

## TO START

- **CEVICHE NEGRO**  
Scallops, squid ink aguachile, cucumber, red onion, mezcal infused cantaloupe, avocado mousse.
- **CEVICHE VERDE**  
Cobia, cured fresh cactus, cucumber, cactus sorbet, serrano pepper, mint, cactus aguachile.
- **SALMON**  
Home-cured salmon, wasabi foam, cured lemons, dill and peas.
- **CHOCOLATA CLAM**  
Passion fruit habanero sauce, red onions and cucumbers.
- **PULPO ENAMORADO**  
Octopus, carrots, peas, potatoes, roasted garlic aioli, dill.
- **MEJILLONES**  
P.E.I. Mussels, saffron beurre blanc, dried chorizo, pickled jalapeño and bread.
- **TINGA DE POLLO TETELA**  
Shredded chicken, onions, garlic, tomato, chipotle, sour cream, queso fresco, cilantro.
- **COLIFLOR**  
Flat bread, roasted cauliflower, red mole, sesame seeds, pickled red onions, mint.
- **AVOCADO**  
Flat bread, avocado, ricotta cheese, salsa macha, basil, lemon zest, serrano peppers, cilantro.
- **STEAK TARTAR**  
Pickled cauliflower, guacamole, perfect egg, chipotle alioli, bread
- **CAMARONES NAYARIT**  
Shrimp, chile piquin butter sauce, pickled red onions.
- **LENTEJAS**  
French green lentils, curly endive, red wine vinegar, poached egg, lardons, croutons.
- **TZUCO SALAD**  
Arugula, oven-roasted tomatoes, avocado, Huitzucó añejo cheese, puff rice.
- **BEETS SALAD**  
Roasted beets, brie cheese fondue, radishes, toasted almonds.
- **FRENCH ONION SOUP**  
A traditional french onion soup, poblano peppers, gruyere & chihuahua cheese, bread.
- **TORTILLA SOUP**  
Chile ancho, chicken broth, shredded chicken, avocado, queso fresco, sour cream, chicharron, tortilla strips.
- **ELOPOZOLE**  
Fresh corn, zucchini, green beans, roasted garlic alioli, dried aged Huitzucó cheese.
- **DRIED FIDEO**  
Molcajete salsa tatemada, squid ink, sour cream, queso fresco, avocado.
- **GUACAMOLE**  
Fresh creamy Michoacan avocados, pico de gallo, dried aged Huitzucó cheese.

## TO CONTINUE

- **PORK PIBIL**

Guerrero style pork shank, avocado infused black beans, habanero pickled red onions.

- **PESCADO ZARANDEDO**

Guajillo rub, red snapper, orange fennel & brussel sprout salad, chipotle- peanut alioli.

- **COSTILLAS DE RES**

Braised short ribs, parsnips puree, onion, mint, cilantro, orange zest.

- **BARBACOA DE CORDERO**

Maguery steam leaves, lamb neck, garbanzo beans puree, jocoque, greens.

- **CHICHARRÓN DE PESCADO**

Fried fish, salsa veracruzana, pickled vegetables, feta cheese foam.

- **CHILE RELLENO**

Stuffed poblano pepper, wild mushroom, tomato fondue, greens.

- **TRUCHA**

Smoked corn husks, trout, tomato- almond pesto.

- **TOMAHAWK**

Tomahawk, oven-roasted tomatoes, fingerling potatoes, goat cheese fondue.