

**SERVICIO DE TOSTADAS** Handmade corn tostadas in a clay comal, served with red and green sauce. Second order will be charged. 7

## 1er MOMENTO

**ESQUITES** Aioli chile caribe, lemon zest, Cotija cheese, chile powder, chicharrón. 10

**GUACAMOLE FRITO DE HIERBAS** Avocado, greens. 10

**CARPACCIO DE LANGOSTINO** Prawns, tatemado vinaigrette, citrus zest. 12

**BURRATA AL JOSPER** Tomatoes, guajillo oil, chile powder, greens. 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 and rustic potatoes. 18

## 2do MOMENTO

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

**TLAYUDA GARDEN OF OAXACA** Black bean purée, Oaxaca cheese, asiento de cerdo, cherry tomatoes, jalapeños, avocado, microgreens. Veggie 9 - Octopus 14 - Steak 15

**ASPARAGUS** Truffle oil, pumpkin seeds powder, Manchego cheese. 10

**ENSALADA TULE** Seasonal citrus and fruits, avocado, tomato, panela cheese, jalapeño slices, microgreens and tatemado vinaigrette. Veggie 12 - Chicken 16 - Tataki Salmon\* 17

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

## 3er MOMENTO de la Milpa

Tacos are served with rice and beans.

 **FISH TACOS (2)** Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. 15

**TACOS (2) DE COCHINILLO** Suckling pig, aguacatada sauce, chicharrón. 15

**TACOS (2) DE PULPO** Tatemado Octopus, alioli chile caribe, carrots, cilantro. 15

**TACOS (2) DE RIB-EYE\*** Rib-Eye\* taco, served with Panela cheese and guacamole. 16

## 4to MOMENTO

 **ENMOLADAS** Chipotle chicken enchilada covered with black mole. Served with rice and beans. 15

**CHILAQUILES** Jitomate, chile de árbol and epazote sauce, black bean purée, sour cream, cotija cheese avocado, cilantro, onions, egg\*. 15

**ENCHILADAS ROJAS** Chipotle chicken, enchilada sauce with chile guajillo, sour cream, Cotija cheese and avocado. Served with black bean purée and rice. 15

**COLIFLOR AL JOSPER** Cauliflower, piperrada, lemon, chile powder, guajillo oil and pumpkin seeds. 16

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

**BROCHETAS DE POLLO** Jospers-grilled chicken skewer, poblano sauce and pumpkin seeds powder. 16

**TACOS (2) DE TUETANO** Roasted beef bone marrow, lamb with chimichurri. 17

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


**CORDERO EN SU JUGO** Lamb in its juice with cream mashed potatoes. 22

**SALMÓN PREHISPÁNICO** Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 24

**LANGOSTINOS AL CARBÓN** Charcoal prawns, oil green chile habanero, mashed potato. 27

**LUBINA** Pan-seared lubina, corn purée, green chile habanero oil, chili alioli. 35

**ENTRAÑA** Outside skirt steak\*, sautéed onions, chimichurri, rustic potatoes and pork frijolada. 33

 **PATO CON MOLE NEGRO** Duck carnitas, red onions, cilantro, black mole. Served with rice and pork frijolada. (to share) 39

**ENTRECOTE MEXICANO** 16 oz Rib-Eye\* with cilantro chimichurri. Served with rustic potatoes and pork frijolada. 43

## SIDES

Onions toreadas. 5

Arroz blanco de cilantro. 7

Pork frijolada, fresh requesón, cilantro. 7

 HAS GLUTEN