



Chingon Oysters Ponzu Ikura	½ Dz. \$32	Dz. \$44
Chocolata Clams Guajillo Oil Cilantro Stalk	½ Dz. \$30	Dz. \$40
Soft Shell Crab Taco Basil Guacamole Red Cabbage Salad		\$16
Octopus Taco Black Beans Purée Grilled Onion Guajillo Tortilla		\$16
Fried Clams Taco Avocado Green Salsa Ginger		\$13
Chicken Taco Guacamole Ginger Cucumber Cilantro & Mint Salad		\$14
Cauliflower Taco Guacamole Hariza Salsa Asparagus & Carrot Pickled		\$13
Machaca Burritos Beef Black Beans		\$8
Quesadillas Habanero Tatemado Salsa	<i>Cheese</i>	\$9
	<i>Mushroom</i>	\$9
	<i>Chicken</i>	\$14
Guacamole Quinoa Ginger Cilantro & Mint Salad		\$14
Heirloom Tomatoes Feta Nixtamalized Honey Dew Vanilla Dressing		\$17
Raw Fish Tostada Habanero Kosho Oregano Mayo Burned Avocado		\$14
Huitlacoche Ceviche Rocoto Aji Zucchini Blossom Fava Bean		\$17
Fish Ceviche Cucumber Fennel Bulb Corn Dough		\$22
Chicken Bonjiris Tare Sauce Ginger Cured Egg Yolk		\$19
Tomatoes Aguachile Guajillo Cucumber Togarashi		\$18
Green Scallop Aguachile Basil & Chives Avocado Burned Habanero Ashes		\$35
SORBET		
Passion Fruit		\$6
Pineapple & Hoja Santa		\$6
Lemon & Totomoxtle Ashes		\$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