

VEGETARIAN

YACA TINGA TACOS  
(V / N) ✓

Yaca with tomato, with matcha  
sauce and jocoque  
285

LETTUCE TACOS  
(G, V) ✓

Filled with black beans, rice with  
coconut, squash julianas, carrot,  
palta and ayote seeds  
265

QUIMBOMBO  
(V / G / N) ✓

Ocra with mushrooms  
and polenta crust, tomato sauce,  
epazote and eggplant  
285

GRANDMA'S PIPIAN  
(G / V) ✓

Green mole with pumpkin seed, smoked  
and roasted vegetables with mezquite  
served with white rice  
350

LATIN HUMMUS  
(G / V) ✓

With yellow sweet potato and cooked  
chickpea, served with Oaxaqueño white  
corn tlayudas and extra virgin olive oil  
295



## SALADS

### GARDEN AND CORNFIELD (G)

Mini tomatoes, semi-mature sheep cheese, fermented corn and fresh leaves over peanut serum  
320

### CHAK-MOTS AND CELERY ROOT (G)

Roasted beetroot salad, cream of celery-turnip and beet, fresh burrata cheese, sprouted lentil and caramelized sunflower seeds  
350

### FIREWOOD GRILLED PAGUAS SALAD (G)

Grilled avocado, Nicaraguan red beans, pickled papaya with smoked lemon vinaigrette and tuna with toasted pumpkin seed  
380

## STARTERS

\*\*SUPPLEMENT FOR OUR OPEN KITCHEN PACKAGE

### STUFFED POBLANO PEPPER (N / G)

With Chihuahua cheese and shrimp Mexican style stew, pickled cactus pear, nogada macadamia sauce with dry sherry and goat cheese  
395

### ROASTED MARROW FROM THE MARKET (G)

Crunchy pork rind, homemade fresh cheese with squash blossom and epazote, maguay worms sauce and blue corn tortillas  
415

### SMOKED TARTAR

Of prime entrecote, homemade yogurt bread, fresh sauce with tomato and mint, and dry shrimp with smoked sausage  
495  
+200

### PERUVIAN HUANCAÍNA OCTOPUS (N)

Mayan octopus in traditional Huancaína sauce and potato cream with glazed yellow sweet potato, roasted peanuts, criolla sauce and fried "cancha"  
460

### TRADITIONAL PERUVIAN CEVICHE (G)

Fresh fish with leche de tigre, Peruvian fried corn, chips of plantain and soft yellow sweet potato  
435

### SOUTH AMERICA TRIO OF EMPANADAS

Venezuelan corn tortilla stuffed with beef stew, Veracruz empanada with plantain and Oaxaca cheese and Argentinian empanada with spinach, onion and tomato cherry  
425

## SOUPS

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### CUBAN CRUSTACEAN SOUP (G)

Crustacean broth, soft shell crab, shrimp, spiny lobster, banana tartar, broad beans, potato and Cuban habanero pepper oil  
480  
+200

### TLAXCALTECA SOUP

Seasonal mushrooms, squash blossom, huauzontle and corn kernels  
445

### YELLOW SOUP (V / G / N) ✓

Heart of palm soup with fresh coconut water, tapioca pearl with passion fruit and toasted cashew nuts  
385

### HOMEMADE GARLIC SOUP (G)

Vegetables stew with Creole garlic, red egg and artisan bread with dry cheese  
420

## MEATS

\*\*SUPPLEMENT FOR OUR OPEN KITCHEN PACKAGE

### BEEF PACHAMANCA (G)

Typical Peruvian stew cooked in clay pot on hot stones with broad beans, sweet corn, yellow sweet potato and potato and blackened corn cream  
950

### RACK OF LAMB (N)

With amarillito mole from Oaxaca, rainbow esquites, vegetables and fresh herbs  
1150  
+650

### VEAL STEAK

Roasted amaranth mojo and chalot, citrus chirivia and veal juice  
1200  
+700

### PRIME BEEF FILLET

With blackened sauce from the molcajete, creamy white bean, served with Mexican sausage from Valladolid, corn dough joroches, cheese and craft sour cream  
1450  
+800

### PORK SHANK

With pickled smoked guava, pasilla and chipotle dry pepper, corn tamalito, tender cactus salad and coriander  
740

## POULTRY

### TURKEY BREAST (N)

On Oaxaca black mole, bay beans, baked plantain with agave honey and quelites green rice  
610

### CHICKEN JOCON (N)

Free-range chicken with traditional sauce from Guatemala with quail egg, vegetables and rice with coconut and lemon grass  
625

### MANCHAMANTELES DUCK BREAST (N, G)

Grilled duck breast, corn chochoyones, mole manchamanteles from Oaxaca with jicama and apple  
785

## FISH

### TOTOABA FROM ENSENADA (G)

With green peas and sauted quinoa, served with pineapple sauce  
665

### LOCAL CATCH OF THE MONASTERY (G)

Marinated with cider vinegar brine and sea salt, served with pickled vegetables, roasted organic tomato and lactonaise with oregano and cumin  
690

### TIKINXIC

Marinated catch of the day marinated with annato Yucatan seed sauce, with roasted bell peppers, orange and red onion  
750