



1er MOMENTO

- AGUACHILE DE PESCADO** Sliced halibut*, citrus powder, chile jalapeño sauce. 16
TARTAR DE ATÚN* Mango, avocado and chile powder. 16
PULPO AL CARBÓN Octopus, olive purée, veracruzana sauce, mashed potato. 18
TARTAR DE FOIE* Tenderloin with sliced charred foie*, infusion of onions with cinnamon, and garnished with serrano pepper. 16
GUACAMOLE FRITO de Hierbas Avocado, greens. 10
BURRATA AL CARBÓN Salsa verde, microgreens. 12
MUSSELS AL JOSPER with chimichurri 13


2do MOMENTO

- SOPA DE TORTILLA** (Traditional Recipe). Charred tomatoes, chile guajillo. 9
SOPA DE CALABAZA Butternut squash with chipotle and pumpkin seeds. 9
ENSALADA DE NOPALES Heirloom tomatoes, charred nopal vinaigrette over mesquite wood, cotija cheese, cilantro. 10
CHILE POBLANO Poblano pepper, apple, jícama, cilantro pesto, portobello mushrooms. 10
ENSALADA TULE CON TATAKI DE SALMÓN Seasonal citrus and fruits, avocado, tomato, panela cheese, jalapeño slices, microgreens and tatemado vinaigrette. 16

3er MOMENTO


- TLAYUDA GARDEN OF OAXACA** Black bean purée, Oaxaca cheese, asiento de cerdo, cherry tomatoes, jalapeños, avocado, microgreens. 9
TOSTADAS GRACIAS A LA VIDA Mahi-mahi*, shrimp*, chipotle aioli, chile powder, cucumber and mango pico de gallo. 13
TACOS (2) DE PULPO Tatemado Octopus, alioli chile caribe, carrots, cilantro. 13
TACOS (2) DE COCHINILLO Suckling pig, aguacatada sauce, crispy pork rind. 13
TACOS (2) DE ARRACHERA* Outside skirt steak* taco, served with Panela cheese and guacamole. 13
 **FISH TACOS (2)** Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. 13
 **ENMOLADAS** Chipotle chicken enchilada covered with black mole. 13

4to MOMENTO

- ARROZ A LA TUMBADA** Charcoal rice, guajillo oil, fruits of the sea*. (to share) 35
 Note: Please allow 30 minutes for cooking.
 **PATO CON MOLE NEGRO** Duck carnitas, red onions, cilantro, black mole. Served with rice and pork frijolada. (to share) 36
PESCADO BLANCO HALIBUT Pan-seared halibut, corn purée, oil green chile habanero, chili alioli. 27
MILHOJAS DE VERDURAS A vegetable napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 14
ENTRECOTE MEXICANO 16 oz Rib-Eye* with cilantro chimichurri. Served with rustic potatoes and pork frijolada. 32
LANGOSTINOS AL CARBÓN Charcoal prawns, oil green chile habanero, mashed potato. 26
ENTRAÑA Outside skirt steak*, sautéed onions, chimichurri. Served with rustic potatoes and pork frijolada. 26
POLLO AL CARBÓN Half roasted chicken served with rustic potatoes. 16
CORDERO EN SU JUGO Lamb in its juice with cream mashed potatoes. 26
SALMÓN PREHISPÁNICO Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 20

SIDES Atomatada eggplant, epazote, olives. 7
 Pork frijolada, fresh quesón, cilantro. 7

Onions toreadas. 5
 Arroz blanco de cilantro. 7

 HAS GLUTEN