



## RAW

### CAVIAR 4,250

Kaviari Oscietre, Corn soufflés, cream, pickled onion, habanero

### SCALLOP AND VANILLA 1200

Fresh Hokkaido scallop, Oscietra caviar, habanero, vanilla sauce, black radish

### BEEF TARTAR 780

Hand cut beef tenderloin, kosho burnt salsa, fresh palm heart, pickled mushrooms

### TACO DORADO 540

Crispy potato taco, Jalisco seabass ceviche, arbol chili mayo, guacamole

### SEAFOOD TOSTADA 850

Obsiblu prawn, octopus and fish tostada, XO salsa Macha, avocado, Salicornia

Add 10g Bafun uni 500 for any dishes

## COLD APPETIZER

### OJO GUACAMOLE 540

Crab meat, ikura salsa, prawn oil

### GUACAMOLE & TOSTADAS 400

Corn tostadas, coriander, green chili, seaweed dust

### ESQUITES 390

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

### ENSALADA DE BETABEL 430

Compressed beetroot, burrata, purslane, fennel, kumquat, cricket salsa macha

### COCONUT CEVICHE 850

Young coconut, white leche de tigre, caviar, ikura, coriander oil

### BEEF CECINA 650

Wagyu beef jerky, guacamole, lazy salsa, valentina salsa, tajin

## HOT APPETIZER

### OYSTER ZARANDEADO 500 pc

Grilled Gillardeau Oyster N2, chili adobo, bafun uni  
\*Subject to availability

### SOPA DE TORTILLA 440

Tomato and chicken soup, fried tortillas, mulato chili, fresh cream  
Add 5g Caviar 700

### BONE MARROW 850

Tortillas, khao khua brulée, chiles toreados

### ASADA TACOS 1,250 (2 pieces)

Homemade flour tortilla, BBQ wagyu ribeye, burnt chili, guacamole

### TETELA DE CARNITAS 550

Pork confit carnitas, Brussel sprouts, avocado salsa, burn chili

## MAINS

### POLLO & PIPIAN 1,350

Roasted chicken, green pipian, pumpkin seeds, pistachio

### PESCADO ZARANDEADO 1,800

Grilled fish, avocado, cucumber, chili & coriander adobo

### CAMARONES AL GUAJILLO 2,100

XL Tiger prawns, chili garlic butter, potato mash, burnt lemon  
\*Subject to availability

### COCHINILLO 2,550

Roasted baby pork, burnt habanero, cochinita sauce

### BARBACOA 1,880

Slow cooked lamb shank, chickpea, mezcalsalsa

### PATO AMARILLITO 1,950

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

### CARNE ASADA STEAK Market price

Charcoal grilled beef, spring onion, chiles toreados, cricket martajada guacamole

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