

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. 7

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. 12

AGUACHILE DE PESCADO Sliced halibut*, citrus powder, chile jalapeño sauce. 14

TARTAR DE ATÚN* Mango, avocado and chile powder. 14

PULPO AL CARBÓN Octopus, aioli chile caribe, veracruzana sauce, chicharrón, rustic potatoes. 16

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 5 Bowl 9

ENSALADA DE NOPALES Heirloom tomatoes, charred nopal vinaigrette over mesquite wood, cotija cheese, cilantro. 8

ENSALADA TULE CON TATAKI DE SALMÓN Seasonal citrus and fruits, avocado, tomato, panela cheese, jalapeño slices, microgreens and tatemado vinaigrette. 14

BUYU SALAD Grilled chicken, kale, corn, portobello mushrooms, tomatoes with tamarind vinaigrette. 14

3er MOMENTO

SIDES Choose 2 items: rice, beans purée, soup, or Nopal salad.

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

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

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

LANGOSTINOS (2) AL CARBÓN Charcoal prawns, green chile habanero oil, mashed potato. 14

COLIFLOR AL JOSPER Cauliflower, piperrada, lemon, chile powder, guajillo oil and pumpkin seeds. 14

MILHOJAS DE VERDURAS A vegetable napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 14

POLLO AL CARBÓN Half roasted chicken served with rustic potatoes. 16

 **PATO CON MOLE NEGRO** Duck carnitas, red onions, cilantro, black mole. Served with rice and pork frijolada. 18

CARNE DE PASILLO Hanger steak*, sautéed green onions, chimichurri. Served with rustic potatoes and pork frijolada. 18

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