

### Entradas

Mantequilla con hormigas chicatana y pan de centeno	\$145
Caracol, jugo de limón, cebolla morada y cilantro	\$297
Lobina, tamarindo y ajonjolí	\$288
Arúgula y parmesano	\$150
Burrata, rábanos y tomate	\$265
Endivias, vainilla, limón amarillo y pixtle	\$183
Hinojo, manzana criolla, estragón y queso de oveja curado	\$230
Pepinos encurtidos, jocoque, perejil y hierbabuena	\$268
Maíz cacahuazintle, chilacayote, jugo de hierbas y aguacate	\$196
Jitomates, chorizo, baguette y albahaca	\$189
Mole de hoja santa y tamal de quelites	\$205
Tamal de elote, apionabo y mantequilla ahumada	\$155
Mole blanco y zanahorias rostizadas	\$230

### Sopas y Pastas

Tortellonis, taleggio y consomé de verduras	\$265
Dumplings de camarón y jengibre	\$315
Risotto de betabel, radicchio y queso Chiapas	\$298
Gnocchi de papa, hongos porcini y parmesano	\$295
Tagliatelle, salchicha italiana y chile de árbol	\$275
Pappardelle, higaditos de pollo y salvia	\$260
Consomé de aves y tortellini	\$215
Minestrone	\$175

### Pescados y Carnes

Lobina, piña, acedera y xoconostle	\$445
Dorado, lentejas, verduras en escabeche y perejil	\$428
Róbalo en costra de sal con hierbas y salicornia	\$498
Codorniz, calabaza mantequilla y hongos trompa de cochino	\$390
Costilla de res Wagyu, plátano macho y hoja santa	\$590
Sándwich de corned beef y verduras encurtidas	\$198

## **Quesos**

Padua, miel de Tzalancab y pan de cebada \$255

Maduro de vaca, pan de amaranto y mermelada de ciruela amarilla \$215

## **Postres**

Piñón rosa, espuma de pixtle y merengue \$180

Farro, miel, hongo duraznillo, avellana y queso mascarpone \$195

Isla flotante de elote y vainilla \$95

Mango, cúrcuma y yogurt de coco \$170

Chocolate de cacao blanco criollo y hoja santa \$170

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

Crumble de ruibarbo y fresa con helado de jengibre \$175

## **Helados y Sorbetes**

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

Sorbetes: cacao, mango y maracuyá, mamey, frambuesa \$95

### Starters

Chicatana ant butter and rye sourdough \$145

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

Lobina, tamarind, and sesame seeds \$288

Arugula and parmesan \$150

Burrata, radishes, and green tomatoes \$265

Endives, vanilla, lemon, and pickle \$183

Fennel, heirloom apple, tarragon, and aged sheep's milk cheese \$135

Pickled cucumbers, labneh, parsley, and peppermint \$268

Cacahuazintle corn, chilacayote, herb sauce, and avocado \$196

Tomatoes, chorizo, baguette, and basil \$189

Hoja santa mole and quelite tamal \$205

Fresh corn tamal, celeriac, and smoked butter \$155

White mole and roasted carrots \$230

### Soup and Pasta

Taleggio, tortelloni, and chargrilled vegetable broth \$265

Shrimp and ginger dumplings \$315

Risotto, beets, radicchio, and Chiapas cheese \$298

Potato gnocchi, porcini mushrooms, and parmesan \$295

Tagliatelle, Italian sausage, and chile de árbol \$275

Pappardelle, chicken liver, and sage \$260

Fowl broth and tortellini \$215

Minestrone \$175

### Fish and Meat

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

Dorado, lentils, pickled vegetables, and parsley \$428

Róbalo in sea salt with samphire \$498

Quail, butternuts squash, and lobster mushrooms \$390

Wagyu beef ribs, plantains, and hoja santa \$590

Corned beef sandwich and pickled vegetables \$198

## **Cheese**

Padua cheese, Tzalancab honey, and barley bread \$255

Aged cow's milk cheese, amaranth bread, and plum jam yellow \$215

## **Dessert**

Pink pine nuts, pixtle foam, and meringue \$180

Farro, honey, chanterelles, hazelnuts, and mascarpone \$195

Corn and vainilla floating island \$95

Mango, turmeric, and coconut yogurt \$170

White heirloom cacao and hoja santa chocolate \$170

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

Strawberry rhubarb crumble and ginger ice cream \$175

## **Ice Cream and Sorbet**

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

Sorbet: cacao, mango and passionfruit, mamey, raspberry \$95