

ANTOJITO

Plantain smoked sour cream, lime, burnt leek	12
Mussel Michelada dark beer, fermented celery, amaranth, chilli	5 ea
Cactus “Guacamole” seaweed, almond, epazote, avocado leaf	16
Salsa Tarasca nixtamal corn tortilla, cricket panucho, concha	14

STREETS

Green chorizo 65 deg egg, salted pepitas, wood sorrel	19
Anticucho beef cooked in jamón fat, aji Amarillo, lettuce juice	20
Tostada morcilla, pitaya, peanut, black ant	16
Torta Ahogada alpaca, coffee, fennel, agua de chilli crema	22

OLD WORLD NEW WORLD

Lamb Pibil carrot, beeswax, pomegranate, fuschia	32
Huitlacoche raw oca, hoja santa, lemon, rice cracker	28
Duck in a burnt honey brine , rose petal mole, coconut horchata	36
Cebiche red cabbage leche de tigre, salted tamarillo, sweet potato	24
Prawn Peruvian potato, chamomile, yoghurt, citrus geranium	30

DULCE

Smoked xocolate mandarin, guajillo chilli, persimmon	16
Vanilla queso burnt pineapple, cucumber ice, lemon verbena, seeds	15
Goat milk Crema Catalana torched meringue, barley, custard apple	16
Manchego hibiscus, potato, black quinoa	18

