






## SNACK SELECTION

Jerusalem Artichoke Inflatita ... 8  / Add Caviar ... 6  
Corn Croquetas ... 7   
Guacamole ... 13   
*Pistachio, Salsa Macha, Rice Chicharron*

## STARTERS

Salmon Aguachile ... 17  
Ceviche, Avocado, Broad Beans ... 13   
Truffle Tamal ... 18  
Scallop Tiradito ... 22

## TACOS Y TOSTADAS

Duck Taco ... 15  
Softshell Crab Taco ... 15  
Nduja & Parmesan Quesadilla ... 15   
Hiramasa Tostada ... 18

## MAINS DESIGNED FOR THE TABLE


Chicken in Adobo ... 28  
*Huitlacoche,  
Poblano Pepper*

Signature Wagyu ... 55  
*Mushrooms,  
Jerusalem Artichoke Purée,  
Chichilo Sauce*

Fish Mextlapique ... 36  
*Huitlacoche,  
Poblano Chile*

Halibut ... 36  
*Coconut & Panko,  
Avocado Mayo,  
Coconut Chileatole*

Roasted Pork Belly ... 29   
*Mole Almendrado,  
Apple Salad*

Asparagus Tlayuda ... 27   
*Wild Herbs,  
Cauliflower Purée,  
Avocado*

## VERDURAS ... 8




Rice & Corn    Roasted Vegetables    Pico de Gallo    Black Bean Hummus 

## COKO'S TASTING MENU

Chef Coko Becker's daily menu  
focusing on the best produce of the day  
*£70 per person*

Special of the day  
Please ask your waiter  
for our daily suggestion

## POSTRES ... 11

Churros, Rompope & Cajeta   
Piña "Al Pastor", Coconut, Guajillo & Honey   
Mexican Chocolate Brownie, Tonka Bean Ice Cream 

 Vegetarian  Pork

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