



LIMOSNEROS

Day of the Dead

October 30th - November 3rd

AMOUSE BOUCHE

Fair Buñuelo | Ikura | Avocado | Coriander Flower
"Cochinita Pibil" Donut | Habanero | "Xnipec"
Tepachulo | Homemade Tepache | Fermented
Pineapple & Molasses

HAMACHI TOSTADA

Cured Hamachi | Black Garlic Paste |
"Brasa" & "Chintextle"

BUTTERNUT SQUASH RAVIOLI

Homemade Pasta | "Beurre Blanc"
Sauce | Poppyseeds

CUITLACOCHE TAMALE

Blue Corn Maza | Goat's Cheese |
Onion Ashes & Marigold | Bannana
Leaf Wrapped

MANCHAMANTEL MOLE

Pork Cheeks | Purple and Red Sweet
Potato Purée | Roasted Baby
Corn Cob

PUMPKIN LAVA CAKE

Pumpkin Spice | "Thick Milk" Ice
Cream | Pumpkin Seeds Praline
Limosneros Mezcal



... PRICE PER PERSON: \$1250 ...



limosneros.com.mx



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Reserva al: 55.6107.1679