

Appetizers

Guacamole with crispy pork skin	80.00
with fried grasshoppers	130.00
Corn "Tamal" with beans, pork skin and "Holy leaf"	80.00
Grilled "Panela" cheese and cactus leaves in green sauce	95.00
"Ceviche" lime marinated (<i>with cucumber, red onion, and green chile</i>) on 2 baked tortillas	120.00
Green "Aguachile" lime marinated shrimp (<i>in green chile sauce with apple and cucumber</i>)	150.00
Black "Aguachile" lime marinated shrimp (<i>in roasted tomato sauce with apple and cucumber</i>)	150.00
Ox tongue tacos (3)	165.00
Escamoles (ant eggs)	220.00

Salads

Green salad with Papalo (<i>spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo" leaf vinaigrette</i>)	85.00
Mixed Salad (<i>lettuce, crystalized figs, goat's cheese and apple</i>)	90.00
Cactus leaves salad (<i>With pico de gallo and fresh cheese</i>)	85.00
Brocoli salad (<i>with carrots and apple in yoghurt dressing</i>)	85.00

Soups

Chicken broth with chicken and vegetables	80.00
Cream of black beans, (<i>with tortilla strips, cream and cheese</i>)	85.00
Cream of "Poblano" chile	85.00
Oaxaca style soup (<i>With corn, poblano chile zucchini and "Epazote"</i>)	85.00
Mushrooms soup	85.00
Azteca soup (<i>rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream</i>)	85.00
Green "Pozole" shrimp soup (<i>with hominy corn</i>)	150.00

Main Dishes

"Poblano" chile stuffed with vegetables	180.00
Chicken breast with pecan and prune "Mole" sauce and rice	220.00
Chicken breast in green "Pipian" sauce and rice	220.00
Chicken breast with black "Mole" sauce and rice	240.00
Shrimps in dry chipotle chile sauce	240.00
Grilled fillet of salmon with sautéed dried "guajillo" an "pasilla" chile peppers	240.00
Red Snapper with Hibiscus sauce	240.00
Pork ribs in red "Morita" sauce	220.00
Cochinita pibil (<i>Mayan style pork</i>)	220.00
Adobo beef fillet tacos (4)	220.00
Ox tongue with pineapple	240.00
Beef fillet medallions with "manchamanteles" sauce	250.00
Lamb "Mixiote" (<i>marinated and slow cooked</i>)	260.00
"Arrachera" beef skirt (<i>330 grams, with guacamole and roasted vegetables</i>)	260.00
Rib eye steak (<i>400 grams, with baked potato and sauted vegetables</i>)	310.00
Suckling pig confit with sautéed potatoes and plum sauce	340.00