

Appetizers

Creamy Esquites (Corn Kernels).

Corn kernels, accompanied by roasted beef marrow.

\$ 195.00 mxn

Thin Flank Tacos.

Blue corn flour tortilla, upstate thin flank, accompanied by chimichurri.

\$ 220.00 mxn

Town Corn Dough Gorditas.

Fried corn dough stuffed with Mexican cottage cheese, dipped in red sauce.

\$ 175.00 mxn

Buchis Aguachile.

Shellfish molcajete (Stone mortars) with village chile sauce and tortilla chips.

\$ 335.00 mxn

Garden Vegetables Aguachile. (Vegetarian).

Mexican gazpacho with heirloom tomato, squashes and different cherrys tomatoes.

\$ 220.00 mxn

Marlin Burrito.

Stewed Marlin wrapped in typical flour tortilla and Oaxaca cheese.

\$ 190.00 mxn

Birria (Beef Stew) Tacos.

Beef stew quesadilla, accompanied by oil spicy red sauce, onion and fresh coriander.

\$ 180.00 mxn

Beef Carpaccio.

Slices of beef tenderloin, dressed with tapenade and sprinkled with Parmesan cheese and arugula.

\$ 195.00 mxn

Seared Tuna Tacos.

Mexican Gulf tuna marinated in spicy oil, inside a flour tortilla with garlic chips.

\$ 250.00 mxn

Fresh Homemade Salad.

Lettuce mix, alfalfa sprouts, ranch butter milk and sweet mustard and peanut dressing.

Spinach Salad.

Balsamic oil vinaigrette, fresh baby spinach from the home garden, watermelon and red berries.

\$ 185.00 mxn

Caesar Salad.

Lettuce seasoned with our homemade caesar dressing, served with battar bread, shasu egg and confit garlic chips.

\$ 210.00 mxn

Sharing Food

Guacamole.

Typical Guacamole with fresh avocado accompanied by homemade dried meat.

\$175.00 mxn

Cheese and charcuterie board (Deli Food).

Typical and traditional cheeses from the state of Jalisco and all of Mexico and sausages from various regions.

\$ 410.00 mxn

Pasta and Soups

Drunken Fusilli. (Mexican drunken sauce).

Pomodoro and brandy sauce, bacon, shrimp and red onion.

\$ 275.00 mxn

Mixteca Chicken Soup.

Clear Chicken broth with vegetables seasonal, sweet corn and freshly made tortillas.

\$ 195.00 mxn

Creamy Truffle Pasta.

Spaguetti mixed in truffle creamy sauce, accompanied by chicken and broccoli.

\$ 235.00 mxn

Mexican Tortilla Soup.

Traditional mexican tomato broth, tortilla chip, avocado, homemande town cream, guajillo pepper and bacon.

\$ 195.00 mxn

Main Dishes

Gastrique Salmon.

Grilled salmon, accompanied by fresh tropical salad and citrus gastrique.

\$ 410.00 mxn

Thin Flank.

Upstate thin flank with sweet and soft potato puree with marrow and gravy.

\$ 460.00 mxn

Rib Eye.

Steak from the northern Mexico, homemade guacamole, chives and bean tacos.

\$ 690.00 mxn

Grilled Octopus.

Fresh grilled and marinate gulf octopus with chambray potatoes.

\$ 510.00 mxn

Pork Jowl Lonche.

Traditional and soft bread from Guadalajara with pork jowl, shashu juice, sweet black bean puree and avocado.

\$ 245.00 mxn

Beef Steak with 4 Cheeses.

Scallops accompanied by home four chesse fondue.

\$ 385.00 mxn

Beef Burger

Brioche bread with cheddar cheese and bacon, added french fries.

\$ 320.00 mxn

Medallion Tuna.

Fresh gulf medallion Tuna tail in sesame en poppy seed crust accompanied by citrus sauce.

\$ 325.00 mxn

Mexican RIB.

Spicy dressing Rib with bean tacos, Mexican sauce and freshly corn tortillas.

\$ 395.00 mxn

Chicken Flautas.

Mexican corn tortilla toast with mole from Oaxaca town and black beans, avocado and pickled radishes.

\$ 210.00 mxn

Pork Cheek Sandwich.

On brioche bread, BBQ pork cheek, pickles and crisscut fries.

\$ 250.00 mxn

Zarandeada Fish.

Fish in a little spicy marinade accompanied by tacos and typical guacamole.

\$ 530.00 mxn

For KIDS

Chicken Nuggets.

5 chicken Nuggets with french fries.

\$ 195.00 mxn

Petit Burger.

American cheese meat Burger with french fries.

\$ 210.00 mxn

Sincronizada.

Flour tortilla with cheese and ham, accompanied by french fries.

\$ 195.00 mxn

Desserts

Molten Chocolate Cake.

Chocolate mix, vanilla ice cream and berries.

\$ 165.00 mxn

Apple Tarte Tatin.

Warm and Crispy Vanilla Apple Slice Tart and ice cream.

\$ 165.00 mxn

Fries Bananas.

Typical from Mexico with goat cheese ice cream and corn liqueur.

\$ 165.00 mxn

Ice cream of the day.

\$ 125.00 mxn

Cheese Cake.

Soft and creamy cheeses cake, accompanied by homemade currant jam.

\$ 165.00 mxn

HOUSE Drinks

Agave Tonic.

Tequila, tuba and lechuguilla.
\$ 220.00 mxn.

Tepacho.

Charanda & Tepache. (spontaneous fermentation of pineapple skins).
\$ 185.00 mxn

Boss Berries.

Tequila, rosso Martini, lemon, Rosemary, black berry and raspberry.
\$ 175.00 mxn

Cantarito.

Raicilla (agave based drink), citrus, spicy pineapple.
\$ 220.00 mxn

El Rey David. (King David).

Bacanora, calahua (coconut cream) and tuba juice.
\$ 285.00 mxn

La Chata.

Mezcal, St Germain liqueur and tropical fruit.
\$ 350.00 mxn

TéNebra Mezcal

Mezcal, chamomile, juniper and ginger.
\$ 225.00 mxn

Santa Rosa (Saint Rose).

Rose wine, berrys and caramel sauce.
\$ 180.00 mxn

Margarita.

Tequila, contreau and activaded carbon.
\$ 290.00 mxn