

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. 16
GUACAMOLE FRITO DE HIERBAS Avocado, greens. 10
BURRATA AL CARBÓN Salsa verde, microgreens. 12
MUSSELS AL JOSPER with chimichurri. 12

2do MOMENTO

- SOPA DE TORTILLA** (Traditional Recipe). Charred tomatoes, chile guajillo. 9
SOPA DE CALABAZA Butternut squash with chipotle and pumpkin seeds. Bowl. 9 Cup. 5
ENSALADA DE NOPALES Heirloom tomatoes, charred nopal vinaigrette over mesquite wood, cotija cheese, cilantro. 8
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. Served with rice and beans purée. 13
TACOS (2) DE COCHINILLO Suckling pig, aguacatada sauce, crispy pork rind. Served with rice and beans purée. 13
TACOS (2) DE ARRACHERA* Outside skirt steak* taco, served with Panela cheese and guacamole. Served with rice and beans purée 13
FISH TACOS (2) Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. Served with rice and beans purée. 13
ENMOLADAS Chipotle chicken enchilada covered with black mole. 13

4to MOMENTO

- PATO CON MOLE NEGRO** Duck carnitas, red onions, cilantro, black mole. Served with rice and pork frijolada. 18
MILHOJAS DE VERDURAS A vegetable napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 14
LANGOSTINOS (2) AL CARBÓN Charcoal prawns, oil green chile habanero, mashed potato. 14
ENTRAÑA Outside skirt steak*, sautéed onions, chimichurri. Served with rustic potatoes and pork frijolada. 18
POLLO AL CARBÓN Half roasted chicken served with rustic potatoes. 16
SALMÓN PREHISPÁNICO Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 20

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

Onions toreadas. 5
 Arroz blanco de cilantro. 5

 HAS GLUTEN