



Meals
and
Dinners

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A P P E T I Z E R S

Tuna tostada with salsa macha, avocado and fried leek
(50 g) \$160

Kampachi tiradito, green aguachile with criollo cilantro
and avocado (100 g) \$410

Melted cheese with artichoke hearts (180 g) \$295

Beef carpaccio, mushrooms, arugula and parmesan (100 g) \$345

Fideo with guajillo pork crackling (240 g) \$280

Rib eye taco on corn tortilla with sautéed onions (4 pcs) \$400

Duck taco on flour tortilla with tamarind sauce (4 pcs) \$355

V E G E T A B L E S N A C K S

Shaved hearts of palm ceviche (220g) \$275

Jocoque with tapenade and pita bread (250g) \$260

Artichoke, spinach and poblano rajas dip (250g) \$285

Roasted tomato hummus and eggplant chips \$265

Avocado carpaccio with salsa macha and Greek yogurt
(210 g) \$255

Crispy cauliflower with hibiscus salt and tahini (250 g) \$235

Jicama taquitos with quinoa ceviche (4 pcs) \$265

Seasonal esquites with fresh cheese (150 g) \$150

Asparagus with caramelized walnuts and goat cheese
(180 g) \$270

S T A R T E R S

Tortilla soup (300 ml) \$205

Milpa soup (300 ml) \$205

Fresh burrata, heirloom tomatoes and pesto (200 g) \$395

Aromas salad, mixed greens, avocado dressing, cucumber,
apple, pistachio muesli, pumpkin seeds and sesame seeds
(190g) \$225

Roasted beets with jocoque and pistachio (160g) \$280

Heirloom tomato salad with bonito del norte (140 g) \$395



P A S T A S

- Mushroom pappardelle with mascarpone (220g) \$410
- Zucchini pasta with olives and goat cheese (240g) \$340
- Ricotta gnocchi, pomodoro sauce and basil (150 g) \$410
- Fusilli pasta with beef ragù, Parmigiano Reggiano (250 g) \$480

S U R F A N D T U R F

- Glazed salmon (200g) \$520
- Catch of the day with Veracruz-style sofrito (200g) \$520
- Curry shrimp(180g) \$580
- Charcoal-grilled octopus (170g) \$540
- Chicken in a casserole (180g) \$370
- Charcoal-grilled fillet with ancho chile (200g) \$550
- Wood-fired rib eye, mole poblano, garlic mashed potatoes and quelites salad (400 g) \$690
- Rib eye milanese (180g) \$510
- New York French dip (160g) \$490
- Beef burger (200g) \$430



O V E N - B A K E D D I S H E S

Pita bread stuffed with chicken shawarma and jocoque \$265

Baked brie cheese with walnuts and honey \$340

Braised brisket with chickpea hummus \$430

Shaved baked red snapper with onion and
habanero chile \$620



Locations

L O M A S

Monte Everest 770 Lomas de Chapultepec,
Miguel Hidalgo, 11000, Ciudad de México
55 7313 9072

P A R Q U E D U R A Z N O S

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11700, Ciudad de México
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