

Ceniza

WINTER SEASON MENU 2020

COLD APPETIZERS

- HEIRLOOM BLACK BEAN HUMMUS** | house made pickles, Mexican spicy greens, xnipec onion, toasted pepitas, coriander cracker | 220
- LOCAL WILD TOMATOES SALAD** | artisan burrata di buffalo from SMA, charred avocado-coconut spread, huaje bean pesto, basil, garlic chips | 260
- TATEMADO SUSTAINABLE BAJA HIRAMASA (120 GR)** | cured in ponzumex, charred aguachile, crisp cucumber, manzano pepper escabeche, chili oil | 320
- AHI TUNA CRUDO (120 GR)** | fermented garlic, preserved lemon, ginger-citrus emulsion, seaweed, radishes, scallions | 280

HOT APPETIZERS

- CHARGRILLED BROCCOLINI** | stalk purée, roasted garlic, grilled local rock oysters (3 ct), meyer lemon-chile de arbol gremolata, parsley | 290
- LOBSTER & SCALLOP EMPANADAS (5X)** | crispy shallot, minted criolla salsa, pickled habanero remoulade, grilled lemon | \$360
- SOFT SHELL CRAB TACO (2X)** | chorizo batter, avocado leaf, mayocoba beans, blackberry-morita chili martajada, guajillo tortilla | 320
- BONE MARROW & MAYAN OCTOPUS (120 GR)** | shallot-soy relish, octopus carnitas, avowasabi, salsa verde cruda, blue corn tortilla | 390

MAIN COURSES

- LENTILS & JOCOQUE** | curried coconut broth, homemade jocoque, lentil-cashew seared patties, butternut squash, turnip, heirloom eggplant, spicy cinnamon basil | 360
- SQUASH RAVIOLI** | seared fresh pasta, local artisan ricotta, zucchini blossom, almonds, pattypan & butternut squashes, parmigiano, sage | 410
- OVEN ROASTED SEAFOOD (240 GR)** | Dive scallop, blue shrimp & farmed Baja hiramasa; cauliflower mousseline, beurre noisette, fennel jus & salad, hoja santa herb | 520
- SUSTAINABLE SALMON TROUT (220 GR)** | pan seared brined fillet, caper-belly tartare, artichoke-gravlax emulsion, grilled shallot, zesty mint-parsley salad | 480
- RANCHO EL 17 PRIME GRILLED RIB EYE (320 GR)** | toasted local cacao, huitlacoche truffle-corn ash clemole, celeriac purée, pasilla chili jus, celery sprouts | 590

SWEETS

- LEMONGRASS CRÈME** | burnt palm sugar, coconut compote, ginger, lime | 210
- WOODFIRE BAKED PLANTAIN** | dulce de leche, coated peanuts, horchata foam, vanilla ash salt | 210
- OAXACAN CHOCOLATE** | cocoa tamale, black mole ganache, nibs, café de olla ice cream | 210