



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)

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

Melted cheese with artichoke hearts (180 g)

Beef carpaccio, mushrooms, arugula and parmesan (100 g)

Fideo with guajillo pork crackling (240 g)

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

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

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

Shaved hearts of palm ceviche (220g)

Jocoque with tapenade and pita bread (250g)

Artichoke, spinach and poblano rajas dip (250g)

Roasted tomato hummus and eggplant chips

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

Crispy cauliflower with hibiscus salt and tahini (250 g)

Jicama taquitos with quinoa ceviche (4 pcs)

Seasonal esquites with fresh cheese (150 g)

Asparagus with caramelized walnuts and goat cheese (180 g)

S T A R T E R S

Tortilla soup (300 ml)

Milpa soup (300 ml)

Fresh burrata, heirloom tomatoes and pesto (200 g)

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

Roasted beets with jocoque and pistachio (160g)

Heirloom tomato salad with bonito del norte (140 g)



P A S T A S

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

S U R F A N D T U R F

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





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

Pita bread stuffed with chicken shawarma and jocoque

Baked brie cheese with walnuts and honey

Braised brisket with chickpea hummus

Shaved baked red snapper with onion and
habanero chile





Locations

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