

Entradas

Almeja reina, acedera y nopal	\$198
Caracol, jugo de limón, cebolla morada y cilantro	\$297
Pan de centeno y mantequilla con hormiga chicatana	\$145
Brocolini, anchoa y chile cuaresmeño	\$125
Arúgula y parmesano	\$150
Tomate, melaza, berenjena y queso de Ocosingo	\$155
Burrata, rábanos y tomate verde	\$265
Endivias, vainilla, limón amarillo y pixtle	\$178
Jitomates, chorizo, baguette y albahaca	\$189
Tamal de quelites y mole verde	\$175
Mole blanco y zanahorias	\$210
Tamal de elote, apionabo y mantequilla ahumada	\$140

Sopas y Pastas

Minestrone	\$175
Consomé de aves y tortellini	\$215
Dumplings de camarón y jengibre	\$290
Gnocchi de papa, cordero y hierbabuena	\$315
Risotto con hongos señorita	\$288
Tagliatelle, salchicha italiana y chile de árbol	\$265
Malfatti de camote y nduja	\$255
Pappardelle, higaditos de pollo y salvia	\$250
<i>Pescados y Carnes</i>	
Lobina, puré de piña, acedera y xoconostle	\$445
Robalito, maíz cacahuazintle, hierbas y chilacayote	\$335
Róbalo en costra de sal con hierbas y salicornia	\$498
Codorniz, cereales y rábano	\$398
Cabeza de lomo de cerdo, mole rosa, col morada y hierbabuena	\$390
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

Helado de cebada, aceite de oliva y lavanda \$135

Mango, cúrcuma y yogurt de coco \$160

Chocolate de cacao blanco criollo y hoja santa \$168

Mamey, pixtle y taxcalate \$135

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

Crumble de ruibarbo y fresa con helado de jengibre \$160

Helados y Sorbetes

Helados: bergamota, cardamomo, pimienta rosa, vainilla \$95

Sorbetes: cacao, mango y maracuyá, piñón rosa, frambuesa, ciruela \$95

Starters

Queen clam, sorrel, and nopal \$198

Sea snail, lemon, red onion, and coriander \$297

Rye sourdough and butter with chicatana ant \$145

Broccolini, anchovies, and cuaresmeño pepper \$125

Arugula and parmesan \$150

Green tomatoes, molasses, eggplant, and Ocosingo cheese \$155

Burrata, radishes, and green tomatoes \$265

Endives, vanilla, lemon, and pixtle \$178

Tomatoes, chorizo, baguette, and basil \$189

Quelite tamal and green mole \$175

White mole and carrots \$210

Fresh corn tamal, celeriac, and smoked butter \$140

Soup and Pasta

Minestrone \$175

Fowl broth and tortellini \$215

Shrimp and ginger dumplings \$290

Potato gnocchi, lamb, and peppermint \$315

Risotto and señorita mushroom \$288

Tagliatelle, Italian sausage, and chile de árbol \$265

Sweet potato malfatti and nduja \$255

Pappardelle, chicken liver, and sage \$250

Fish and Meat

Lobina, pineapple purée, sorrel, and prickly pear \$445

Robalito, cacahuazintle corn, herbs, and chilacayote \$335

Róbalo in sea salt with samphire \$498

Quail, cereals, and radish \$398

Pork neck, pink mole, purple cabbage, and peppermint \$390

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

Barley ice cream, olive oil, and lavender \$135

Mango, turmeric, and coconut yogurt \$160

White heirloom cocoa and hoja santa chocolate \$168

Mamey, pixtle, and taxcalate \$135

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

Rhubarb and strawberry crumble, ginger ice cream \$160

Ice Cream and Sorbet

Ice cream: bergamot orange, cardamom, pink pepper, vanilla \$95

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