

DINNER



Appetizer

MARY TIERRA \$215

Charcoal-grilled bone marrow and shrimp accompanied by house sauce and handmade tortillas

ROMPE CATRE (320G) \$290

Baja California mussels in lemon tequila cream

TOSTADAS COQUETAS \$210

Fresh tuna with ponzu sauce, toast, chipotle mayonnaise, and fried leeks (3 pcs)

TACOS BOMBA \$195

Cochinita pibil tacos served with xnipec sauce and handmade tortillas (3 pcs)



Soup

SOPA DE TORTILLA \$250

Tomato broth with fried corn, panela cheese, cream, and avocado

CREMA DE CHAMPIÑONES \$265

Mix of mushrooms, white wine, croutons, and green oil

CALDO CHILANGO \$140

Chicken broth with chickpeas, carrot, squash, and avocado



Salads

ENSALADA CÉSAR \$225

Romaine lettuce hearts, Parmesan cheese, croutons, and homemade dressing

ENSALADA DE TOMATES Y JITOMATES \$245

Mix of fresh tomatoes, oven-baked tomatoes marinated in lemon vinaigrette, burrata cheese, pistachio pesto, and mixed greens

ENSALADA GRIEGA Y QUINOA \$225

Mix of peppers, feta cheese, cherry tomatoes, Kalamata olives, cucumber, parsley, quinoa, and oregano vinaigrette

ENSALADA VERDE \$220

Mix of lettuces, cucumber, avocado, apple, pear, pumpkin seeds, sliced almonds, and lemon and mustard vinaigrette

ENSALADA DE MILPA \$270

Baby corn, garlic puree, mix of lettuces, fresh cheese, and chili vinaigrette

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Specialties

CAMARONES CEREMONIALES \$610

Shrimp cooked in raicilla, bathed in achiote cheese sauce, accompanied by Pozolillo

PULPO ZARANDEADO-\$420

Octopus roasted with chili adobo, cauliflower puree, and mix of lettuces

FILETE DE TOTOABA AL PASTOR-\$610

Grilled fish filet accompanied by avocado puree, pineapple relish, and purslane salad

PECHUGA DE POLLO EN MOLE VERDE-\$375

Grilled chicken breast, accompanied by baby vegetables and Tepoztlán Morelos green mole

RAVIOLES DE CAMARÓN -\$230

Homemade fresh pasta stuffed with shrimp and vegetables. Choose your favorite sauce: 4 cheese or arrabiata

PASTA HECHA EN CASA-\$210

Homemade fettuccine, choose your favorite sauce and add chicken or shrimp
Arrabiata sauce, 4 cheese sauce, butter, pomodoro sauce

LA CHULETA-\$340

Fried pork chop served with arrabiata sauce and arugula salad with tomato tartare



De la Parrilla

All served with mashed potatoes, confit tomatoes, and grilled asparagus

BEEF TENDERLOIN USDA PRIME (400g) - \$830

RIB EYE USDA PRIME (520g) - \$1260

SMOKED SHORT RIB - \$710



SIDE DISHES - \$170

CAULIFLOWER PUREE

MASHED POTATOES

GRILLED ASPARAGUS

GRILLED VEGETABLES

GREEN SALAD



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