

# BLANCO CASTELAR

<b>IBERIAN HAM</b>	\$1250
100% pure acorn-fed Cinco Jotas (80g)	
<b>CHEESE BOARD</b>	
<b>National</b>	
Goat pyramid, semi-hard sheep cheese, mountain cheese (120g)	\$1100
<b>Imported</b>	
Parmigiano Reggiano, Fromager d'Affinois, natural goat cheese, semi-cured Manchego (120g)	\$1100

## COLD STARTERS

<b>AVOCADO AND REGGIANO CARPACCIO</b>	\$295
Soft pita and arugula (200g)	
<b>TUNA TOAST</b>	\$180
Baja California, habanero ponzu, spicy mayo (40g)	
<b>HAMACHI</b>	\$540
Japanese, ponzu, poblano serrano purée (80g)	
<b>SHAVED PUNTA MITA OCTOPUS</b>	\$480
Olive oil, lemon, black sauces, ponzu (90g)	
<b>STEAK TARTAR PRIME</b>	\$480
Soufflé potato, caper dressing (100g)	

## AGUACHILES

<b>GREEN MUSHROOM AGUACHILE</b>	\$295
Green serrano, apple, cucumber, mint (120g)	
<b>BLACK KAMPACHI AGUACHILE</b>	\$480
Dried chiles, raspberry, citrus (90g)	
<b>RED LION'S PAW AGUACHILE</b>	\$480
Chintextle, red serrano, onion (120g)	
<b>WAGYU AGUACHILE</b>	\$480
Red serrano, ginger, sesame, bao bun (90g)	

## SALADS

<b>BURRATA AND ORGANIC BEETS</b>	\$395
Warm burrata, orange reduction, truffle balsamic cream (200g)	
<b>HOUSE SALAD</b>	\$280
Hearts of palm, avocado, heirloom tomato, asparagus (200g)	
<b>CHARRED PEAR SALAD</b>	\$320
Goat cheese, almonds, cassis vinaigrette with rosemary (200g)	
<b>CAESAR SALAD</b>	\$320
Romaine heart, aged parmesan, anchovy dressing (200g)	

## HOT STARTERS

<b>HUITLACOCHES QUESADILLAS</b>	\$260
Sourdough, Oaxaca cheese, epazote (4pzs)	
<b>OCTOPUS CHICHARRÓN</b>	\$260
Organic dough gorditas, Oaxacan fresh cheese (2pzs)	
<b>IBERIAN HAM CROQUETTES</b>	\$295
Alioli, slices of Iberian ham (6pzs)	
<b>CONFIT PORK TACO</b>	\$395
Charra beans, guacamole (4pzs)	
<b>NORTHERN TACOS</b>	\$360
Suckling goat, charred onions, grilled cheese (2pzs)	
<b>OSSO BUCO TACOS WITH BLACK RECADO</b>	\$395
Hoja santa chimichurri, smashed potatoes (4pzs)	
<b>SHORT RIB BARBACOA TACOS</b>	\$395
Crushed sauce, charred avocado, pickled onions (2pzs)	
<b>QUESABIRRIA</b>	\$260
Short rib, sobaquera tortilla, cheese mix, consommé (1pz)	
<b>RIB EYE CRACKLING</b>	\$360
Guacamole, grilled onions, corn tortillas (160g)	
<b>PRIME FILET CHALUPAS</b>	\$360
Semi-cured Manchego, piquillo peppers (2pzs)	
<b>RIB EYE CRUST</b>	\$480
Asadero cheese, grilled chiles (180g)	

## PASTAS AND RICES

<b>HUITLACOCHES CANNELLONI</b>	\$445
Zucchini flower cream, fresh cheese, sweet corn (250g)	
<b>DUCK CONFIT RAVIOLI</b>	\$445
Fromager d' Affinois, truffle, seasonal mushrooms (250g)	
<b>WHITE AND GREEN ASPARAGUS RISOTTO</b>	\$495
Cilantro pesto, burrata (250g)	
<b>SEASONAL MUSHROOM RISOTTO</b>	\$495
Garlic style, mushroom ragù (250g)	
<b>WOOD-FIRED PULLED PORK RICE</b>	\$595
Smoked pork belly, sweet pepper, spicy aioli (250g)	

## FISHING

<b>SOFT-SHELL BLUE CRAB TACO</b>	\$360
Callo meloso, avocado, sesame (2pzs)	
<b>SNAPPER IN THE MILPA</b>	\$525
Creamy esquites, pumpkin seed crust (160g)	
<b>CHARCOAL TOTOABA</b>	\$620
Tender leek emulsion, artichoke, caramelized pepper (160g)	
<b>SOLE BEURRE BLANC</b>	\$740
Potato, confit onion, asparagus, caviar (200g)	
<b>COLOSSAL SHRIMP</b>	\$580
Bone marrow butter, hoja santa, chiltepin(200g)	
<b>SALT-BAKED FISH</b>	\$1800
Red snapper, roasted tomato, artichokes, mashed potatoes (1kg)	
<b>GRILLED FISH</b>	\$1800
Red snapper over mesquite wood, beans, charred onions, tortillas (1kg)	

## MEAT

<b>PRIME FILET WITH FOIE GRAS</b>	\$740
Potato mille-feuille, French green beans, port and shallot sauce (180g)	
<b>STEAK &amp; FRITES</b>	\$780
Kansas high choice, potatoes, bone marrow and piloncillo sauce (400g)	
<b>RIB EYE PRIME CHEMITA</b>	\$780
Caramelized peppers, mashed potatoes, crispy onion, chemita sauce (400g)	
<b>HIGH CHOICE RIB STEAK</b>	\$2600
Black Angus, heirloom tomato salad, guacamole, piquillo peppers (900g)	
<b>PRIME FILET CENTER</b>	\$2600
Mushroom casserole with bone marrow, cream spinach (600g)	
<b>TOMAHAWK HIGH CHOICE</b>	\$2.40 per gram
Organic tomato salad, guacamole, piquillo peppers (1.4 kg - 1.6 kg)	
<b>BRAISED SHORT RIB</b>	\$780
Piloncillo and morita sauce, portobello, cherry tomatoes (160g)	
<b>CONFIT DUCK</b>	\$570
Poblano mole, tender corn tamale, foie gras (160g)	

## SIDES

GRILLED SWEET CORN (160g)	\$140
GRILLED ASPARAGUS (100g)	\$195
GRILLED VEGETABLES (200g)	\$255
CONFIT ARTICHOKES AOEV (2pzs)	\$360
FRENCH FRIES (160g)	\$140
BUTTER MASHED POTATOES (160g)	\$150

TASTING MENU

\$1800