

1er MOMENTO

TOSTADA GRACIAS A LA VIDA Mahi-mahi*, shrimp*, chipotle aioli, chile powder, cucumber and mango pico de gallo. Served on a crispy tortilla. 8

TLAYUDA GARDEN OF OAXACA Black bean purée, Oaxaca cheese, asiento de cerdo, cherry tomatoes, jalapeños, avocado, microgreens. Veggie 8 - Octopus 13 - Steak 14

GUACAMOLE FRITO de Hierbas Avocado, greens. 10

BURRATA AL CARBÓN Green sauce, microgreens. 12

 **MUSSELS AL JOSPER** with chimichurri 13

AGUACHILE DE PESCADO Sliced halibut*, citrus powder, chile jalapeño sauce. 16

TARTAR DE ATÚN* Mango, avocado and chile powder. 16

PULPO AL CARBÓN Octopus, aioli chile caribe, veracruzana sauce, chicharrón, rustic potatoes. 18

2do MOMENTO

SOPA DE TORTILLA (Traditional Soup Recipe). Charred tomatoes, chile guajillo. 9

SOPA DE CALABAZA Butternut squash soup with chipotle and pumpkin seeds. Cup 6 Bowl 9

ENSALADA DE NOPALES Heirloom tomatoes, charred nopal vinaigrette over mesquite wood, cotija cheese, cilantro. 10

ENSALADA TULE CON TATAKI DE SALMÓN Seasonal citrus and fruits, avocado, tomato, panela cheese, jalapeño slices, microgreens and tatemado vinaigrette. 16

BUYU SALAD Grilled chicken, kale, corn, portobello mushrooms, tomatoes with tamarind vinaigrette. 16

3er MOMENTO de la Milpa

 **ENMOLADAS** Chipotle chicken enchilada covered with black mole. 13

 **FISH TACOS (2)** Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. 13

TACOS (2) DE COCHINILLO Suckling pig, aguacatada sauce, chicharrón. 13

TACOS (2) DE PULPO Tatemado Octopus, alioli chile caribe, carrots, cilantro. 13

TACOS (2) DE ARRACHERA* Outside skirt steak* taco, served with Panela cheese and guacamole. 14

4to MOMENTO

COLIFLOR AL JOSPER Cauliflower, piperrada, lemon, chile powder, guajillo oil and pumpkin seeds . 15

MILHOJAS DE VERDURAS A vegetable napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 16

POLLO AL CARBÓN Half roasted chicken served with rustic potatoes. 18

MIXTECO POBLANO Poblano pepper filled with duck, prawn and cheese. Garnish with poblano cream sauce and chicharrón. 20

SALMÓN PREHISPÁNICO Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 22

LANGOSTINOS AL CARBÓN Charcoal prawns, oil green chile habanero, mashed potato. 26

CORDERO EN SU JUGO Lamb in its juice with cream mashed potatoes. 26

LUBINA Pan-seared lubina, corn purée, green chile habanero oil, chili alioli. 29

ENTRAÑA Outside skirt steak*, sautéed onions, chimichurri. Served with rustic potatoes and pork frijolada. 32

ARROZ A LA TUMBADA Charcoal rice, guajillo oil, fruits of the sea*. (to share) 38

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) 38

ENTRECOTE MEXICANO 16 oz Rib-Eye* with cilantro chimichurri. Served with rustic potatoes and pork frijolada. 42

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

Onions toreadas. 5
Arroz blanco de cilantro. 7

 HAS GLUTEN