

The Essence of Spring Seasonal Menu

Starters

Grilled Caesar Salad

Fire-grilled hearts of romaine drizzled with a rich Caesar dressing and topped with a crisp parmesan crust.
\$24 USD

Greek Salad

Heirloom tomatoes, olives, sun-dried tomatoes, cucumber, onion, oregano vinaigrette, feta cheese.
\$18 USD

Scallop Crudo

Mango, tomatillo, Pacific-style sauce.
\$19 USD

Huitlacoche Hummus

Huitlacoche purée with roasted corn kernels, truffle oil, and epazote, served with handmade corn tetelas for dipping.
\$20 USD

Smoked Cauliflower with Sikil Pak

Smoked cauliflower over a sikil pak purée, served with chipotle and cauliflower purée, roasted pumpkin seeds, cilantro sprouts, and salicornia.
\$22 USD

Black Risotto

Creamy rice infused with squid ink and huitlacoche, served with grilled shrimp, octopus, purslane, and wild herb oil.
\$24 USD

Castacan Tamal with Charro Bean

Sauce Traditional tamal stuffed with crispy castacan, bathed in a rich charro bean sauce, topped with sour cream and crumbled cincho cheese.
\$28 USD

Main Courses

Steak & Fries

Grilled prime hanger, fries, hollandaise sauce.
\$40 USD

Rocky Shrimp

Hydroponic lettuce, pickled carrots, Thai sauce, crispy carrot. \$45 USD

Colorfull Striped Bass

Slow-cooked striped bass with fish fumet emulsion, black recado sauce, and wild herb oil, accompanied by purple mizuna and salicornia.
\$36 USD

Salmón Thai

Puré de papa tamizado, piña asada, crocante de betabel.
\$45 USD

Octopus with Ají Amarillo

Leche de tigre, ají amarillo, spiral-cut potato.
\$42 USD

Duck with Mole Amarillito

Tender duck confit served on a “tamal colado” with mole amarillito, garnished with fresh purslane and vibrant organic radish. \$34 USD

Short Rib Birria

Braised beef short rib served with charred avocado and green sauce — a refined take on the classic birria. \$56 USD

Pork Belly with Almond Mole

Confit pork belly with almond mole and tamarind-pasilla purée, accompanied by a mizuna and watermelon radish salad. \$54 USD

Sides

Grilled Vegetables

\$12 USD

Rosted Brocoli

With Parmesan Cheese, chili Flakes & cured egg yolk.
\$12 USD

French Fries

\$9 USD

Truffle Fries

\$12 USD

Paris Brest Churro with Pistachio

Churro filled with pistachio cream and vanilla ice cream, served with pistachio crumble.
\$14 USD

Mexican Churros

Traditional Mexican Churros with caramel and chocolate.
\$12 USD

Desserts

Chocolate Matcha

Matcha mousse, white chocolate, filled with yuzu jelly.
\$14 USD

Choco-Banana

Chocolate mousse filled with plantain, chocolate sphere, oat crumble, banana ice cream, and crispy banana tiles.
\$14 USD

PRICES ARE IN US DOLLARS. THEY INCLUDE A 16% STATUTORY TAX. A SUGGESTED SERVICE CHARGE OF 16% WILL BE AUTOMATICALLY ADDED TO YOUR FINAL BILL.