

## ANTOJITO

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

## STREETS

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

## OLD WORLD NEW WORLD

<b>Lamb Pibil</b> carrot, beeswax, pomegranate, fuschia	32
<b>Tlayuda</b> textures from Oaxaca	28
<b>Duck in honey brine</b> , rose petal mole, coconut horchata	36
<b>Cebiche</b> burnt paw paw, tamarindo, raw oca, turmeric, sesame leaf	24
<b>Cold smoked Kahawai</b> beef fat, rhubarb tepache, chickpea, cacao	30

## DULCE

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

