

Ceniza

Welcome to Ceniza:

It is with great pleasure that we present you this project, in which the conscience of the crops, the respect for the times of the sea and the land and the breeding programs have a voice, and we love to share it.

Our vegetables come from sustainable crops and follow organic processes, likewise, we produce some of these in our garden, which follows traditional processes and the commitment of our collaborators.

All our fish come from sustainable fishing and farming programs, so we like to respect and support these very valuable projects both in Michoacán, as well as in Baja California.

The cattle breeding program we work with is Australian, as the government of this country has implemented serious regulations so that the growth of the animals, the paste-based feeding and the least possible stress during slaughter, give us the highest quality meat and with awareness of all the work that is behind it on the part of the producers.

Our commitment is to share this vision that we have of the ingredient, of the work team that makes up the entire restaurant, beyond a name or a chef, as well as the entire dining room team and all the people involved in order to present this proposal at your table. Likewise, of all those involved, from breeding, feeding, work on the land or water, in short, it is an endless list of names, which are not given recognition many times, and that are all of them, we are nothing.

We like to think that we have a frank cuisine, which is characterized by letting the product be the protagonist, likewise, fire, embers and smoke play a fundamental role. It is the sum of travels, experiences, many kitchens, but most importantly, the passion of this team that is committed to share our love through our hands.

Please let us know any dietary restrictions, and we will gladly take the necessary measures to meet your requirements.

We kindly ask you to give us the opportunity to show you our proposal and explain in detail any questions that may arise from our menu.

All our dishes are prepared at the time, sorry for the inconvenience that this may cause, but we do it to provide the highest quality in our preparations.

We hope you enjoy your experience with us as much as we have put love and commitment to our proposal.
Enjoy.

Atte. Javier

Ceniza

TASTING MENU

JITOMATE | Burrata / Tomato Juice / Garlic and Iberian Ham Chips |

TIRADITO DE CALLO | Green / Tender coconut and lychee/ Hatchet callus and mussels |

FOIE GRAS | Roasted figs / grilled bread / pumpkin and textures |

LOBINA | Recado negro/ roasted beet with melipona/ pumpkin gnocchi |

OJO DE RIB EYE | Clemole and jus/ mashed purple sweet potato/ tender corn |

PAVLOVA DE FRAMBUESA | Mascarpone with orange/sweet slivers/pistachio and cocoa |

1650 MXN per Person.
1350 MXN Pairing per person.

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FRESH APPETIZERS

“Be patient and calm, no one can fish in anger”

CRUDO | Striped bass cut with knife, chili oil, citrus and salad greens | 380

TIRADITO | Lion's claw scallops and mussels, green aguachile with coconut milk, tender coconut mix, lychee and fermented serrano chile | 350

JITOMATE 2.0 | Tomato juice, mix of different seasoned organic tomatoes, Iberian ham chips and burrata | 360

LECHUGA Y HUERTA | Lettuce, seasonal organic vegetables, honey mascarpone and provoleta | 350

HOT APPETIZERS

“In Mexico, mass is neither created nor destroyed, it is only transformed into tamales”

FOIE GRAS | Roasted figs, grilled bread, raspberry dressing and pumpkin textures | 440

TACO | Confit piglet, Xnipek and hoja santa tortillas | 320

ESQUITE 2.0 | Fire roasted baby corn, citrus aioli and roasted garlic with black garlic, local aged cheese, lobster meat and bone marrow | 380

RISOTTO | Roasted pumpkin, Morbier and Parmesan cheese and quelites mix | 330

MAIN COURSE

“Civilization ends where roast beef begins”

PESCADO | Pacific sea bass, black sea bream dressing with cuttlefish, roasted beets and gnocchi | 460

TRUCHA | Roasted organic vegetables, black garlic aioli, citrus aioli, mixed greens, and mascarpone | 480

TXULETA | Rib eye with bone 3 inches thick, ideal for sharing | 1800

CERDO | Pork shank, morita ancho chile adobo, bean and cured cactus salad, hoja santa tortillas | 430

ARROZ | Enriched with baking sauce, raclette cheese, black garlic puree and grilled quails | 550

CARNE | Clemole with cooking base, purple sweet potato with piloncillo and indian spices, stewed corn | 620

SWEETS

“There is a fit person inside me screaming to get out, but I keep her sedated with chocolate”

PAVLOVA | Raspberry, whipped cream, sweet slivers and pistachio with cocoa | 230

CALABAZA | Pumpkin, Crema Catalana and sweet cheese textures | 230

CHOCOLATE | Corn sponge cake with mezcal, red fruit dressing and ganache scented with kafir lime and cascabel chile | 210