

MENU

OYSTERS (2PCS)	IRISH MOR, CORN GAZPACHO, PICKLED PEACH	15
WARM OYSTERS (2PCS)	IRISH MOR, CHICKEN GARUM, CABBAGE, CHICKEN SKIN	15
GRATINATED MUSSELS (6PCS)	MUSSEL, LEEK HOLLANDAISE	13
PADRON PEPPERS	PADRON PEPPER, LIME, SALT	9
HERB GUACAMOLE (WITH TOSTADAS)	AVOCADO, CUCUMBER JALAPENO VIERGE, YUZU, FRESH HERBS	15
TOMATO SALAD	STRACCIATELA, COFFEE OIL, SALSA VERDE	16
YELLOWFIN TUNA CRUDO	AKAMI, OTORO, HABANERO HONEY VINAIGRETTE	29
CARPACCIO	GAMBERO ROSSO, AVOCADO, CHILI OIL	29
TOSTADA	BEEF TARTARE, AVOCADO CREAM, POINTY PEPPER	26
QUESADILLA	EMMENTAL, PLUM, PISTACHE, SERRANO CHILE PESTO, COMTE	18
BBQ CAULIFLOWER	MOLE DE HONGOS, BEURRE NOISETTE	21
TIGER PRAWN	TOMATO VIERGE, VERVEINE	34
COD	MOLE PIPIAN VERDE, RICOTTA, PUMKIN SEED	36
ENTRECOTE	CARIMA, OYSTER, GRILLED ONION, HABANERO JUS	52
TACOS (HOUSE MADE TORTILLAS) (2PCS)	CHANTERELLES, MUSHROOM BLACK GARLIC SALSA, FRIED CAPERS	24
	PULPO, LEEK SERRANO HOLLANDAISE, SEA FENNEL	24
	LAMB SHOULDER, PINEAPPLE, ONION SALSA, YELLOW BEET	24
MEZCAL EXPERIENCE	GUIDED PAIRING OF THREE AGAVE EXPRESSIONS	35

DESSERT

CORN MOUSSE	VANILLA, PASSION FRUIT, MEZCAL SABAYON, MERINGUE	14
CORN BANANA BREAD	BANANA STRACCIATELLA ICE CREAM, RICOTTA, TONKA	14
SORBET	AVOCADO, CREAM, HAZELNUT OIL, CAVIAR (10 GRAM)	32

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

CAOS