STARTERS

Classic guacamole with tortilla chips and pico de gallo. (5),(14)	14€
Ribeye aguachile, roasted ribeye heart sliced, avocado, purple onion, coriander and ponzu. (1),(5),(9)	26€
Angus steak rinds with guacamole and chiltepin-lime sauce. (1),(3),(4),(6), (9), (14)	24€
Small melted cheese casseroles with mushrooms or chistorra (spicy fried sausage). (3),(5),(12),(14)	14€
Black Angus ribs, flambéed with Tequila Don Julio. (3),(9),(10),(14)	29€
Green rice with epazote, mushrooms and green asparagus (3),(14)	16€
Al pastor shrimp over small corn discs with thug beans, pickeled red onion, grilled pineapple and avocado cream. (4),(6)	14€

OUR SIGNATURE TACOS

Matured Galician beef sirloin steak Gaonera over a mozzarella cheese crust and arugula over a yellow corn tortilla. (1), (3),(4),(6),(9),(11)	22€
Gobernador with red shrimp and Oaxacan cheese crust, pico de gallo and smoked chipotle aioli. (3),(4),(5),(6),(7),(9),(12)	22€
Sucking pig of Sepulveda with pibil, guacamole and Xnipek. (1),(3),(4),(6),(9) (14)	18€
Mushrooms, charcoal roasted Almagro eggplants, San Simón cheese and charred habanero sauce. (1),(3),(4),(6),(9),(10),(14)	16€
Del Patrón sirloin steak , bone marrow, japanese chilipaste, chives.	24€

CLASSICS

Wild sea bass a la talla with thug beans. (1),(14)	32/58€
Fish of the day from Veracruz. (1),(14)	28€
Shrimp marinated in guajillo chile and puree. (3),(4),(6)	32€
Grilled octopus with garlic potatoes and Xnipek. (4),(6)	28€
Chemita sirloin, fried onions and chemita sauce. (1),(3),(5)	29€
Coal roasted chicken with fresh salad and avocado. (3),(9),(11),(14)	24€

FROM THE GARDEN

Lettuce salad with vinaigrette and chives. (14)	14€
Grilled leek and spring onions with habanero chile demiglace. (3),(9),(10)	14€
Grilled cauliflower with pickled chiles. (7),(14)	16€
Roasted beets with sour creams, avocado and roasted pine nuts. (3)	16€
Grilled vegetables , asparagus, portobelos, bell peppers, onions, broccoli and zucchini.	16€

FROM THE SEA

Almandraba tuna toast with chipotle-mayo, avocado and fried leeks. (1),(3),(7),(9),(12),(14)	18€
Red tuna tartare on roasted marrow, blue corn tostada, guacamole cream, pasilla chili pepper and citrus pearls. (1),(9),(14)	22€
Wild seabass ceviche, tree tomato, passion fruit, and coconut-corn foam. (1),(9)	18€
Green shrimp aguachile, persian cucumber, marinated apple, avocado and coriander sprouts. (4),(6)	22€
Shaved calluses, scallops, arbol pepper, sauce, avocado and coriander sprouts. (1),(4),(5),(6),(9)	22€
Tuna carpaccio, yuzu lime, jalapeño, avocado and coriander sprouts. (1),(9),(14)	27€

EMBERS

Ribeye (high loin) 500gr	42€
New York (low loin) 350gr	36€
Sirloin 200gr	27€
Ribeye spine, (high loin) 300gr	36€

SIDES

Thug bean.	8€
Prepared tomatoes. (14)	8€
French fries (truffled or plain).	8€
Potato puree. (3)	8€
Side of lettuce. (14)	8€
Charcoal grilled red peppers with roasted padron peppers. (3), 9),(10)	8€

DESSERTS

Deconstructed cheese cake with corn cream and Veracruz vanilla ice cream. (3),(7)	9€
Chocolate Tart with with chantilly. (2),(3),(7)	9€
Creamy rice pudding slightly with papantla vanilla and caramel sauce ice cream. (3),(9)	9€
The one and only mostachon, crunchy meringue base, white chocolate, strawberries and violet ice cream. (2), 3),(5),(7),(9),(11),(12),(14)	9€
Elote bread, roasted corn biscuit , caramel sauce and chiapas coffe. (2),(3),(7)	9€

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ALLERGEN ICONS

(1) FISH

(2) NUTS

(3) DAIRY

(4) MOLLUSCS

(5) GLUTEN

(6) CRUSTACEANS

(7) EGGS

(8) PEANUT

(9) SOY

(10) CELERY

(11) MUSTARD

(12) SESAME

(13) LUPINE

(14) SULPHITES