

# Ceniza

## SPRING SEASON MENU 2021

### COLD APPETIZERS

- HEIRLOOM BLACK BEAN HUMMUS** | homemade pickles, mexican herbs salad, xnipec onion, spicy pepitas, coriander cracker | 220
- LOCAL WILD TOMATOES SALAD** | artisan burrata di búfala from SMA, avocado-coconut emulsion, huaje seed pesto, local basil, garlic chips | 280
- LOCAL BONITA TARTARE** | pineapple-bottarga emulsion, pickle green mango, sesame-charred serrano chili salsa, spicy leaves | 290
- AHI TUNA CRUDO** | fermented garlic, preserved lemon aioli, crispy shallot, seaweed, radishes, scallions | 300
- SCALLOPS & PASSION FRUIT** | shaved local margarita scallop, passion fruit-habanero sangrita, cupreata mezcal, avocado-wasabi | 320

### HOT APPETIZERS

- SCALLOP & SPINY LOBSTER EMPANADAS** | crispy fried shallot, minted criolla salsa, pickled habanero remoulade | 360
- GRILLED LOCAL ROCK OYSTERS** | pulled pork belly, pumpkinseed salsa macha, aged Cotija cheese, burnt lemon | 300
- LENTIL CROQUETTES** | curried cilantro curry, housemade jocoque, cashews, butternut squash, heirloom eggplant, spiced basil | 280
- SOFT SHELL CRAB TACOS** | chorizo batter, avocado leaf, mayocoba beans, blackberry-morita chili salsa, guajillo tortilla | 320
- BONE MARROW & CHARGRILLED OCTOPUS** | shallot-soy relish, octopus carnitas, avowasabi, salsa verde cruda, fresh made tortillas | 390

### MAIN COURSES

- SQUASH TORTELLINI** | seared fresh pasta, local ricota, zuchinni blossom, almonds, local squashes, artisan sheep cheese, sage | 410
- ROASTED FARMED PRAWNS** | cauliflower mousseline, beurre noisette, chile güero jus, fennel salad, hoja santa herb | 520
- SALT CRUSTED MAHI MAHI** | hoja santa, citrus, ginger, spicy local eggplant, grilled vegetables from Juluchuca organic farm, chile de árbol-mint gremolata (to share) | 820
- SUSTAINABLE SALMON TROUT** | pan seared brined fillet, caper-belly tartare, artichoke-gravlax emulsion, grilled shallot, zesty mint-parsley salad | 490
- EYE OF RIB EYE** | toasted local cacao, huitlacoche truffle-corn ash clemole, celeriac purée, pasilla chili jus, celery sprouts | 590

### SWEETS

- LEMONGRASS CRÈME** | burnt palm sugar, coconut compote, ginger, lime | 210
- WOODFIRE BAKED PLANTAIN** | dulce de leche, coated peanuts, horchata foam, vanilla ash salt | 210
- CACAO TAMALES** | house made corn masa, black mole-oaxacan chocolate ganache, café de olla ice cream, orange zest | 210