

SMALL PLATES

GUAC

with tostados

OYSTERS

6 fisher island oysters,
ramp mignonette

CAVIAR SOPE

15 g osetra caviar, salsa cruda,
crème fraiche

FRIED OYSTER TACO

fried oyster, morita mayo,
cucumber mignonette, cabbage

CLAM TOSTADA

nduja, calamansi, jasmine,
sea bean

SCALLOP

galangal aguachile, pearl onion,
cilantro

GREEN SIKIL

sikil pak verde, dukkah,
sourdough, tarragon

ESQUITES

hominy, guajillo, beurre blanc,
epazote, cotija

ADD Black truffle +20

TAMAL

poblano sauce, rajas, quesillo

PINK MOLE

beet, tahini, fennel, kumquat,
pine nut

TLAYUDA

tzatziki, market veggies,
pomegranate, sumac

ADD Black truffle +20

FAMILY

10

PULPO PIBIL

38

fried octopus, toum, xnipec,
potato chips, tortillas

24

38

9

16

24

18

19

16

21

22

FISH A'LA THAI

64

whole black sea bass, sweet +
spicy, market greens, tortillas

CARNE ASADA

68

300 g skirt steak, spring onion,
garlic, shishito, bone marrow,
avocado puree, tortillas

OR 450 g bone-in ribeye

138

POSTRE

FRESAS CON CREMA

10

pink peppercorn, strawberry,
whipped mascarpone

SANDO 43

12

liquor 43, espresso cookie

