



"EN EL BARRIO"

© CHEESE IN MOLE COLORADITO
Baked banana cinnamon

♥ ® BLUE TLACOYO Mushrooms and cactus leaf

"EN LA CALLE"

© OCTOPUS TOSTADA
CHILI GARLIC SAUCE
Guajillo chili, avocado, coriander
and serrano chili

"EN LA PULCATA"

DRY NOODLESCream, panela cheese and avocado

♥ ("BEEF AU JUS" Onion, coriander, jalapeño chili, pinto beans in pulque

"PAL NORTE"

CAESAR SALADOrejona lettuce, Parmesan cheese,garlic croutons

W MOLCAJETE
SKIRT STEAK AND SHRIMP
Roasted cactus leaf, panela cheese
and flour tortillas

Scallops, chiltepin chili, red onion, cucumber, avocado and fried plantain

© CHILACA CHILI STUFFED
WITH MARLIN
Tomato broth, pickled onions,
and corn sprouts





DESSERTS

CHEESECAKE
Goat cheese and guava
with café de olla ice cream

MEXICAN TRILOGY Churro, buñuelo, and hojarasca with chocolate custard

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



WHOLE FOOD PLANT-BASED MENU

STARTERS

- ▼ FIRE AVOCADO Quelites, habanero ash, pepper paté
 - Rosemary confit tomato, black olive, onion paté
- CAULIFLOWER
 BONELESS
 Gochujang, BBQ, sweet potato fries

MAIN COURSES

- TETELA

 Mushrooms, button mushrooms,
- Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce
- **•** MUSHROOM CRÊPES Creamy poblano sauce, sweet corn,spring onion, green beans

SOUP

► • POTATO AND LEEK CREAM

DESSERT

■ RED VELVET Eggless red velvet sponge with vanilla plant-based cream and red berry compote

♦ HEALTHY DISHES WHICH HELP IN MANTAINING BALANCED DIET

♦ WHOLE FOOD PLANT-BASED OPTION

