

MENU

OYSTERS (2PCS)	IRISH MOR, OTORO, DASHI CREAM, PEPPER GAZPACHO	14
GRATINATED MUSSELS (6PCS)	SERRANO CHILE HOLLANDAISE, ESCABECHE	12
MINI ELOTE	CASHEW, BUTTERNUT, BLACK GARLIC, HABANERO, PECORINO	9
HERB GUACAMOLE (WITH TOSTADAS)	BARBECUE LEEK, PINEAPPLE VIERGE, FRESH HERBS	13
BARBECUE RED BEET	GRAPES, STRACCIATELLA, EGGPLANT, MEZCAL BEURRE BLANC	19
TUNA TARTARE	PINEAPPLE MOLE, LIME, RUBY CHOCOLATE, MICROGREENS	28
BURNED LEEK	MOLE NEGRO, BEURRE NOISETTE	19
TOSTADA	BEEF TARTARE, BONE MARROW, SMOKED EEL	26
HAMACHI	CHICORY, CHOCLO VIERGE, SERRANO ESPUMA	29
SEA BREAM	MIXED CHILE HOLLANDAISE, HERBS, BEURRE BLANC	30
ENTRECOTE	SWAMI, CHARD, GRILLED GRAPES, VEAL JUS	39
TACOS (HOUSE MADE TORTILLAS) (2PCS)	CHICORY, CHESTNUT MUSHROOM SALSA	22
	SEABASS, MUSSELS, SCALLOPS, SERRANO HOLLANDAISE	24
	LAMB SHOULDER, RED BEET, CONFIT ONION, HABANERO	24

DESSERT

CORN MOUSSE	VANILLA, PASSION FRUIT MEZCAL SABAYON, MERINGUE	14
ICE CREAM	BLACK SESAME AND ESPRESSO, CHOCOLATE, OLIVE OIL	14
SORBET	AVOCADO, CREAM, HAZELNUT OIL, CAVIAR (10 GRAM)	32

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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