

MENU

MUSSELS (6PCS)	BLACK GARLIC, CHIPOTLE HOLLANDAISE GRATIN	10
OYSTERS (2PCS)	IRISH MOR, TOMATILLO PONZU, PINEAPPLE GRANITE, HABANERO	12
PADRON PEPPERS	PADRON PEPPER, SALT	9
ELOTE	CORN, PECORINO, TAJIN	11
HERB GUACAMOLE (WITH TOSTADAS)	AVOCADO, ONION, LIME, FRESH HERBS	13
CRUDITES	SEASONAL VEGETABLES, WHITE BEAN HUMMUS, TOSTADA, DRIED OLIVE	17
LEEK CARPACCIO	LEEK, RAZOR CLAMS, STRACCIATELLA, ESCABECHE	19
TOSTADA	OCTOPUS AND BEEF TARTARE, HABANERO, AVOCADO	25
TAMALES	HOLSTEIN SHORTTRIB	26
HAMACHI	PATISSON SQUASH, CONFIT ONION, MANDARIN, YUZU KOSHO	29
SPRING CHICKEN (WITH CORN TORTILLAS)	MOLE NEGRO, POLENTA CROQUETTES	38
LANGOUSTINE	SALSA BUTTER, VIERGE, VERVEINE	39
TACOS (HOUSE MADE TORTILLAS) (2PCS)	TROMPETTE DE LA MORT, EGGPLANT, WINTERTRUFFEL	24
	FISH OF THE DAY, SALMON ROE, BLACK GARLIC HABANERO HOLLANDAISE	24
	HOLSTEIN SHORTTRIB, LEEK COMPOTE, AVOCADO, PICKLED ONION	24

DESSERT

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