



THREE OF A KIND

APPETIZERS

OJO GUACAMOLE

Crab meat, ikura salsa, prawn oil

ESQUITES

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

MUSHROOM QUESADILLA

Raclette Cheese, burnt jalapeno, salsa verde

SOPE DE CARNITAS

Lazy salsa, Mexican escabeche

MAINS

PESCADO A LA TALLA

Grilled fish in green adobo, smoked butter, herbs salad

LECHON & PIPIAN

Crispy suckling pig, green mole, pistachio, fresh herbs

LAMB BARBACOA

Slow cook lamb, salsa verde, mezcal, xo salso macha

DESSERTS

ARROZ CON LECHE

Vanilla creamy rice, cinnamon ice cream, toasted white chocolate, soy milk flakes

CHAMOY SORBET

Seasonal fruits, tajin, mezcal

MARIGOLD FLAN

Vanilla custard, chongos, crème fraîche



THREE OF A KIND

OJO VEGETARIAN

1ST COURSE SNACKS (4 MINI SNACKS EACH PERSONS)

GUACAMOLE & TOSTADAS

Corn tostadas, coriander, green chili, seaweed dust

ESQUITES

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

QUESADILLA DE RAJAS

Raclette Cheese, Burnt jalapeno, salsa verde

TACO DORADO

Crispy potato taco, fresh salad, árbol chili mayo and guacamole

MAINS FOR SHARE

ALL MAIN COURSES INCLUDE SIDE DISHES

CABBAGE A LA TALLA

Grilled cabbage in guajillo adobo, garlic oil, herbs salad, chipotle mayo

ARTICHOKE & PIPIAN

Crispy artichoke, green mole, pistachio, fresh herbs

HONGOS EN SU JUGO SIDES

Smoke mushrooms, white beans, green onion, coriander, mushroom jus

SIDES

Corn tortillas, refried beans

DESSERTS

ARROZ CON LECHE

Vanilla creamy rice, cinnamon ice cream, toasted white chocolate, soy milk flakes

CHAMOY SORBET

Seasonal fruits, tajin, mezcal

MARIGOLD FLAN

Vanilla custard, chongos, crème fraîche



THREE OF A KIND MENU FOR KIDS

APPETIZERS

GUACAMOLE & TOSTADAS

Corn tostadas, coriander, seaweed dust

ESQUITES

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

MAINS

TACO DE PESCADO

Baja fish taco style, te mpura, slaw, chipotle

BARBACOA TACO

Slow cook lamb barbacoa, flour tortilla, salsa verde

DESSERTS

ARROZ CON LECHE

Vanilla creamy rice, cinnamon ice cream, toasted white chocolate, soy milk flakes

MARIGOLD FLAN

Vanilla custard, chongos, crème fraîche



COCKTAILS

El Pato

Mezcal, ginger, yuzu, lime, coconut milk

Ojo Margarita

Tequila, Cointreau, Jalapeño, Epazote, Lime

WINES

SPARKLING

Noche y Día Brut Nature

WHITE

Las Condes Sauvignon Blanc

RED

Mouton Cadet Bordeaux Heritage

Santa Ana Malbec

BEER

Chang

SPIRITS

Stranger & Sons

Ketel One

Cascahuín Blanco

Famous Grouse

Merser & Co. Double Barrel