

SEASONAL MENU

SCALLOP TOSTADA

Miso Mayo | Hibiscus | Kimchi | Chiltepin

\$315

CORN QUESADILLA

3 Wild Turkey | Red Mole | Pickled Cabbage

\$280

HEAVY DUTY "PORKED" BEANS

Poro | Bacon | Fresno Chili

\$190

SEAFOOD VERACRUZ RISOTTO

Clams | Crawfish | Striped Seabass

\$465

LAMB SHANK

Tempus Beer Jus | Pressed Lamb | Endive | Black Garlic Purée

\$495

☼☼ "MOSTACHÓN" ☼☼

Passion Fruit & Lavender | Mango Sorbet

| Pecan Dacoise | Chamomile Meringue

\$175



* All our prices are in MXN and include local taxes

SEASONAL TASTING MENU

7 Courses \$1,500 | 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.

AMUSE BOUCHE

Mussel | Panko Fried Shiso Leaf

Ocosingo Cheese "Gordita"

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