro, octopus, vegetables)

\$265.°°MXN



LUNCH/DINNER

Menu

SALADS

Grandma Fausta's salad

\$215.°°MXN

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

Purslane salad

\$225.°°MXN

(Purslane, creamy cotija cheese, beet and peach)

Burrata with pink mole

\$315.°°MXN

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



LUNCH/DINNER

BLUE DEMON

ALDO MONTI
AGUSTIN MARTINEZ SOLARES
NUBIA MARTI
Ma. EUGENIA SAN MARTIN
en

Menu

LUNCH FAVORITES

Milk chick

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

\$515.°°MXN

Tacos baja

(Fish taco in squid ink tempura and cabbage salad)

\$195.°°MXN

Purslane salad

(Purslane, creamy cotija cheese, peaches and beets)

\$225.°°MXN

Michoacano el muchacho

(Carnitas style pork chamorro with crunchy chicharrón and guacamole)

\$485.°°MXN

Tongue gordita

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

\$245.°°MXN

Filet mignon

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

\$550.°°MXN

Chile ancho with mole chichilo

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

\$290.°°MXN

Cochiloco

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

\$305.°°MXN



LUNCH/DINNER

Menu

DOS COLOSOS
ENFRENTANDOSE
EN LUCHA
SUICIDA!

MAIN DISHES

Filet mignon

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

\$550.°°MXN

Milk chick

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

\$515.°°MXN

Camarón borracho

(Peeled shrimps in a herradura sauce reposado and mixed vegetables from the garden)

\$695.°°MXN

Michoacano el muchacho

(Carnitas style pork chamorro, balsamic vinegar reduction with crunchy chicharrón and guacamole)

\$485.°°MXN

Picaña

(Grilled picaña accompanied with Oaxaca cheese and marrow quesadilla, mexican spiced sweet potato)

\$625.°°MXN

Rib eye

(500 gr. grilled rib eye served with ricota cheese and baby vegetables)

\$1,125.°°MXN

Holy fishing

(Catch of the day wrapped in hoja santa and creamy white wine sauce)

\$365.°°MXN

Beef rib

(Ribs gravy, caramelized onion puree, green salad)

\$455.°°MXN

Grilled octopus

(Grilled octopus on bean tamale, encacahuatado and carrot puree)

\$595.°°MXN



LUNCH/DINNER

Menu

RJ BREWER
LUSA CHAMPION

SOLAR

BLUE DEMON JR.

DESSERTS

Paricutín cake

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

\$155.°MXN

Corn bread (Gluten free)

(With cheese, tomato marmalade and horchata sauce)

\$155.°MXN

Flan metate

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

\$145.°MXN

Ice cream and/or snow of the day

Beet ice cream

\$100.°MXN

Chile ancho ice cream with cream cheese

\$100.°MXN

Lemon snow with thyme

\$100.°MXN