

APPETIZER

GUACAMOLE & TOSTADAS

Corn tostadas, coriander, green chili, seaweed dust

or

ESQUITES

Roasted baby corn, pecorino, jalapeño mayo, macadamia, finger lime

or

BARBACOA TACO

Slow cooked lamb barbacoa, XO sauce, flour tortilla, salsa verde

or

SOPA DE TASRASCA

Tomato and chicken soup, fried tortillas, mulato chilli, fresh cream, feta cheese

MAINS

PESCADO A LA TALLA

Grilled fish in guajillo adobo, smoked butter, herbs salad

or

POLLO LOCO

Grilled chicken, annatto adobo, salsa roja, chipotle

or

LECHON CON FRIJOLES

Roasted suckling pig, dirty beans, pickled onion

or

HONGOS & MOLE

Grilled mixed mushrooms, house mole, local greens

All main courses are served with fried beans, sticky rice and fresh tortillas

DESSERT 200

CHAMOY SORBET

Seasonal fruits, tajin, mezcal

or

MARIGOLD FLAN

Vanilla custard, chongos, crème fraîche

