

Menú

The dishes on this menu are a tribute to contemporary Mexican cuisine, where the protagonists are the products of our country and culinary techniques.

Inspired by international cuisine and by the taste of a stylized gastronomy but with flavors that characterize our Mexico.

APPETIZERS

CRISPY CRAB TACOS	\$220	Soft shell crabs, fried to a crispy crust and tender interior, mounted on a corn tortilla with hoja santa, fried purple cabbage and creamy avocado.
RIB EYE CHICHARRON	\$245	Choice quality rib-eye tips, fried until crispy, served with guacamole and corn tortillas.
BONE MARROW WITH BRISKET	\$295	Roasted canoe bone accompanied with our eight-hour smoked brisket and corn tortillas.
GREEN FISH	\$235	Mahi Mahi rested in lemon juice, mixed with pesto, capers, black olives and pico de gallo, served with lavash bread.
SALMON TIRADITO	\$235	Salmon cured for two days in Nayarit salt, accompanied by avocado and roasted garlic ponzu.

SALADS

ROASTED CAESAR SALAD	\$190	Orejona lettuce spread with anchovy butter and grilled, accompanied by our cured salmon and traditional homemade Caesar dressing.
POMODORO SALAD	\$210	Combination of fresh tomatoes from our organic garden according to seasonality, seasoned with pesto and olive oil, accompanied by a trilogy of cheeses: mascarpone, mozzarella and parmesan.
AVOCADO STUFFED WITH SHRIMP	\$215	Shrimp mixed with vegetables and Sriracha sauce covered with a layer of avocado.
MIXED SALAD	\$190	Lettuce mix from our garden with a fresh dressing of red fruits and burratina stuffed with mascarpone cheese.

CREAMS AND SOUPS

CARROT AND CARDAMOM CREAM	\$165	Carrots poached with cream and butter, flavored with the fresh and citric flavor of cardamom, accompanied by croutons with anchovy butter.
TORTILLA SOUP	\$170	Typical Mexican soup with tomato broth and dried chilies.
STONE BROTH	\$220	Typical broth from San Felipe Usila, Oaxaca, with shrimp and catch of the day, over hot stones on the table, to recreate this ancient technique.
SOPA DE LA MILPA	\$160	Soup that pays homage to the biodiversity of a crop where the ingredients coexist and help each other grow, creating a symphony of flavors and textures.
LENTILS AND PLANTAIN	\$200	Lentil soup with a base of vegetable broth accompanied with fried plantain and tomato.

MAIN COURSES

RIB EYE WITH HOJA SANTA CHIMICHURRI, ACCOMPANIED BY ROASTED POTATO STUFFED WITH BACON AND MACARONI CHEESE	\$880	Choice beef seasoned with chimichurri and a Mexican touch of hoja santa, accompanied by a traditional northern baked potato stuffed with bacon and macaroni and cheese.
BEEF FILLET	\$520	Accompanied by potato gratin and grilled asparagus, with three sauces to choose from: pepper, béarnaise or red wine with marrow.
SMOKED BRISKET OVER MASHED POTATOES, BATHED WITH BEEF GLAZE	\$350	Brisket smoked for eight hours, over rustic mashed potatoes, bathed with a reduction of caramelized juices and red wine, accompanied by roasted vegetables.
PORK PORCHETTA WITH CARROT ACCOMPANIED BY THYME PUREE AND FRIED CAULIFLOWER	\$385	Portion of pork lining the ribs, aged for two days for a crispy crust, on mashed carrots poached in butter and flavored with thyme.
ROKA SHRIMP OVER PARMESAN TRUFFLED POTATOES	\$380	Panko-breaded shrimp seasoned with Sriracha sauce, accompanied by French fries flavored with truffle oil and Parmesan cheese.
MUSSELS A LA PROVENZAL	\$350	Traditional preparation with garlic, onion, parsley and white wine, accompanied by house bread.
LACQUERED SALMON WITH POLENTA MASH AND SAUTÉED ASPARAGUS IN BUTTER	\$415	Grilled salmon slice with orange reduction, creamy polenta puree, and asparagus in butter and white wine.
DUCK CONFIT	\$415	Duck confit, shredded and sautéed with onions, garlic and coriander, accompanied by homemade red mole and fried plantain.
CHICKEN CURRY	\$400	Chicken cubes seasoned with red curry sauce and coconut, accompanied by rice with spices, cashews and blueberries.
CURRY SHRIMP	\$525	Grilled shrimp seasoned with curry sauce and coconut, accompanied by rice with spices, cashews, and cranberries.
VEGETARIAN CURRY	\$370	With chickpeas, roasted vegetables (depending on the seasonality of the organic garden) and rice.
DORADO WITH PIPIAN	\$410	Grilled dorado fish, accompanied by green pipian.
LACQUERED BABY BACK	\$415	Baked beef ribs with apricot, orange and soy sauce, accompanied by mashed potatoes.
SHRIMP BURRITO	\$290	Filled with a mixture of shrimp, celery, red onion, garlic, cucumber, red cabbage and tomato, wrapped in Sonoran flour tortilla, accompanied by Sriracha dressing.
VEGETARIAN BURRITO	\$285	Stuffed with lentils, purple cabbage, cucumber, tomato, and avocado, accompanied by fried sweet potato wedges.

MAIN COURSES

POKE BOWL	\$385	Bowl with white rice, asparagus, avocado, chickpea, purple cabbage, cucumber and tomato, accompanied by citrus sauce or ponzu. Choice of protein: cured salmon, grilled chicken or tempura tofu.
QUINOA RISOTTO WITH ROASTED VEGETABLES	\$305	Creamy risotto with olive oil or butter, Parmesan cheese or tofu, grilled roasted vegetables: yellow, purple, orange carrots, and beetroot candy.
FRIED RICE WITH VEGETABLES, SEEDS AND RED FRUITS	\$295	Fried basmati rice, spiced with turmeric and cardamom, with sunflower seeds, cashews, cranberries and raisins.

PASTA

LASAGNA DEL CAMPO	\$265	Made with ingredients grown together in the cornfield such as quelite, huitlacoche, and cazahuate mushrooms, which are local to Morelos and more abundant during rainy season.
PASTA CARBONARA	\$220	With traditional carbonara sauce, pork belly and Parmesan flakes.
PASTA A LA MARINERA	\$310	Pasta bathed in sauce with a base of shrimp bisque, fresh cream, and butter, accompanied by shrimp, octopus and mussels.
DRY NOODLES	\$175	Noodles with tomato sauce flavored with smoked chipotle, accompanied by pork rinds, cream, cheese, and avocado.

CHILDREN'S MENU

DRY NOODLES	\$110
CREAMY PASTA WITH BROCCOLI	\$190
CHEESEBURGER WITH FRENCH FRIES	\$215
MACARONI WITH ROASTED CHICKEN BREAST	\$210
VEGETABLE SOUP	\$210
PASTA WITH TOMATO SAUCE	\$190

DESSERTS

PAVLOVA WITH PASSION FRUIT SAUCE, SEASONAL FRUITS AND PINOLE	\$175	Traditional Australian dessert with Mexican touches of blue corn pinole and blue spirulina powder, accompanied by red berries from the region.
CHOCOLATE VOLCANO	\$165	Chocolate cake with liquid center accompanied by vanilla ice cream.
YELLOW CORN CAKE WITH ROMPOPE SAUCE	\$180	Traditional cake of the region, with the sweet touch of yellow corn, accompanied by eggnog sauce.
ENGLISH SOUP	\$210	Hydrated sponge cake cubes with port, red berries, banana, and English cream.
APPLE STRUDEL	\$190	Puff pastry and house preparation of green apples, accompanied by vanilla ice cream.
VERY MEXICAN CREPES	\$220	Trilogy of popcorn crepes, roasted totemoxtle and pinole; accompanied with a spiced guava compote, marzipan dulce de leche and mezcal sauce with orange.