

FRUIT DE MER

CHOCOLATA CLAM \$95 (pc)
tomato ponzu, chile chiltepin, green olives,
cherry tomatos, cucumber.

REINA CLAM \$155 (pc)
tomato ponzu, chile chiltepin, green olives,
cherry tomatos, onion, cucumber.

GIGAS OYSTERS \$280 (1/2 doz)
mignonette, soy+daikon,
habanero+cucumber, lime.

KUMAMOTO OYSTERS \$280 (1/2 doz)
mignonette, soy+daikon,
habanero+cucumber, lime.

FRIED OYSTERS \$285 (1/2 doz)
Pionero oysters, chives, sweet bell pepper,
jus, chiltepin.

BLUE FIN TUNA TOSTADA \$280
morita chili aioli, soya+daikon,
aguacate, wakame, arugula.

TUNA TARTAR \$295
blue fin tuna, fennel, zaatar, lemon zest, truffle oil.

SEARED TUNA \$390
dried chile rub, house ponzu, miso + honey dressing,
cucumber + coconut + mint salad.

CHARRED AGUACHILE \$225
Vegetarian! burnt cucumber, chile chiltepin,
chayote, cherry tomatos, onion, corn tostadas.

AGUACHILE CAMPECHANO \$445
shrimp, octopus, scallops, cucumber, chile chiltepin,
cherry tomatos, onion, corn tostadas

COLD STARTERS

CHEESE PLATE \$320
Chef's selection + nuts + chayote & poblano chile chutney

SERRANO HAM FROM EXTREMADURA (D.O.) \$300
with tomato bread.

ANIMALON SALAMI BOARD \$340
pickled vegetables + whole grain mustard + sourdough toast

STREAK TARTARE \$355
capers, serrano chile, egg yolk,
Grana Padano cheese, crispy onions.

PANZANELA SALAD \$205
mixed greens, persian cucumber, tomato, rustic bread,
red onion, farm cheese, red bell peppers.

GEM SALAD \$225
Hoja Santa dressing, romaine baby lettuce,
smoked pickled grapes, crostini

KALE SALAD \$220
green tomatillo + cilantro dressing, cherry tomatoes,
ricotta salata, avocado.

BAKED BURRATA WITH ROASTED TOMATOS \$375
fennel + arugula, basil oil, toasted sourdough.

HOT APPETIZERS

SOUP OF THE DAY \$125

CLAM CHOWDER SERVED IN A SOURDOUGH \$255

ZUCCHINI FILLED WITH OREADO CHEESE \$190
epazote, corn (4 pc)

WOOD-FIRED OYSTER MUSHROOMS \$220

CRISPY BRUSSEL SPROUTS \$230
lime + garlic aioli, cotija cheese,
peanuts, epazote.

CORN ON THE COB \$120
chile mayo, parmesan cheese.

"REQUESÓN" CHEESE TACOS \$130
with tomato sauce.

MIDDLE-EASTERN CAULIFLOWER \$230
burnt salsa, raisins, za'atar, fresno chile.

SHRIMP SOPES WITH BONE MARROW \$380 (2 pc)



FRIED CALAMARI \$365
pickled chile, green olives, fried carrot greens.

GRILLED OCTOPUS FROM THE PACIFIC \$350
soy sauce, citrus, ginger, cilantro and roasted peanuts.

BEEF CHORIZO AND WOOD-FIRED CHISTORRA \$295

CAZUELITAS

Perfect for sharing!
With cilantro, onion and tortillas.

LAMB BIRRIA \$380

BEEF CHEEK \$380

BEEF TONGUE WITH GREEN SALSA \$415

PORK CARNITAS \$350 (250 grs)

PASTA & RISOTTO

SPAGUETTI \$195
cherry tomatoes, extra virgin olive oil.

ARTISANAL CAVATELLI \$380 *house-made pasta!*
sausage, beef cheek, chard, fennel and mascarpone.

VEGETABLE FIDEUA \$280
mexican fideo cooked in a paella cazuela
with azafrán and aioli.

WOOD-OVEN BLACK FIDEO \$290
house sofrito, squid ink + seabass kokotxas,
saffron aioli.

OVEN-BAKED ALTOZANO LASAGNA \$360

GARDEN RISOTTO \$300
creamy arborio rice with garden vegetables
and parmesan cheese.

MUSHROOM RISOTTO \$320
parmesan cheese + roasted oyster mushrooms.

+ extra side of shrimp \$90

MAIN DISHES

ZARANDEADO CATCH OF THE DAY \$600
arugula salad, cherry tomatoes,
green onion and chiles toreados.

SHRIMP ZARANDEADO \$450
grilled corn on the cob, zucchini with jocoque,
cilantro and mexican rice

OAK-GRILLED LOCAL QUAIL \$580
portobello + chard. (3pc)
Vaquero style beans with hominy on the side.

WOOD-OVEN ROASTED TENDER CHICKEN \$495
Maneadero special with rosemary potatoes,
green onion and chiles toreados.

PIEDRAS GORDAS LAMB IN CAJA CHINA \$450

CAJA CHINA SUCKLING PIG \$440
OVEN-BAKED BEEF RIB \$980
oak-barrel finish + au-jus. Served on top of creamy
polenta with hominy and sauteed kale.

RIB EYE STEAK \$995 (480 gr)
salad and vaquero style beans with hominy.

BEEF TENDERLOIN "A LA TELA" \$950 (350 grs)
jus, cauliflower pure, seasonal mushrooms.

GRILLED PRIME RIB \$1,950 (900 grs)
jus + balsamic, sauteed chard.

FROM OUR BAKERY

GARLIC BREAD \$170
rustic sourdough with garlic butter
and parmesan cheese.

BUTTERMILK BISCUITS \$95 (2pc)
butter and local honey.

RUSTIC SOURDOUGH BREAD
\$100 / piece 800gr.

First bread basket is complimentary upon arrival.

Prices Include Tax.



Please, no more
than 4 separate
checks per table.
Thank you.