

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 (WITH TOSTADAS)	SEASONAL VEGETABLES, WHITE BEAN HUMMUS, DRIED OLIVE	17
CEVICHE	RED SNAPPER, LECHE DE TIGRE, MANGO, SERRANO	17
TOSTADA	OCTOPUS AND BEEF TARTARE, HABANERO, AVOCADO	25
TAMALES	HOLSTEIN SHORTTRIB	26
COQUILLES	GREEN MOLE, HABANERO OIL, BBQ RED PEPPER	27
MACKEREL	BLACK BEAN, SANSHO BEURRE BLANC, AVOCADO, FENNEL SALAD	28
HAMACHI	ZUCCINI, FLOR DE CALABACÍN, CHOCLO VINAIGRETTE	29
STEAK BAVETTE	CHIMICHURRI, HABANERO, BURRATINI, SALSA VERDE	37
TACOS (HOUSE MADE TORTILLAS) (2PCS)	MORILLE, ASPARAGUS, EGGPLANT	22
	SEABASS, SALMON ROE, BLACK GARLIC HABANERO HOLLANDAISE	22
	HOLSTEIN SHORTTRIB, BRUSSELS SPROUTS, PICKLED ONION, LARDO	22

DESSERT

TRES LECHES	RASBERRY ESPUMA, BLACKBERRY SORBET, HAZELNUT OIL	12
ICE CREAM	SALTED CARAMEL, PASSION FRUIT, COFFEE MERINGUE	12
SORBET	AVOCADO, CREAM, HAZELNUT OIL, CAVIAR (10 GRAM)	32