

BLANCO CASTELAR

IBERIAN HAM	\$1300
100% pure acorn-fed Cinco Jotas (80g)	
CHEESE BOARD	
National	
Goat pyramid, semi-hard sheep cheese, mountain cheese (120g)	\$1100
Imported	
Parmigiano Reggiano, Fromager d'Affinois, natural goat cheese, semi-cured Manchego (120g)	\$1100

COLD STARTERS

AVOCADO AND REGGIANO CARPACCIO	\$315
Soft pita and arugula (200g)	
TUNA TOAST	
Baja California, habanero ponzu, spicy mayo (40g)	\$180
HAMACHI	
Japanese, ponzu, poblano serrano purée (80g)	\$575
SHAVED PUNTA MITA OCTOPUS	
Olive oil, lemon, black sauces, ponzu (90g)	\$490
STEAK TARTAR PRIME	
Soufflé potato, caper dressing (100g)	\$490

AGUACHILES

GREEN MUSHROOM AGUACHILE	\$295
Green serrano, apple, cucumber, mint (120g)	
BLACK KAMPACHI AGUACHILE	
Dried chiles, raspberry, citrus (90g)	\$490
RED LION'S PAW AGUACHILE	
Chintextle, red serrano, onion (120g)	\$490
WAGYU AGUACHILE	
Red serrano, ginger, sesame, bao bun (90g)	\$490

SALADS

BURRATA AND ORGANIC BEETS	\$420
Warm burrata, orange reduction, truffle balsamic cream (200g)	
HOUSE SALAD	
Hearts of palm, avocado, heirloom tomato, asparagus (200g)	\$280
CHARRED PEAR SALAD	
Goat cheese, almonds, cassis vinaigrette with rosemary (200g)	\$320
CAESAR SALAD	
Romaine heart, aged parmesan, anchovy dressing (200g)	\$320

HOT STARTERS

HUITLACOCHES QUESADILLAS	\$280
Sourdough, Oaxaca cheese, epazote (4pzs)	
OCTOPUS CHICHARRÓN	
Organic dough gorditas, Oaxacan fresh cheese (2pzs)	\$280
IBERIAN HAM CROQUETTES	
Alioli, slices of Iberian ham (6pzs)	\$315
CONFIT PORK TACO	
Charra beans, guacamole (4pzs)	\$395
NORTHERN TACOS	
Suckling goat, charred onions, grilled cheese (2pzs)	\$385
OSSO BUCO TACOS WITH BLACK RECADO	
Hoja santa chimichurri, smashed potatoes (4pzs)	\$395
SHORT RIB BARBACOA TACOS	
Crushed sauce, charred avocado, pickled onions (2pzs)	\$420
QUESABIRRIA	
Short rib, sobaquera tortilla, cheese mix, consommé (1pz)	\$280
RIB EYE CRACKLING	
Guacamole, grilled onions, corn tortillas (160g)	\$385
PRIME FILET CHALUPAS	
Semi-cured Manchego, piquillo peppers (2pzs)	\$360
RIB EYE CRUST	
Asadero cheese, grilled chiles (180g)	\$490

PASTAS AND RICES

HUITLACOCHES CANNELLONI	\$445
Zucchini flower cream, fresh cheese, sweet corn (250g)	
DUCK CONFIT RAVIOLI	
Fromager d' Affinois, truffle, seasonal mushrooms (250g)	\$475
WHITE AND GREEN ASPARAGUS RISOTTO	
Cilantro pesto, burrata (250g)	\$495
SEASONAL MUSHROOM RISOTTO	
Garlic style, mushroom ragù (250g)	\$495
WOOD-FIRED PULLED PORK RICE	
Smoked pork belly, sweet pepper, spicy aioli (250g)	\$595

FISHING

SOFT-SHELL BLUE CRAB TACO	\$385
Callo meloso, avocado, sesame (2pzs)	
SNAPPER IN THE MILPA	
Creamy esquites, pumpkin seed crust (160g)	\$560
CHARCOAL TOTOABA	
Tender leek emulsion, artichoke, caramelized pepper (160g)	\$620
SOLE BEURRE BLANC	
Potato, confit onion, asparagus, caviar (200g)	\$740
COLOSSAL SHRIMP	
Bone marrow butter, hoja santa, chiltepin(200g)	\$590
SALT-BAKED FISH	
Red snapper, roasted tomato, artichokes, mashed potatoes (1kg)	\$1925
GRILLED FISH	
Red snapper over mesquite wood, beans, charred onions, tortillas (1kg)	\$1925

MEAT

PRIME FILET WITH FOIE GRAS	\$740
Potato mille-feuille, French green beans, port and shallot sauce (180g)	
STEAK & FRITES	
Kansas high choice, potatoes, bone marrow and piloncillo sauce (400g)	\$860
RIB EYE PRIME CHEMITA	
Caramelized peppers, mashed potatoes, crispy onion, chemita sauce (400g)	\$840
HIGH CHOICE RIB STEAK	
Black Angus, heirloom tomato salad, guacamole, piquillo peppers (900g)	\$2690
PRIME FILET CENTER	
Mushroom casserole with bone marrow, cream spinach (600g)	\$2690
TOMAHAWK HIGH CHOICE	
Organic tomato salad, guacamole, piquillo peppers (1.4 kg - 1.6 kg)	\$2.50 per gram
BRAISED SHORT RIB	
Piloncillo and morita sauce, portobello, cherry tomatoes (160g)	\$790
CONFIT DUCK	
Poblano mole, tender corn tamale, foie gras (160g)	\$590

SIDES

GRILLED SWEET CORN (160g)	\$150
GRILLED ASPARAGUS (100g)	\$210
GRILLED VEGETABLES (200g)	\$240
CONFIT ARTICHOKES AOEV (2pzs)	\$360
FRENCH FRIES (160g)	\$140
BUTTER MASHED POTATOES (160g)	\$150

TASTING MENU

\$1800