



Tasting "à la Carte" Menu

I

huitlacoche empanada . sweet corn cream . crème fraiche . caviar
roasted beet . walnut ricotta . melon pearls . pistachio vinaigrette
onion tart tatin . parmesan ice cream . parmesan tuille . arugula
ratatouille . chile poblano . black bean sauce . huitlacoche cream . microgreens

II

seared scallop . pea puree . bacon crumble . black mole sauce
tuna tartar . wasabi ice cream . soy-ginger sauce . passion fruit reduction
grilled octopus . shallots . mashed white beans . squid ink sauce . cherry tomato
chicken croquette . lettuce puree . caesar dressing . anchovy aioli . cheese cracker

III

grilled lobster tail . lemon risotto . parmesan . microgreens
black fettuccine . grilled shrimp . lemon-parmesan sauce . chile threads
seared tuna . garbanzo puree . blackberry sauce . celery ribbons
chile crusted red snapper . green beans . portobello . hibiscus sauce
achiote rubbed mahi-mahi . blackened yucca . pineapple sauce . avocado cream
grilled lamb . almond couscous . mushroom puree . fennel mousse . roasted cherry tomato
grilled beef fillet . onion puree . chanterelle sauce . sautéed asparagus

3 courses tasting menu - \$1,080 Mexican pesos

1 from group I, 1 from group II, 1 from group III

Minimum of 3 courses per person.

Complimentary dessert included.