

SPECIALITIES

COSTILLA DE CERDO CON VERDOLAGAS \$294

Oven-baked pork ribs cooked in roasted tomatillo sauce, purslane, and avocado. Served with traditional pot beans.

Ideal pairing: Madrequishe mezcal

MANCHAMANTELES \$298

Oven-baked pork ribs cooked in our manchamanteles mole, served with an Oaxacan tamal, epazote-infused beans, grilled pineapple, and plantain.

Ideal pairing: Espadín mezcal

ENCHILADAS DE MOLE NEGRO \$258

Stuffed with chicken or pork, served with grilled plantain, cream, farm-style cheese, toasted sesame seeds, and pickled red onion. (3 pzas.)

Ideal pairing: Salmiana mezcal

ENTOMATADAS \$229

Stuffed with chicken or pork, covered in our roasted tomato sauce, and served with avocado, spring onions, farm-style cheese and cream, and fresh purslane. (3 pzas.).

Ideal pairing: Pechuga mezcal

ENFRIJOLADAS \$228

A recipe from the Central Valleys of Oaxaca. Stuffed with chicken or pork, covered in our black bean sauce, and served with cuaresmeño chili strips, farm-style cream and cheese, Oaxacan chorizo, onion, and heirloom cilantro. (3 pzas.).

Ideal pairing: Espadín Reposado mezcal

POLLO CON MOLE NEGRO \$279

Chicken leg and thigh covered in Oaxacan mole negro, served with red rice and plantain.

Ideal pairing: Salmiana or Reposado mezcal



Traditional Mexican Cuts



TASAJO DE RANCHO \$302

Grilled (180 g), served with pico de gallo, cactus salad, guacamole, and esquites.

Ideal pairing: Tobalá mezcal

PUNTAS DE FILETE EN SALSA MORITA \$439

Prime beef tenderloin tips (180 g) with mushrooms, baby potatoes, bacon, and morita chili sauce. Served with red rice and avocado.

Ideal pairing: Agave Tobalá mezcal

ARRACHERA GRATINADA \$399

Chargrilled arrachera (240 g) in green sauce with chepiches, gratinéed with quesillo. Served with plantain molote, guacamole, red rice, chiles toreados, cactus salad, and handmade tortillas.

Ideal pairing: Agave Cuish mezcal

PORK BELLY AL MOLE COLORADO \$338

Crispy pork belly over mole colorado, quelites, chilacayotes, creamy avocado, and pickled onion. Served with ceremonial tortillas.

Ideal pairing: Rey Campero Mexicanito mezcal

RIBEYE A LA MANTEQUILLA DE SERRANO \$799

28-day aged rib eye (300 g), served with serrano chili butter medallions. Accompanied by baby potatoes, chiles toreados, and esquites.

Ideal pairing: Espadín Reposado mezcal

MEDALLONES DE FILETE AL TOMATILLO \$398

Prime beef tenderloin medallions (180 g) served with roasted tomatillo sauce, roasted potatoes, crispy pork rind, and citrus purslane salad.

Ideal pairing: Cuish mezcal

CHAMORRO ADOBADO A LOS TRES CHILES (Ideal for sharing) \$529

Oven-baked pork shank (800 g), wrapped in banana leaf and covered in three-chili adobo. Served with cactus salad, guacamole, chili lime sauce, epazote-infused beans, and handmade tortillas.

Ideal pairing: Agave Espadín mezcal



From the cost



SALMÓN AL MOLE NEGRO Y PLÁTANO \$406

Grilled salmon fillet (210 g) with chintextle butter, served over plantain purée, mole negro, toasted sesame seeds, fresh purslane salad, and crispy salmon skin.

Ideal pairing: Espadín Reposado mezcal

PESCADO BLANCO EN VERDOLAGAS \$298

Grilled white fish fillet (210 g), served in a tender purslane and roasted tomatillo sauce, with chilhuacle chili powder. Accompanied by red rice and epazote-infused pot beans.

Ideal pairing: Espadín Mitre mezcal

ZARANDEADOS AL ESTILO SANTO GUSANO

PULPO (200 g) \$499

Served with chilhuacle chili-dusted potatoes, creamy avocado sauce, confit garlic, and heirloom cilantro.

Ideal pairing: Tobalá mezcal

FILETE DE PESCADO BLANCO (210 g) \$298

Served with red rice, creamy avocado, and garlic purée.

Ideal pairing: Espadín mezcal

ENTREÈS

GUACAMOLE CON CHAPULINES \$199

Served with tortilla chips and Isthmus cheese. (250 g)

Ideal pairing: Tobalá mezcal

ESQUITES CALLEJEROS CON MARISCOS \$264

Creamy corn in a cup of white corn with butter, prepared with octopus, shrimp, ranch sour cream, and Isthmus cheese, served with chipotle mayonnaise.

Ideal pairing: mezcal Madrequishe

TORTITAS DE PLÁTANO MACHO Y QUESILLO \$208

Slightly fried, served with our traditional manchamanteles mole, grilled pineapple, and ranch sour cream.

Ideal pairing: Cupreata mezcal

FIDEO SECO EN ADOBO DE TRES CHILES \$198

Dry noodles cooked with three chilies, served with avocado, dried pork rind, fresh farm cheese, fresh chepiches, and ranch-style cream over three-chili adobo.

Ideal pairing: Cupreata mezcal

ALCACHOFAS CON ADOBO A LOS TRES CHILES \$259

Chargrilled artichokes, covered with three-chillies sauce, served with mushrooms, artichoke hearts, and melted cheese, accompanied with nantainz sauce.

Ideal pairing: Espadín mezcal

AGUACHILE NEGRO DE CAMARONES \$299

Slightly spicy shrimp (120 g), marinated with black aguachile, jicama, cucumber, mulata sauce, avocado, cilantro, and onions.

Ideal pairing: Espadín mezcal

TACOS DE CAMARÓN AL CHIPOTLE \$199

Sautéed shrimp with butter, corn, melted cheese, chipotle mayonnaise, and green bell pepper; slightly spicy (2 pcs.)

Ideal pairing: Tobalá mezcal

TACOS DE TASAJO DE RANCHO \$194

Roasted Tasajo, cactus salad, guacamole, blistered peppers, and pork rind crumbs (2 pcs.)

Ideal pairing: Espadín mezcal

TACOS TRÍO RIVERA \$328

Smoked Chihuatlé-chili rib eye, served with cheese spheres and roasted bone marrow, on our two-colored tortillas, with our chargrilled chili lime sauce. (3 pcs.)

Ideal pairing: Jabalí mezcal

TACOS DE PULPO CON CHORIZO \$298

Cooked octopus (90 g), with Oaxacan chorizo and chili adobo. Served with guacamole, pickled onions, and charred habanero chili sauce. (3 pcs.)

Ideal pairing: Animas papalomet

TACOS DE LENGUA \$239

Beef tongue served over guacamole, with pasilla Mixe chili sauce, fresh purslane, pickled red onion, and chili lime sauce. (2 pcs.)

Ideal pairing: Cupreata mezcal

TACOS CAMPESTRE \$179

Squash blossom, huitlacoche, tender corn cooked in Chintextle butter, huitlacoche purée, ash-aged goat cheese, and salsa macha. (2 pcs.)

Ideal pairing: Salmiana mezcal

TACOS CAMPECHANOS \$199

Chorizo, tasajo, and dried pork rind, served over black bean paste and accompanied by chili lime sauce, spring onions, avocado, and fresh chepiches. (2 pcs.)

Ideal pairing: Espadín mezcal



SOUPS AND SALADS

SOPA DE HABA \$142

Served tableside, accompanied by a fresh vegetable salad and olive oil.

SOPA DEL DÍA \$142

Prepared daily with fresh ingredients.

ENSALADA SANTO GUSANO \$198

Mixed greens, cinnamon-grilled pineapple, fresh apple, passion fruit dressing, caramelized peanuts, and smoked Oaxacan cheese.

Ideal pairing: Espadín mezcal

ENSALADA DE SANDÍA \$189

Mixed greens and purslane, fresh watermelon, feta cheese, and toasted pumpkin seeds, dressed with squash blossom vinaigrette.

Ideal pairing: Espadín mezcal



FROM THE GRIDDLE

TLAYUDA OAXAQUEÑA \$296

Crispy corn tortilla with beans and traditional asiento, grasshoppers, heirloom cilantro, fresh purslane, Oaxacan chorizo, quesillo, creamy avocado sauce, and canary chili.

Ideal pairing: Espadín mezcal

QUESADILLAS DE CHICHARRÓN CON QUESILLO \$184

Pressed crispy pork prepared with guajillo chili, served with quesillo and chepiches green sauce. (2 pcs.)

Ideal pairing: Espadín mezcal

SOPECITOS CON TUETANO \$289

Griddled with pork lard and served with frijoles puercos, fresh cheese, esquites, lime, and molcajete salsa. (2 pcs.)

Ideal pairing: Espadín mezcal

MEMELA DE CARNITAS \$259

Confit carnitas, served with morita chili and cacao sauce, creamy avocado sauce, and aged cheese. (2 pcs.)

Ideal pairing: Espadín mezcal