

Entradas

Pan de centeno y mantequilla con hormigas chicatanas	\$145
Crudo de extraviado, cítricos y conserva de limón	\$260
Jurel Hiramasa, ciruela, cebolla morada y cilantro	\$310
Endivias, betabeles, naranja, piñon y pimienta rosa	\$198
Arúgula y parmesano	\$150
Burrata, anchoa, limas y pimienta	\$275
Hinojo, naranja, toronja y granada	\$225
Chicozapote, hierbas, ricotta y pistaches	\$195
Jitomates, chorizo ahumado, baguette y albahaca	\$189
Berenjenas encurtidas, espelta, jitomates confitados y jocoque	\$278
Camote ahumado, hongos eringy en escabeche	\$190
Tamal de quelites y mole verde	\$175
Mole blanco y zanahorias	\$220

Sopas y Pastas

Minestrone \$175

Tortellini en consomé de aves \$215

Tagliolini, cucaracha de mar, calabacita y bottarga \$399

Risotto de betabel, radicchio y queso de Chiapas \$285

Tagliatelle, salchicha italiana y chile de árbol \$265

Pappardelle con higaditos de pollo y salvia \$250

Gnocchi de papa, cordero y hierbabuena \$310

Ravioles de ricotta, limón amarillo y tomillo limón \$240

Pescados y Carnes

Extraviado, puré de plátano y escabeche de jengibre \$420

Villajaiba, puré de aguacate, verdolagas, nopales y jitomate \$430

Róbalo en costra de sal con hierbas y salicornia \$498

Mollejas de res, yogurt, menta piperita, granada y zaatar \$355

Filete de cordero, puré de chícharos y cogollos \$415

Short rib braseado y polenta rústica \$540

Sándwich de corned beef y verduras encurtidas \$198

Quesos

Ricotta, miel de abeja scaptrigona y pan de semillas \$269

Padua, miel orgánica de Tzalancah y pan de amaranto \$255

Maduro de vaca y miel de piloncillo con chile meco \$215

Postres

Chocolate de cacao blanco y hoja santa \$168

Mamey, pixtle y taxcalate \$135

Helado de romero, hierbas frescas y aceite de oliva \$135

Mole rosa, frambuesa y yogurt \$130

Crumble de ruibarbo, xoconostle y helado de pimienta rosa \$160

Helados y Sorbetes

Helados: bergamota, cardamomo, jengibre, vainilla, cedrón, hinojo \$95

Sorbetes: cocoa, mango y maracuyá, piñón rosa \$95

Starters

Rye sourdough with chicatana ant butter	\$145
Grouper crudo, citrus, and lemon preserves	\$260
Hiramasa mackerel, plum, red onion, and coriander	\$310
Endives, beets, orange, pine nuts, and pink pepper	\$198
Arugula and parmesan	\$150
Burrata, anchovies, lime, and pepper	\$275
Fennel, orange, grapefruit, and pomegranate	\$225
Chicozapote, herbs, ricotta, and pistachios	\$195
Tomatoes, smoked chorizo, baguette, and basil	\$189
Pickled eggplant, spelt, tomato confit, and jocoque	\$278
Smoked sweet potatoes and king oyster mushroom escabeche	\$190
Quelites tamal and green mole	\$175
White mole and carrots	\$220

Soup and Pasta

Minestrone	\$175
Tortellini in fowl broth	\$215
Tagliolini, sea slaters, zucchini, and bottarga	\$399
Beet risotto, radicchio, and Chiapas cheese	\$285
Tagliatelle, Italian sausage, and chile de árbol	\$265
Pappardelle, chicken liver, and sage	\$250
Potato gnocchi, lamb, and peppermint	\$310
Ricotta ravioli, lemon, and lemon thyme	\$240

Fish and Meat

Grouper, banana purée and ginger escabeche	\$420
Lane snapper, avocado purée, purslane, nopal, and tomatoes	\$430
Sea bass in sea salt with samphire	\$498
Beef sweetbreads, yoghurt, peppermint, pomegranate and zaatar	\$355
Fillet of lamb, pea purée, and lettuce hearts	\$415
Braised short ribs and creamy polenta	\$540
Corned beef sandwich and pickled vegetables	\$198

Cheese

Ricotta, Scaptotrigona honey, and multiseed bread \$269

Padua, organic Tzalancah honey, and amaranth bread \$255

Aged cow's milk cheese, piloncillo honey, and meco pepper \$215

Dessert

White cacao and hoja santa chocolate \$168

Mamey, pixtle, and taxcalate \$135

Fresh herbs, olive oil, and rosemary ice cream \$135

Pink mole, raspberry, and yogurt \$130

Rhubarb crumble, red prickly pear, and pink pepper \$160

Ice Cream and Sorbet

Ice cream: bergamot orange, cardamom, ginger, vanilla, lemon verbena, fennel \$95

Sorbet: cocoa, mango and passionfruit, pink pine nut \$95