

OJO TURNS THREE SPECIAL MENU

APPETIZER

CHIANG MAI SALADA 420

Heirloom tomato, fermented chili mayo, salted lemon

TUNA TARTAR 850

Bluefin tuna, burnt habanero, seaweed layer, chicharron

OYSTER ZARANDEADO 500 Grilled oyster, guajillo adobo, uni

MAINS

SHORT RIB BIRRIA 2,100

Slow cooked short rib in jalisco adobo, pickled pearl onions, fermented chili sauce

POLLO PIPIÁN 1,600

Roasted chicken, green pipian (pumpkin seed and pistachio green mole) local herbs

DUCK AMARILLITO 1,950

Aged female duck breast, amarillito mole, kumquat, confit duck tamal, foie gras

DESSERT

BANANA TAMAL 350

Banana corn cake, dulce de leche ice cream, caramelized banana