

VEGETARIAN TASTING MENU

7 Courses \$1500 | Wine & Mexican Spirit Pairings

\$1200

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.

ABREBOCAS

HEIRLOOM TOMATOES

Veracruz Gazpacho | Fried Panko | Goat's Cheese

"CUITLACOCHÉ" TACO

Crispy Squash Blossom | Peanut Mole |
Epazote Tortilla

VEGAN MOLE DE OLLA

(Everything harvested at our OME garden)

Vegetarian red Broth | White Squash | Creole Zucchini |
Purple Potatoes | Baby Carrots & Corncobs

EGGPLANT TAMALE

Amecameca Maize | Goat's Cheese with burnt Onions | "Asadero" Cheese

CUITLACOCHÉ CORNCOB

Vegetarian roasted Black Corncob with "Cotija" aged Cheese

ROASTED CAULIFLOWER

Blackened with Oaxacan Spices | Agave Syrup |
Bride's White Mole |

🌀 🌀 CHURRO DE FERIA 🌀 🌀

Orange Blossom | Grilled Banana Mousseline |
Tangerine | Sesame Cracker



* All our prices are in MXN and include local taxes