

Ceniza

BITES

SUMMER TOMATOES SALAD | 150

fermented pineapple sangrita, queso fresco, salt cured nopal, tamarind, homemade cracker

CHILE RELLENO | 160

poblano, dry fruits – quinoa salad, macadamia nut nogada, crostin cheese, cranberry relish

CURED SAILFISH | 170

citrus – habanero glaze, rice chicharron, spicy peanut salsa, pickled ginger, scallions

CHARRED TUNA | 180

shaved jicama, arugula-guaje seed pesto, pecans, toasted hibiscus, pickled onion

SOFT SHELL CRAB TACO (2X) | 170

chorizo batter, refried beans, blackberry martajada, charred avocado

LOBSTER EMPANADAS (3X) | 210

crispy shallot, scallions, smoked chipotle aioli, mint chimichurri

MUSSELS & AGED CHORIZO | 170

local ale, garlic – guajillo, chayote, sweet corn epazote, sourdough toast

TATEMADA CLAMS (3X) | 190

roasted pineapple hollandaise, guajillo chili, chives, brioche crumbs

PORK BELLY CARNITAS | 200

charred Brussels sprouts, carrot escabeche, pepita salsa, radishes

SMOKED RIBS (3X) | 190

coffee – dark habanero bbq, grilled mango emulsion, sweet corn – cabbage slaw

BONE MARROW (1X) | 220

ash cured beef tiradito, shallot, soy, wasabi, habanero, fresh made tortilla

QUESO FUNDIDO & BARBACOA | 210

purslane, toasted pumpkin seed salsa, marinated onion, avocado, cilantro

TASTING MENU

1150

COLD

SMOKED BURRATA | pipian hummus, pickled chayote, tomatillo, pumpkin seed, purslane | 270

MAHI-MAHI | xoconostle, green grape, ash chochoyote, habanero, coconut-avocado | 285

SHRIMP & SCALLOP | passion fruit aguachile, pickled young mango, coconut totopos, criollo cilantro | 310

HOT

CUEXCOMATE CORN | seared baby corn, corn truffle – cacao mole, smoked chipotle, aged cotija, epazote | 280

LOBSTER CREAMY RICE | goat tomme cheese, sundried grape tomatoes, charred peach, almonds, lemon, basil | 320

BUTTERNUT SQUASH RAVIOLI | fennel - pork ragout, macadamia nut, smoked requeson, zucchini blossom, ginger-sage | 290

MAIN

OCTOPUS | burnt cilantro pesto, peanut, young coconut – jicama stir fry, garlic chips | 460

SHORT RIB | aged Cotija, sweet potato gnocchi, ancho chili, charred onion, epazote | 490

WHOLE ROASTED FISH | catch of the day, ginger, mint, basil, citrus, celeriac puree, heirloom vegetables | 720

SWEET

LEMONGRASS CRÈME | burnt palm sugar, coconut compote, ginger, lime | 210

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

PRICES SHOWN IN MEXICAN PESOS. TAXES INCLUDED. SERVICE CHARGE NOT INCLUDED.