

Entradas

- Jaiba, papa, poro y habanero \$290
- Caracol, jugo de limón, cebolla morada y cilantro \$260
- Tártara de res wagyu al pastor \$265
- Jitomates criollos, cebolla morada, centeno y albahaca \$195
- Betabeles, radicchio y piñón rosa \$250
- Endivias, vainilla, limón amarillo y pixtle \$203
- Camote rostizado, suero de leche y salsa macha \$208
- Tamal de elote, apionabo y mantequilla ahumada \$175
- Mole hoja santa y tamal de quelites \$225
- Taco de col rizada y pipián de pistache \$105

Sopas y Pastas

- Tagliolini, cucaracha de mar, calabacita y botarga \$415
- Gnocchi de papa, broccolini y anchoa \$263
- Pappardelle de pápalo y pato \$320
- Ravioles de zanahoria, yogurt, levístico, acedera e hinojo \$260
- Risotto, ricotta, calabaza y limón amarillo \$255
- Tagliatelle, salchicha italiana y chile de árbol \$298
- Pappardelle, higaditos de pollo y salvia \$275

Pescados y Carnes

- Extraviado, lentejas, verduras en escabeche y perejil \$395
- Róbalo en costra de sal con hierbas y salicornia \$498
- Pichón, apionabo y trufa negra \$955
- Costilla braseada y polenta rústica \$560
- Sándwich de corned beef y verduras encurtidas \$285

Postres

- Queso Padua, pan de cebada y miel de Tsitsilché \$255
- Ciruelas, yogurt de coco y licor de ciruela \$138
- Helado de mantequilla, pan y sal \$115
- Mamey, pixtle y taxcalate \$155
- Hoja santa y chocolate de cacao criollo \$210
- Hierbas frescas, helado de romero y aceite de oliva \$145

Starters

- Crab, potato, leek, and habanero \$290
- Conch, lemon, red onion, and cilantro \$260
- Wagyu steak tartare al pastor \$265
- Heirloom tomatoes, red onion, rye, and basil \$195
- Beets, radicchio, and pine nuts \$250
- Endives, vanilla, lemon, and pickled \$203
- Roasted sweet potatoes, buttermilk, and macha sauce \$208
- Corn tamal, celeriac, and smoked butter \$175
- Hoja santa mole and quelite tamal \$225
- Kale and pistachio pipián taco \$105

Soup and Pasta

- Tagliolini, sea slaters, zucchini, and bottarga \$415
- Potato gnocchi, broccolini, and anchovies \$263
- Pappardelle, pápalo, and duck \$320
- Carrot ravioli, yogurt, lovage, sorrel, and fennel \$260
- Risotto, ricotta, zucchini, and lemon \$255
- Tagliatelle, Italian sausage, and chile de árbol \$298
- Pappardelle, chicken liver, and sage \$275

Prices are in Mexican pesos and include taxes (IVA).

Fish and Meat

- Extraviado, lentils, pickled vegetables, and parsley \$395
- Róbalo in sea salt with herbs and samphire \$498
- Squab, celeriac, and black truffle \$955
- Braised short ribs and polenta \$560
- Corned beef sandwich and pickled vegetables \$285

Dessert

- Padua cheese, barley bread, and Tsitsilché honey \$255
- Plums, coconut yogurt, and plum liqueur \$138
- Butter ice cream, bread, and salt \$115
- Mamey, pickled, and taxcalate \$155
- Hoja santa and criollo white bean cacao \$210
- Fresh herbs, rosemary ice cream, and olive oil \$145

Please notify us of any food allergies.