

APPETIZERS



**COCHILOCO**

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

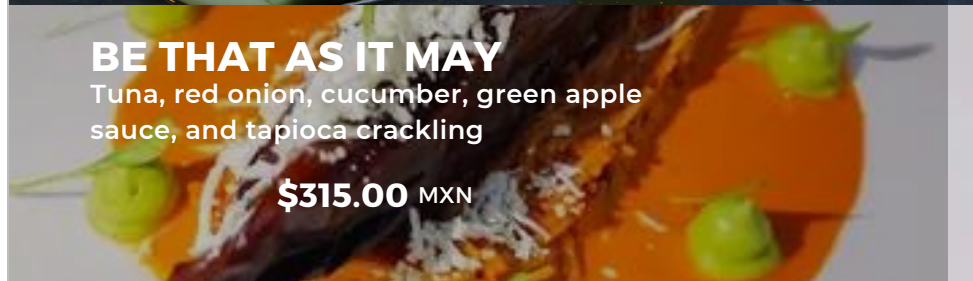
**\$335.00** MXN



**SHRIMP JUAN**

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

**\$325.00** MXN



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Tuna, red onion, cucumber, green apple sauce, and tapioca crackling

**\$315.00** MXN

SALADS

**GRANDMA FAUSTA'S SALAD** **\$215.00** MXN  
Daily Selection of Lettuces with Fresh Vegetables and Honey Mustard Vinaigrette

**PURSLANE SALAD** **\$225.00** MXN   
Purslane, Creamy Cotija Cheese, Peach, and Beetroot

**BURRATA WITH PINK MOLE** **\$315.00** MXN  
Burrata with Cold Pink Mole, Grasshopper Soil, Pepitas, and Mixed Greens



FOR SNACKING

- GUACAMOLE** **\$225.00** MXN  
Guacamole with Pork Rinds and Panela Cheese
- ESQUITES** **\$115.00** MXN  
Corn Kernels with Mayonnaise, Chili Powder, Epazote, and Cotija Cheese
- TLAYUDA FROM THE ORCHARD** **\$235.00** MXN  
Black Beans, Oaxaca Cheese, Tomato, Mushrooms, Squash Blossoms, Avocado, and Epazote
- TLAYUDA METATE** **\$295.00** MXN  
Pinto Beans, Oaxaca Cheese, Chorizo, and Sirloin Tip
- TLAYUDA MOLERA** **\$195.00** MXN  
Tlayuda with Pinto Beans, Mushrooms, and Black Mole
- TACO BAJA ( 2PZ)** **\$224.00** MXN  
Squid Ink Tempura Fish Taco with Cabbage Salad
- OCTOPUS TACO (2PZ)** **\$224.00** MXN  
Octopus, Pressed Pork Rinds, and Beans
- RIB TACO (2PZ)** **\$235.00** MXN  
Pressed Rib, Morita Sauce, and Arugula Taco
- PORK BELLY TACO ( 2 PZ)** **\$245.00** MXN  
Chihuahua Cheese Crust, Pickled Red Onion, and Fried Parsley
- FROM BONE-IN** **\$315.00** MXN  
Grilled Bone Marrow, Prepared Beef Machaca, Shrimp, and Creamy Avocado
- TONGUE GORDITA** **\$245.00** MXN  
Tongue Wrapped in Blue Corn Dough, Pasilla Chili Sauce, Chicken Breast, Aioli, and Cotija Cheese
- ANCHO PEPPER** **\$315.00** MXN  
Stuffed with dry noodles, filet mignon, and white corn over a mirror of chichilo mole, aioli, cotija cheese, and dill

MAINS



- SHRIMP TAMALE** **\$215.00** MXN  
Shrimp and Grasshopper Filling in Green Sauce, Creamy Mushroom Rice, Pressed Pork Rinds, Grilled Shrimp, and Pickled Onions
- ROAST MILK-FED CHICKEN** **\$515.00** MXN  
Grilled Marinated Chicken with Garden Vegetables and Smashed Potatoes with Aioli
- MICHOACANO EL MUCHACHO** **\$485.00** MXN  
Pork Shank Carnitas Style with Mole de Olla, Chayote, Carrot, Corn, and Green Beans
- PICANHA (220 GRS)** **\$625.00** MXN  
Grilled Picanha, Black Tempura Onion Rings, Garlic Purée, and Grilled Carrots with Hibiscus Salt
- RIB EYE (500 GRS)** **\$1,125.00** MXN  
Grilled Ribeye Steak, Prepared Ricotta Cheese, Swiss Chard, Mixed Vegetables, and Cold Leek
- PESCA SANTA** **\$385.00** MXN  
Fish of the Day with Tortilla Ash and Garlic Crust, Chileatole, Asparagus, and Squash
- BEEF RIB** **\$455.00** MXN  
Rib, Caramelized Onion Puree, Green Salad
- GRILLED OCTOPUS** **\$595.00** MXN  
Grilled Octopus, Chorizo in Red Sauce with Camino, Plantain Puree, Turmeric Aioli, and Roasted Onion
- FILET MIGNON (220 GRS)** **\$550.00** MXN  
Grilled Beef Filet with Potato and Corn Purée, Huitlacoche Sauce, and Grilled Baby Corn with Aioli

DESSERTS

- PARICUTIN CAKE** **\$165.00** MXN  
Chocolate Volcano Cake served with Blue Corn Ice Cream
- CORNBREAD** **\$175.00** MXN  
Cornbread with Cheese, Tomato Jam, and Horchata Sauce
- METATE FLAN** **\$145.00** MXN  
Traditional Flan with Red Berries

- ICE CREAM AND/OR SORBET OF THE DAY** **\$135.00** MXN  
Ancho Chili, Blue Corn, Peanut, Apple, Beetroot
- SWEET PAPAYA** **\$165.00** MXN  
Nixtamalized Papaya, Tepache Sauce, Grilled Melon Granita, Chicatanas, and Dill

EXPERIENCES



- COOKING CLASS** **\$1,321.00** MXN  
Embark on a Journey through Mexican Gastronomy by Preparing 4 Delicious Dishes
- MEZCAL TASTING** **\$1,224.00** MXN  
Experience a Mezcal Tasting Alongside a Test Menu
- TEQUILA TASTING** **\$1,100.00** MXN  
Discover an Authentic Experience and Uncover the Perfect Pairing



