



<b>Chingon Oysters</b> Ponzu   Ikura	½ Dz. \$32	Dz. \$44
<b>Chocolata Clams</b> Guajillo Oil   Cilantro Stalk	½ Dz. \$30	Dz. \$40
<b>Grilled Chocolata Clams</b> Garlic Mojo   Chives   Lemon	½ Dz. \$30	Dz. \$40
<b>Octopus Taco</b> Black Beans Purée   Grilled Onion   Guajillo Tortilla		\$16
<b>Fried Clams Taco</b> Guacamole   Green Salsa   Ginger		\$13
<b>Soft Shell Crab Taco</b> Basil Guacamole   Red Cabbage Salad		\$16
<b>Raw Fish Tostada</b> Habanero Kosho   Oregano Mayo   Burned Avocado		\$14
<b>Scallop Aguachile</b> Basil & Hoja Santa   Avocado   Habanero Ashes		\$35
<b>Tomatoes Aguachile</b> Guajillo   Cucumber   Togarashi		\$18
<b>Huitlacoche Ceviche</b> Aji Rocoto   Zucchini Blossom   Fava Beans		\$17
<b>Grilled Enoki</b> Amazu Sauce   Ginger   Cured Egg yolk		\$19
<b>Heirloom Tomatoes</b> Feta   Nixtamalized Honey Dew   Vanilla Dressing		\$17
<b>Seaweed Salad</b> Fried Tapioca   Kimchi   Avocado   Ikura & Tobiko		\$20
<b>Beetroot Salad</b> Yogurt   Arugula   Goat Cheese   Vanilla Dressing		\$18
<b>Lentils Soup</b> Foie Grass   Banana   Bacon		\$25
<b>Mushroom Soup</b> Hoja Santa   Mixe Chile		\$17
<b>Zarandeado Shrimps</b> Chile Toreado Mayo   Crispy Garlic   Togarashi		\$55
<b>Roasted Chicken</b> Potato Wedge & Parmesan   Pickle   Truffled Mayo		\$50
<b>Short Rib</b> Potato Salad   Black Garlic Demi-Glace   Grilled Onion		\$85
<b>Catch of the Day</b> Chile Atole   Cucumber   Fava Beans   Corn Chochoyota		\$37
<b>Beef Tongue</b> Mancha Manteles Mole   Mint & Cilantro Salad   Peach		\$39
<b>Roasted Cauliflower</b> Truffled Mayo   Pickle		\$25
<b>Bone Marrow Tamal</b> Chichilo Mole   Banana Purée		\$30
<b>Cactus al Pastor</b> Tatemado Pineapple Puree   Coconut Oil		\$28
<b>SWEETS</b>		
<b>Chocolate Taco</b> Black Garlic Panna cotta   Vanilla   Tamarind		\$14
<b>Green Apple Confit</b> Milk Ice Cream   Tonka Bean   Macadamia Nut   Vanilla		\$16
<b>Firewood Bananas</b> Yuzu Cream   Date Vinegar   Tatemado Pineapple Purée		\$14
<b>Chocolate</b> Passion Fruit   Red fruits Ice Cream		\$16
<b>French Toast</b> Yogurt Ice Cream   Burned Lemon Cream   Berries Coulis		\$16
<b>ICE CREAM</b>		
<b>Coconut Salt</b>		\$6
<b>Yogurt Macadamia Nut</b>		\$6

Prices in USD 16% VAT is included

Service fee is not included

Our food is prepared under strict hygienic standards and norms, the consumption of raw or undercooked food of animal origin is left to your consideration.

FROM THE SOIL TO YOUR SOUL

ALL ITEMS ON OUR MENU ARE SOURCED LOCALLY AND RESPONSIBLY MOST OF OUR PRODUCTS COME DIRECTLY FROM THE FARMS AROUND US, INCLUDING OUR OWN. THE SEAFOOD IS FISHED LOCALLY OR FROM OUR NEIGHBORS IN BAJA CALIFORNIA NORTE. OUR ANIMAL DISHES ARE SOURCED FROM NATIVE FAUNA OF MEXICO. THERE MAY BE TIMES WHERE CERTAIN ITEMS ARE NOT AVAILABLE DUE TO MARKET AVAILABILITY