






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, Edamame 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*

Ribeye Aged 28 Days ... 34
*Maitake Mushrooms,
Jerusalem Artichoke Purée,
Chichilo Sauce*

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

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

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

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

VERDURAS ... 8




Rice & Corn  Rainbow Chard & Comté  Pico de Gallo  Cashew Green Mole 

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, Rompopo & 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