

"SNACK SELECTION"

Quail Yolk Sope Oyster Mojo Corn Croquette Tuna Tostada
Add Caviar Add Truffle

"TASTING MENU"

Chef Coko Becker's daily menu
focusing on the best produce of the day

STARTERS

Guacamole
Stone Bass Aguachile
J Choke Tamal
Bone Marrow Esquites

TACOS Y TOSTADAS

Pozole Taco
Fish Taco
Huitlacoche and Corn Quesadilla
Tinga Tostada

MAINS "DESIGNED FOR THE TABLE"

Lamb or Mushroom Barbacoa
*Garnished with salad of radishes, onions
coriander & avocado
With corn flour tortillas*

Pescado Abodabo ... *Market price*
Black Bean Purée
Banana, Shiso and Jalapeño
With corn flour tortillas.

Roasted Black Chicken en Aji Amarillo
*Roasted Cauliflower, Green mole
& cumin oil*

"Special of the Day"
Please ask your waiter
for our daily suggestion

VERDURAS

Rice y Corn Black Bean Hummus Roasted Vegetable Pico De Gallo

POSTRES

Churros PBJ Sandwich
Tres Leches Cake, *Banana Helado*
Chocolate Crème brûlée, *Black Cardomom Helado*

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill. All prices include VAT

