



6 COURSE

“Botana de Costa a Sierra de Mexico”

CHARD WITH SEA BASS IN “QUELITES” TEMPURA
SALMON TARTARE WITH RED CHILI JAM
CORN “GORDITA” WITH SHRIMP AND CHORIZO

—

Pork Cochinita Gyozas

XNIPEC SALSA — PONZU CITRUS SAUCE —
GUAJILLO CHILI OLI

—

Crab Flauta

AVOCADO — APPLE — CELERY — YUZU CITRUS

—

Scallops “Poblanas”

RISOTTO WITH CORN AND POBLANO CHILI — CORN FOAM

—

Picana Prime & Black “Mole”

CAULIFLOWER PURÉE — CARAMELIZED CARROT

OR

“Al Pastor” Sea Bass

APPLE PURÉE — “PICO DE GALLO” SAUCE — ROASTED LIME

OR

Beef “Barbacoa” Ravioli

CORN SAUCE — BLACK TRUFFLE SAUCE — EPAZOTE OIL

—

Grilled Pineapple Cake

UPSIDE DOWN CAKE AND CITRUS YOGURT,

OR

Black Lemon Pavlova

LEMON SPONGE — LEMON GUMMI — LEMON CURD

\$85

with wine + \$38

MENU

APPETIZERS

Pork Cochinita Gyozas (3 pcs.)

\$14.00

XNIPEC SAUCE - PONZU CITRUS SAUCE -
GUAJILLO CHILI OIL

Crab Flauta

\$23.50

AVOCADO - APPLE - CELERY -
YUZU CITRUS

Lobster Taco

\$17.00

FLOUR TORTILLA - RISOTTO -
"PICO DE GALLO" SAUCE

Tuna Tostada (2 pcs.)

\$16.00

CHIPOTLE MAYONNAISE -
CAMELIZED ONIONS - LIME JUICE -
PONZU CITRUS SAUCE

Mahi Mahi Aguachile

\$19.00

MANZANO CHILI SAUCE - GRILLED BOK CHOY -
"RASURADA" SAUCE - TOASTED PEANUTS -
SWEET POTATO CHIPS

Seared Tuna Tiradito

\$17.00

PUMPKIN SEED SAUCE - ORANGE GLAZED -
AVOCADO

Scallops "Poblanas"

\$24.00

RISOTTO WITH CORN AND "POBLANO" CHILI -
CORN FOAM

Roasted Beetroot

\$15.00

BLACK BEAN HUMMUS - ARUGULA -
PUMPKIN SEED - CITRUS VINAIGRETTE

Roasted Cauliflower (VGT)

\$15.00

PEANUT SAUCE - SPINACH À LA CRÈME -
PARMESAN CHEESE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.