



## MENÚ PENINSULAR

*This menu is designed to select a 6 course journey,  
according to the taste of each diner.*

### Appetizers

Charred mamey tartare with "escamoles"  
Lobster salbut in recado rojo with green apple and habanero  
Cured kampachi with "tomatillo" water, cucumber and avocado  
Roasted octopus and caviar with leek and salmon roe sauce  
Lobster cocktail with guava and coconut foam

### Main courses

Creamy rice with Ocosingo cheese, pipian sauce and venison "longaniza"  
Catch of the day "barbacoa" style with grasshopper adobo and nixtamalized beans  
Suckling pig with beans and sweet potato puree, radish and purslane  
Beef from Durango, eggplant, grilled "pico de gallo", "salsa borracha", bone marrow and "cocopaches"

### Desserts

Oxkutzcab citrus  
Mamey panna cotta, sweetened corn crumble and mamey seed ice cream  
Cheese flan with "cajeta"  
Chocolate, mango and avocado.

Six courses menu, a selection of two appetizers, two main courses and two desserts.

\$2,100

*With Pairing carefully selected by our sommelier, for each one of the six courses.*

\$3,600

*\*Prices in pesos, 16% tax included. It will be added 15% of service charge.*

*\*\*Our food is prepared under strict hygienic standards and norms, the consumption of undercooked food of animal origin is left to your consideration*

# MENÚ

## Appetizers

Venison carpaccio with radish “salpicón”  
\$340

Charred avocado tartare with “escamoles”  
\$400

Jerusalem artichoke and pine nut tamal in chaya sikil p’ak  
\$300

Mushrooms salbut with green apple and habanero  
\$320

## Main courses

Mole “poblano” style with sauteed vegetables  
\$490

Braised oxtail in black “recado”  
\$690

Creamy rice with Ocosingo cheese, pipian sauce and venison “longaniza”  
\$600

Beef tongue with manchamanteles sauce, plantain pureé and pineapple  
\$620

## Desserts

Oxkutzcab citrus  
\$240

Nixtamalized pumpkin with melipona bee honey chamomile and spiced yogurt ice cream  
\$250

Oaxacan cacao pot, baked in coals with “pinole” ice cream  
\$260

Sorbet tasting  
\$270

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