

MENU

OYSTERS (2PCS)	IRISH MOR, OTORO, DASHI CREAM, PEPPER GAZPACHO	14
GRATINATED MUSSELS (6PCS)	SERRANO CHILE HOLLANDAISE, ESCABECHE	12
HERB GUACAMOLE (WITH TOSTADAS)	AVOCADO, BARBECUE LEEK, YUZU, FRESH HERBS	14
BLUEFIN TUNA TARTARE	PINEAPPLE MOLE, LIME, RUBY CHOCOLATE, MICROGREENS	26
HAMACHI	PURPLE RADISH, CHOCLO VIERGE, SERRANO CHILE KOSHO	29
TOSTADA	GAMBERO ROSSO, RED BEET, SMOKED BISQUE, GRAPEFRUIT	30
QUESADILLA	EMMENTAL, YELLOW KIMCHI, SALSA MATCHA, GRATED COMTE	18
BARBECUE YELLOW BEET	GRAPES, STRACCIATELLA, EGGPLANT, MEZCAL BEURRE BLANC	19
BURNED LEEK	MOLE NEGRO, BEURRE NOISETTE	19
SEA BREAM	CLAMS, WHITE ASPARAGUS, SAMPHIRE, BEURRE BLANC	30
ENTRECOTE	SWAMI, CHARD, GRILLED GRAPES, VEAL JUS	42
TACOS (HOUSE MADE TORTILLAS) (2PCS)	ZUCCHINI, ZUCCHINI FLOWER, YELLOW HABANERO HOLLANDAISE	22
	SEABASS, SMOKED EEL, GREEN ASPARAGUS, SERRANO CHILE	24
	LAMB SHOULDER, RADICCHIO, CONFIT ONION, ANCHOVIES	24
MEZCAL EXPERIENCE	GUIDED PAIRING OF THREE AGAVE EXPRESSIONS	35

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

CAOS