

TAPAS

LEVAIN 5,90

Sourdough levain with whipped browned butter

OLIVES 8,90

Gordal-olives seasoned with smoked chili and lemon

EMPANADA 13,90

Potato, cotija cheese, beans, habanero onions and greens

TOSTADA 14,90

Crispy corn tortilla, sugar salted hamachi, mango and miso emulsion

SOPE 14,90

Guacachile, mushrooms, tomatillo and cilantro

TAQUITO 15,90

Pike perch in beer batter, pickled cabbage and togarashi

TARTAR 15,90

Beef tartar, lovage mayonnaise and crispy potatoes

CHARCUTERIE 19,90

Selection of cold cuts, pickles and dijonnaise

CHEF'S MENU

FIVE COURSE SURPRISE MENU 79,00

ADD ON:

TARTAR 14,00

RISOTTO 12,00

Kindly let us know about your allergies and dietary restrictions

WINES FOR THE MENU 54,00

OUR STAFF WILL PROVIDE INFORMATION ABOUT ALLERGENS IN THE DISHES

MAINS

PULPO 25,90

Grilled octopus, chintextle, silver onion and potato purée

CAMOTE 25,90

Roasted sweet potato, mole, tarragon and swiss chard

SEA TROUT 31,90

Sea trout, green pipian and miso, mussel broth, broccoli stems and brown butter

DRY AGE 39,90

21 days dry aged Australian beef sirloin, broccoli mole and mushroom garum

SIDES

BROCCOLINI 9,00

Mole verde and almonds

PATATAS FRITAS "MOJO ROJO" 9,00

Crispy potatoes, spicy Mojo Rojo sauce and aioli

RISOTTO 12,90

Corn, cotija cheese and espelette

SWEET

CORN 13,50

Corn husk meringue, corn cream and corn mascarpone mousse

COCONUT 13,50

Tartalet filled with passion curd, oat crumble and coconut sorbet

CHURRO 13,50

Churro served with miso chocolate foam and vanilla ice cream

QUESOS 15,50

Selection of cheeses, seasonal compote and seed cracker