

FIRST DECADE

TASTING MENU

Tasting menu 10 Years \$1,950
Wine & Mexican Spirit Pairings \$1,200

The whole party must get the same menu.
The tasting menu is served **per person and can't be divided**.
Available Monday - Friday from 1:30pm to 9:00pm.

TUNA & WATERMELON

Recaudo Rojo | Yellow Tail "Aguachile" | Serrano Chili | Tostadas |

"CHILPACHOLE" SEAFOOD BROTH

Native Corn Kernels | "Chiltepin" Chili Mayo | Serrano Chili | Tostadas |

TACO ESCAMOL

Smoke | Homemade tortillas | Tlaxcala Bean mousseline | Slow cooked Salsa Verde |

LA PESCA

Sustainable Fishing of our Coasts | Eel & "Morita" Chili Glaze | Celeriac and White Carrot |
Confint Potatoes | Ruby Mustard |

QUITLACOCHÉ CORNCOB

Vegetarian roasted Black Corn cob with "Cotija" aged Cheese |

QUAIL

Bride's White Mole | Morell | Fermented Prune |

BRAISED CHEEK DONUTS

Beef Chek Stew | Drunked Red Sauce |

21 DAY DUCK

Burnt Onion Purée | Cuaiflower and White Chocolate | Pickled Onion |
Duck Jus with Molasses |

BUÑUELO

Crispy "Buñuelo" | Guava and Molasses Honey Rosemary and Basil | Milk Ice Cream |



* All our prices are in MXN and include local taxes