



FIVE COURSE

PROVISIONS

Passed Hors 'd'evours

<i>Heirloom Cucumber Pumpkin Seed Hummus</i>	<i>Cesar Salad Tart Parmesan, Tomato, Tocino</i>
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Amuse

Chile Relleno Croquette v

Queso Oaxaca, Pasilla Pepper, Charred Corn

Beet "Chorizo" Sope v

Frijole Negro, Cherve, Gauajillo Chile

Sashimi Tostada

Salsa Macha, Leche de Tigre, Avocado

Pork Chicharron Pupusa

Quesillo, Crema, Arbol Salsa

Para la Mesa

Salsa & Totopos

Tetamada, Verde, Molcajete

Oyster Don Alvarez

Achiote Butter, Lemon, Cilantro Gratin

First

Chicken Tortilla Soup

Pasilla Tomato Broth, Epazote, Queso Fresco

Second

Pulpo en su Tinta

Braised Spanish Octopus, Squid Ink, Chorizo, Potato Tortilla, Salsa De Semilla

Third

Tortellini

Prawn Mousseline, Salsa Diabla

Forth
Striped Bass Zarandeado
Guajillo, Kale, Prosciutto Machca

Family style

Pork Belly Carnitas
Salsa Cruda, Escabeche, Scallion

Carne Asada & Costillas de Res
Grilled N.Y Strip & Short Rib, Mole Coloradito

Sides

Heirloom Squash, Swiss Chard & Cotija Pasilla Mash

Dessert

Capirotada

Corn Masa Cookie, Espresso Mascarpone, Mezcal Caramel, Vanilla Gelato

Mille Crêpe Cake

Macha, Raspberry, Coconut

Attention to Guests with Food Allergies: Please be informed that our dishes may contain, or come in contact with, allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, and shellfish. Additionally, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may elevate the risk of foodborne illness