

NEW YEARS EVE

ON ARRIVAL

Glass of Champagne

Guacamole, pico de gallo, totopos (v)

PARA PICAR

Hand dived scallops aguachile, cucumber, red onion, avocado

Crab macha tostada, ginger julienne, morita crema, garlic chips, pico de gallo

Pork belly taco, salsa verde, watercress, refried beans

DEL HUERTO

Baby gem lettuce, soft boiled egg, aged mackerel, croutons, parmesan cheese

PLATOS FUERTES

28 day aged Hereford ribeye, chilmole sauce, chiles toreados

Halibut in pipián verde, sage butter, chochoyotes, grilled fennel

GUARNICIONES

White hominy corn esquites (ve)

Crispy potatoes, salsa verde (v)

POSTRES

Tres leches cake, cinnamon custard crème, fresh strawberries, corn meringue (v)

Buñuelo, spiced sugar, roasted corn ice cream (v)



NEW YEARS EVE

FULL MOON MENU VEGETARIAN

ON ARRIVAL

Glass of Champagne

Guacamole, pico de gallo, totopos (v)

PARA PICAR

Wild mushroom tostada, charred jalapeno, salsa, fermented cabbage (v)

Heritage beetroot, avocado and chili foam, orange dressing (v)

Cauliflower pastor taco, raw tomatillo, pineapple salsa (v)

DEL HUERTO

Salsa macha tomato, shaved broccoli, corn kernels, arbol chilli dressing (v)

PLATOS FUERTES

Roasted celeriac pastor, charred pineapple (v)

Achiote oyster mushroom, endives, pickled salad (v)

GUARNICIONES

Lentil stew, plantain chips (ve)

Crispy potatoes, salsa verde (v)

POSTRES

Mexican mango, homemade chamoy, lime sorbet, tajin (ve)

Selection of seasonal sorbets (ve)

