



MERCADOS DE MEXICO

TASTING MENU

“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.”

Buen provecho!

Odin Rocha

Mezcal Chef de Cuisine



MERCADO XOCHIMILCO - MEXICO CITY

Xochimilco Market is one of the largest flower markets in the world. This region in Mexico is known for the “Chinampas” cultivation method developed by the Aztecs who formed small, fertile “floating islands” in shallow lakebeds to grow a wide variety of flowers and tuber crops.

MERCADO NEGRO - ENSENADA

“Mercado Negro” means black market and features the incredible variety of fresh seafood from the Mexican Pacific. This market supplies the entire Baja peninsula with fresh fish and shellfish year round.

MERCADO LA VIGA - MEXICO CITY

The culinary focus of this second largest seafood market in the world, focuses on traditional Mexican seafood dishes with an emphasis on the variety of crustaceans available.

MERCADO 20 DE NOVIEMBRE - OAXACA

Built after the Mexican Revolution in 1882, this bustling market filled with food stalls is located in the heart of Oaxaca. It’s recognized as a gastronomic destination featuring a variety of grilled meats and the Oaxacan traditional moles.

MERCADO DE VALLADOLID - MÉRIDA

Located in the Yucatan Peninsula, the Valladolid Market is the cradle of Yucatecan cuisine. Highlighting traditional Mayan spices and locally grown meats, fruits and vegetables, it is representative of Southeastern Mexican cuisine.

MERCADO LA MERCED - MEXICO CITY

This iconic market located in the center of the country has thrived since the early colonial period when traders arrived from Spain. The “tepache” is a drink featuring fermented and chilled pineapple that provides a refreshing delight on hot days.

MERCADO DE TIXTLA - GUERRERO

A “chilate” is poured over your chocolate dessert to represent the traditional drink based on cacao, rice, cinnamon and sugar. This traditional drink can be found at this market in the center of Guerrero State.

MERCADO XOCHIMILCO - MEXICO CITY

flowers / tubers / avocado

Santo Vino, Sauvignon Blanc, Valle de San Jacinto 2018

MERCADO NEGRO - ENSENADA

kampachi / preserved habanero / cucumber

Valle de Tintos, Chenin Blanc, Valle de Guadalupe 2017

MERCADO LA VIGA - MEXICO CITY

chilpachole / soft shell crab / chiles

Casa Madero, Shiraz "V", Dry Rosé, Valle de Parras 2019

MERCADO 20 DE NOVIEMBRE - OAXACA

tetela / black mole / requeson

Corona del Valle, Tempranillo - Nebbiolo, Valle de Guadalupe 2017

MERCADO DE VALLADOLID - MÉRIDA

new york mishima / chilmore negro / plantain

Valle de Tintos, Cabernet Sauvignon, Valle de Guadalupe 2016

MERCADO LA MERCED - MEXICO CITY

ice / tepache / pineapple

MERCADO DE TIXTLA - GUERRERO

chocolate abuelita / chilate / caramel

Atelier del Maestro Tequilero - Tequila Extra Añejo, Jalisco, México



*Executive Chef – Odin Rocha
Restaurant Manager – Geovanni Díaz
Sommelier – Fabián Martínez*



*Tasting Menu: 3,650 Mx | Wine Pairing: 2,555 Mx
16% VAT and 15% service charge included*