



APPETIZERS

SHRIMP JUAN

Shrimp ceviche marinated in fermented lime mango sauce, served with sweet and sour foam, sliced onion and serrano chili

\$357.00 mxn

COCHILOCO

Marinated fish and shrimp ceviche with pesto, served with two fried quesadillas stuffed with chamorro

\$389.00 mxn

RUSTIC SALAD

Rustic salad, roman lettuce marinated with honey and garlic ferment, pickled carrots, purple spring onions, lychee, almonds and caramelized chili with peanuts

\$255.00 mxn

BEETROOT SALAD

Roasted beetroot with fine herbs, ricotta cheese, cherry tomatoes and a tepache dressing with ancho chili

\$280.00 mxn



BURRATA WITH PINK MOLE

Burrata with cold pink mole, grasshopper soil, pepitas and mixed greens

\$380.00 mxn

VERY HEALTHY

Mixed roasted vegetables, carrot and ginger sauce reduction, caramelized chili with peanuts and sprouts

\$356.00 mxn

SALADS

FOR SNAKING

GUACAMOLE

Guacamole with pork rinds and panela cheese

\$269.00 mxn

GRILLED CORN

Roasted corn spread with serrano chili mayonnaise, tortilla salt, cotija cheese and epazote powder

\$145.00 mxn

GARDEN TLAYUDA

Lard from pork, black beans, Oaxacan string cheese, tomato, mushroom, squash blossom, avocado and epazote

\$292.00 mxn

TLAYUDA MOLERA

Folded-style Oaxacan tlayuda, black mole, mushrooms and champignon

\$292.00 mxn

TLAYUDA METATE

Black bean with avocado leaf, Oaxacan string cheese, chorizo and picanha

\$360.00 mxn



FOR SNAKING

BAJA TACO (2 PZ) battered fish taco with tortilla ash tempura, purple cabbage slaw, creamy avocado and cilantro	\$195.00 mxn
CRAAB TACO (2 PZ) Breaded soft-shell crab, charred guacamole, x-nipec with pineapple, xcatic mayonnaise and yellow lime	\$245.00 mxn
RIB TACO (2 PZ) Pressed ribcooked in a stone oven, with chipotle sauce and arugula	\$242.00 mxn
OCTOPUS TACO(2 PZ) Grilled octopus, pressed pork cracklings stew, shallots, mustard seeds and cilantro	\$246.00 mxn
PORK TACO (2 PZ) Pork cooked in brine wrapped in a crust of menonite cheese, pickled onions and fried parsley	\$254.00 mxn
FROM BONE - IN Grilled marrow canoe with coarse salt, prepared beef jerky, grilled shrimp and creamy avocado	\$322.00 mxn
TONGUE GORDITA Tongue wrapped in blue corn dough, pasilla chili sauce, roasted garlic aioli, cotija cheese and lettuce	\$280.00 mxn
ANCHO PEPPER Ancho chilli hydrated in water with coffe and piloncillo, filled with dry noodles, beef fillet and white corn, served with a black chichilo mole sauce mirror, roasted garlic aioli, cotija cheese and sprouts	\$296.00 mxn
TETELA DE CHAMORRO Tetela filled with shredded chamorro (slow-cooked pork), smoked tamarind sauce, portobello mushroom and sprouts	\$215.00 mxn
GRILLED BABY CORN (5 PIECES) With a lemon vinaigrette and cotija cheese	\$195.00 mxn
BLACK KAXIN Marinated octopus in black recado with ponzu, pickled onions, hearts of palm and sprouts	\$372.00 mxn





MAINS

SEA - FLAVORED RISOTTO Tamal filled with shrimp and grasshoppers in green sauce, traditional mushroom risotto, presses pork cracklings, marinated and grilled shrimp, pickled shallots and sprouts	\$695.00 mxn
ROAST MILK - FED CHICKEN Herb-marinated chicken, baby potatoes, baby carrots, smoked eggplant puree and roasted garlic aioli	\$566.00 mxn
MICHOACANO EL MUCHACHO Pork shank prepared in carnitas style, served with a chayote stew, carrot, green beans and bay corn	\$533.00 mxn
PICANHA (220 GRS) Grilled picanha steak, huitlacoche croquette with amaranth-crust potato, grilled asparagus and garlic puree	\$634.00 mxn
TOMAHAWK (1KG) Grilled Tomahawk steak, grilled leek, brussels sprouts, black mole and toasted sesame seeds	\$2,425.00 mxn
BEEF RIB Prime rib cooked in a stone oven and pressed, served with caramelized onion puree, natural jus, brussels sprouts and arugula	\$472.00 mxn
PESCA SANTA Fish fillet in herb butter, served with a reduction of tortilla soup and ash-covered goat cheese	\$432.00 mxn
SAN CARLOS LOBSTER (180 GRS) Lobster tail cooked in garlic and aromatic herbs, served with a creamy charred yellow lemon sauce with hoja santa, artisan bread with cherry chutney and shrimp false caviar	\$925.00 mxn
GRILLED OCTUPUS Marinated and grilled octopus in chili oil, served with date puree, melon seed pipian, pickled shallots and peas	\$595.00 mxn
FILET MIGNON (220 GRS) Grilled beef steak, apple puree, veal just with beer reduction and baby corn	\$595.00 mxn





DESSERTS

ICE CREAM AND / OR SORBET OF THE DAY

Blue corn, ancho chili. Beet sorbet and red berry sorbet

\$145.00 mxn

PARICUTIN CAKE

Chocolate volcano, blue corn ice cream, almond crumble and spiced meringue

\$185.00 mxn

CORNBREAD

Cornbread with cheese, tomato jam, and horchata sauce

\$195.00 mxn

METATE FLAN

Traditional flan with orange, pinole (pine nut flour) and red berry pearls

\$165.00 mxn

EXPERIENCES

COOKING CLASS

Embark on a culinary journey through Mexican gastronomy as you prepare four delicious dishes

\$1,321.00 mxn

MEZCAL TASTING

Experience a mezcal tasting paired with a curated tasting menu

\$1,224.00 mxn

TEQUILA TASTING

Discover an authentic experience and uncover the perfect pairing

\$1,100.00 mxn

