MENU

OYSTERS (2PCS)	IRISH MOR, CORN GAZPACHO, PICKLED PEACH	15
GRATINATED MUSSELS (6 PCS)	HABANERO BLACK GARLIC HOLLANDAISE	14
PADRON PEPPERS	PADRON PEPPER, LIME, SALT	9
HERB GUACAMOLE (WITH TOSTADAS)	AVOCADO, CUCUMBER JALAPENO VIERGE, YUZU, FRESH HERBS	15
CARPACCIO	CELERIAC, STRACCIATELLA, LEEK SALSA, CEPES OIL	19
SCALLOPS CRUDO	AVOCADO, SOUR CREAM, CUCUMBER, FINGER LIME	27
HAMACHI	RADISH, GRAPES, YUZO KOSHO	29
TOSTADA (2 PCS)	BLUE FIN AKAMI, AVOCADO, WASABI, SESAME, SALMON ROE	26
QUESADILLA	EMMENTAL, PLUM, PISTACHE, SERRANO CHILE PESTO	18
BURNED LEEK	MOLE DE HONGOS, BEURRE NOISETTE	21
TIGER PRAWN	BONE MARROW, TOMATO VIERGE	34
COD	MOLE PIPIAN VERDE, RICOTTA, PUMKIN SEED	36
ENTRECOTE	DRY AGED BERUGI, OYSTER, GRILLED ONION, VEAL 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	CEPES 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