



*“I invite you to a journey through the best of Mexico’s food markets.  
My menu is an homage to the local specialties found in each  
of these regions and celebrates the heritage of Mexico’s culinary bounty.”*

*Odin Rocha*

**7 COURSE TASTING MENU 3,650**

add Mexican Wine pairing 2,555

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**Frío**

**VUELVE A LA VIDA 750**

Shrimp / octopus / oyster / bruja sauce

**KING CRAB 950**

cured cactus / green tuna aguachile / xoconostle / cucumber

**TUNA CRUDO 795**

dried chili ashes / avocado mousse / tortilla / fermented chili sauce

**ORGANIC BEET 560**

jocoque granite / roasted organic beets / ginger powder  
mezcal compressed grapefruit

**GUACAMOLE MEZCAL 520**

avocado / quinoa / kale / amaranth / onion powder

**NOPAL Y CALABAZA 505**

cactus / squash / burnt mango / purslane / xoconostle

Prices are quoted in mexican pesos, includes 16% vat  
and 15% service charge

## *Caliente*

### **TAMAL COLADO 710**

Yucatan style tamal / green salsa / chile güero relish / cotija cheese / local cream

### **OCTOPUS TEMPURA TACO 720**

chorizo powder / hoja santa green sauce

### **ELOPOZOLE 615**

black beans soup / organic corn / chochoyotas / cotija cheese / sour cream

### **SHRIMP TACO AL PASTOR 755**

grilled shrimp / pineapple purée / avocado relish / pickled vegetables

### **CASTAÑÓN TACO 675**

crispy pork belly / white bean purée / pickled onion

## *Principal*

### **CRISPY LOBINA 1,450**

kohlrabi purée / burnt eggplant / cegueza / chilhuacle reduction

### **DUCK BREAST 1,600**

Todos Santos berries mole / café de olla / chiltamal

### **SUCKLING PIG AL PIBIL 1,500**

white bean hummus / pickled vegetables / sesame seed pipian / black radish

### **GRILLED MISHIMA NEW YORK 1,900**

chichilo negro / coliflower and vanilla / bone marrow esquites

### **FRESH CATCH 1,450**

spring vegetables ragout / baby squash / avocado / pumpkin seed green mole