

Starter

Pulled pork tacos (3) (100gr) | Tamarind mole · plantain **\$145**

Fondue (180gr) | Cheddar · Monterey, Grana Padano · Provolone · mushrooms **\$195**
Add StripLoin (120gr) +\$90

Shrimp ceviche (120gr) | Pineapple · cucumber · poblano pepper and ginger **\$180**

Guacamole (200gr) | Roasted chile güero · red onion · cilantro **\$165**

Octopus Tostada (1) (100gr) | Monterey · macha sauce · cilantro · onion **\$175**

Bravas potatos (250gr) | Aioli of dried chilies · parsley **\$135**

Baja style fish (100gr) taco (2) | Chili garlic mayonnaise · cabbage **\$175**

Agridulce salad | Roasted peach · pear · caramelized walnut · goat cheese **\$145**

Serrana Salad | Beets · dehydrated tomato · Serrano ham · Grana Padano **\$145**



Pasta & Pan

Add chicken (120gr) +\$75 or shrimp (120gr) +\$120 or pork belly (120gr) +\$105

Fetuccine | Roasted garlic cream · Grana Padano **\$165**

Fusilli | Hoja santa pesto · tomatoes **\$150**

Penne | Tomato sauce · goat cheese · cotija cheese · scallions **\$150**

Nashville style fried chicken sandwich | cabbage · pickles **\$195**

Panzerotti | Bacon · cream cheese · apple · pomodoro **\$185**

Pulled pork sandwich (120gr) | BBQ · coleslaw · garlic mayonnaise **\$195**

Beef burger (150gr) | Cheddar · bacon · lettuce · onions **\$200**

Portobello sandwich | Smoked provolone · caramelized apple · purslane **\$195**

Main

Catch of the day (200gr) | Green pipián · creamy cheese croquette · vegetables **\$340**

Slow Cooked Short Rib (190gr) | Potato and onion puree · coffee jus · bazlama **\$390**

Chicken breast (200gr) | Muhammara · olives · pumpkin **\$295**

Pork tenderloin (200gr) | Sweet potato puree · balsamic and piloncillo · hasselback potato **\$295**

Grilled octopus (190gr) | Hummus · tomato relish · avocado **\$325**