

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
CARPACCIO	CELERIAC, VEAL BRAIN, STRACCIATELLA, LEEK SALSA, HAZELNUT	21
YELLOWFIN TUNA CRUDO	AKAMI, OTORO, HABANERO HONEY VINAIGRETTE	29
CEVICHE	SWORDFISH, MANDERIN, PUMPKIN, SERRANO CHILE	29
TOSTADA	MUSSELS, ESCABECHE, AVOCADO, CHIVES	26
QUESADILLA	EMMENTAL, PLUM, PISTACHE, SERRANO CHILE PESTO, COMTE	18
BBQ CAULIFLOWER	MOLE DE HONGOS, RICOTTA	21
TIGER PRAWN	BONE MARROW, PEAR SALSA	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, CAPER LEAVE	24
	RAY WING, CELERIAC VIERGE	24
	LAMB SHOULDER, PINEAPPLE, ONION SALSA	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