

*Entradas*

Sardinas encurtidas, farro, apio, hierbabuena y naranja \$245

Aguachile de extraviado, tomate, naranja, alubias y cilantro \$277

Higos y anchoas \$119

Arúgula y parmesano \$150

Burrata, anchoa, limas y pimienta \$275

Hierbas, hinojo y manzana \$220

Betabeles ahumados, hierbabuena y queso de cabra \$230

Quelites, hierbas silvestres, puré de aguacate y vinagreta chicatana \$180

Jitomates criollos, nopales, verdolagas y queso fresco \$168

Berenjenas encurtidas, espelta, jitomates confitados y jocoque \$278

Tamal de quelites y mole verde \$180

*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 \$286

Tagliatelle, salchicha italiana y chile de árbol \$265

Pappardelle con higaditos de pollo y salvia \$250

Gnocchi de papa, pesto de pepita, chaya y hoja santa \$245

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

*Pescados y Carnes*

Lobina, puré de piña, acedera y xoconostle \$445

Huachinango, puré de aguacate, nopales y verdolagas \$420

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

Costilla de res Wagyu, plátano macho y hoja santa \$590

Cabeza de lomo de cerdo, tomate verde, perejil y hierbabuena \$395

Short rib braseado y polenta rústica \$540

Sándwich de corned beef y verduras encurtidas \$198

## Quesos

Padua, miel de tsitsilché 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, fresa 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*

- Pickled sardines, farro, celery, peppermint, and orange \$245
- Grouper aguachile, tomatoes, orange, haricot beans, and coriander \$277
- Figs and anchovies \$119
- Arugula and parmesan \$150
- Burrata, anchovies, lime, and pepper \$275
- Herbs, fennel, and apple \$220
- Smoked beets, peppermint, and goat cheese \$230
- Quelites, wild herbs, avocado purée, and chichatana vinegar \$180
- Heirloom tomatoes, nopal, purslane, and fresh cheese \$168
- Pickled eggplant, spelt, tomato confit, and labneh \$278
- Quelite tamal and green mole \$180

*Soup and Pasta*

- Minestrone \$175
- Tortellini in fowl broth \$215
- Tagliolini, sea slaters, zucchini, and bottarga \$399
- Beet risotto, radicchio, and Chiapas cheese \$286
- Tagliatelle and italian sausage \$265
- Pappardelle, chicken liver, and sage \$250
- Potato gnocchi, green pumpkin seeds, chaya, and hoja santa \$245
- Ricotta ravioli, lemon, and lemon thyme \$240

*Fish and Meat*

- Sea bass, pineapple purée, sorrel, and prickly pear \$445
- Red snapper, avocado purée, nopal, and purslane \$420
- Sea bass in sea salt with samphire \$498
- Wagyu beef ribs, plantains, and hoja santa \$590
- Pork neck, green tomatoes, parsley, and peppermint \$395
- Braised short ribs and creamy polenta \$540
- Corned beef sandwich and pickled vegetables \$198

*Cheese*

Padua, tsitsilché honey, and amaranth bread \$255

Age 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, strawberry, 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