

# MENU

OYSTERS (2PCS)	IRISH MORE, STRACCIATELLA, TOMATILLO PONZU, SERRANO	12
	GRATINATED IRISH MOR, HABANERO HOLLANDAISE, OLIVE, FIG, FETA	14
PADRON PEPPERS	PADRON PEPPER, SALT	9
ELOTE	CORN, PECORINO, TAJIN	11
HERB GUACAMOLE (WITH TOSTADAS)	AVOCADO, TOMATO, ONION, LIME, FRESH HERBS	13
CRUDITES	SEASONAL VEGETABLES, WHITE BEAN HUMMUS, TOSTADA	17
LEEK CARPACCIO	LEEK, RAZOR CLAMS, STRACCIATELLA, ESCABECHE	19
MOLE NEGRO (WITH CORN TORTILLAS)	PLANTAIN, CHILIPEPPERS, NUTS, SEEDS, CHOCOLATE, RICOTTA	19
TOSTADA (SUPPL. CAVIAR) 20	SCALLOPS, BLACK BEANS, TRUFFLE	29
TAMALES	HOLSTEIN SHORTRIB	26
HAMACHI	BARBECUE CHOCLO CORN, CONFIT ONION, CORN YUZU KOSHO, HAZELNUT	29
LANGOUSTINE	SALSA BUTTER, VIERGE, VERVEINE	38
TACOS (HOUSE MADE TORTILLAS) (2PCS)	CHANTERELLES, MUSHROOM DUXELLES	18
	FISH OF THE DAY, MUSSEL, HABANERO HOLLANDAISE	24
	HOLSTEIN SHORTRIB, LEEK COMPOTE, AVOCADO, PICKLED ONION	24

# DESSERT

SORBET (SUPPL. CAVIAR) 20	AVOCADO, HAZELNUT OIL	12
ICE CREAM	SALTED CARAMEL, PASSION FRUIT, MERINGUE, COFFEE	12