

*Mexican cuisine is undoubtedly one of the most important in the world. Its ancient culture, the vastness of the country, its biodiversity and range of climates make it one of the most varied and sophisticated gastronomies on the planet, creating a unique cultural identity that has been declared Intangible Cultural Heritage of Humanity.*

*In Mexico, gastronomic know-how lies in the hands of traditional female cooks and Joan has learned their ancestral recipes from them over the last 20 years. Today, he is their ambassador around the world.*

*Central to traditional Mexican cuisine is the sheer variety of ingredients. That's why we have planted a traditional milpa, or Mexican garden, where we grow our own chilies, corn, frijoles and herbs. So immerse yourself and enjoy that ancient wisdom and love of cooking.*

**Que aproveche!**

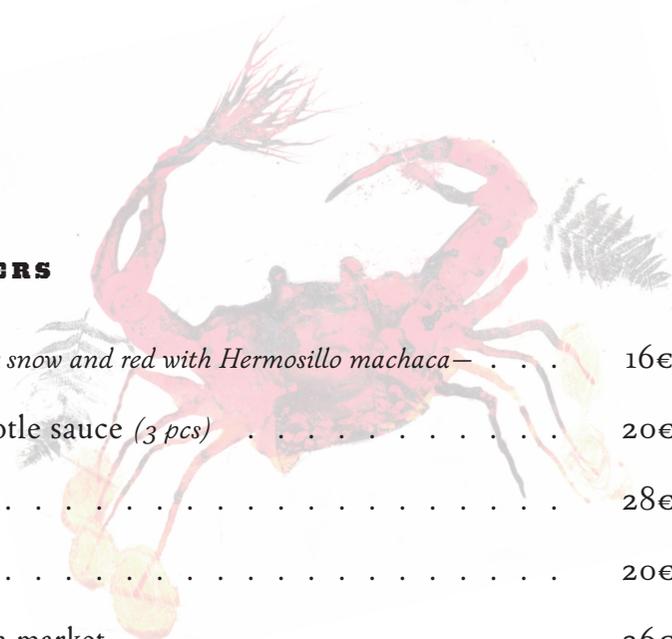
**OUR STREET STALL AT THE TABLE**

Authentic Oaxaca <b>guacamole</b> with <i>totopos</i> –corn chips– and <i>chicharrón</i> –pork crackling– . . . . .	16€
<b>Chapulines</b> –fried grasshoppers– from Oaxaca (20 grs) –Subject to availability– . . . . .	8€
Chicatan <b>ants</b> from Oaxaca (10 grs) –Subject to availability– . . . . .	8€
Homemade nixtamalized corn <b>tortillas</b> (6 pcs) . . . . .	5€
Nixtamalized corn <b>totopos</b> –corn chips– . . . . .	4€
Homemade Iberian pork <b>chicharrón</b> –pork crackling– . . . . .	5€
7-chili <b>macha sauce</b> with <i>ajonjoli</i> and peanuts. . . . .	3€
<b>Habanero sauce</b> , salt and lemon . . . . .	3€
Habanero <b>tatemada sauce</b> . . . . .	3€
<b>Salsa of the day</b> with totopos –corn chips– . . . . .	6€

*Albino de color azul y rojo. Los ojos son de color rojo y azul. Las alas son de color azul y rojo. Además yo creo que los árboles están secos y tienen de hojas que parecen animales dormiendo y esperando la lluvia. De extraño.*

Many of our dishes have a vegetarian option. Ask our staff.

VAT included



## COLD STARTERS

Trio of <b>oysters</b> —black aguachile with tuna, green with lemon/cucumber snow and red with Hermosillo machaca— . . . . .	16€
Tostadas —deep-fried corn tortillas— with <b>red tuna</b> and chipotle sauce (3 pcs) . . . . .	20€
The famous <b>La Guerre</b> <i>tostada</i> with salsa <i>bruja</i> . . . . .	28€
Sinaloa-style aguachile with <b>camarones</b> —shrimp— . . . . .	20€
Red ceviche with mango and <b>fresh fish</b> from the Barceloneta fish market . . . . .	26€
Green aguachile with <i>callo de hacha</i> scallop, sea urchin, citrus . . . . .	28€

## WARM STARTERS

<b>Iberian pork</b> tacos al pastor (3 pcs) . . . . .	20€
<b>Mushroom</b> tacos al pastor (3 pcs) —vegan— . . . . .	18€
Chargrilled fresh <i>elote</i> , just like at the Coyoacán market . . . . .	10€
Oaxacan <i>quesillo</i> mixiote in Mexican acuyo leaf with <i>chorizo</i> and tortillas . . . . .	20€
Jarocho seafood <i>chilpachole</i> stew . . . . .	24€

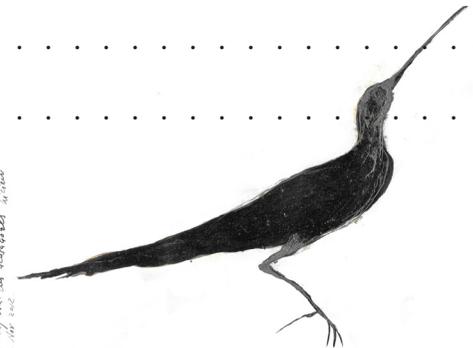
**FROM THE SEA**



Ensenada-style taco with fried <b>soft-shell crab</b> (2 pcs) . . . . .	26€
Rincón de Guayabitos skewer-roasted soft shell <b>camarón</b> prawn . . . . .	28€
Tatemado <b>octopus</b> , Isla Mujeres surf and turf . . . . .	29€
<b>Croaker</b> parpatana in <i>Tikin Xic Maya</i> . . . . .	29€
<b>Croaker</b> in Orizaba green mole with <i>chochoyotes de acuyo</i> pepperleaf dumplings . . . . .	29€

**FROM THE LAND**

Cal Rovira organic <b>chicken</b> in pumpkin seed peipan stew . . . . .	28€
Michoacán-style Iberian <b>carnitas</b> –pork– to build your own tacos . . . . .	28€
Cal Rovira organic <b>chicken</b> with our own Oaxaca-style black mole . . . . .	28€
Iberian-breed <b>cochinita pibil</b> –pulled pork– with <i>frijoles de la olla</i> –black bean stew– and xnipec sauce . . . . .	28€
Hermosillo-style <b>tacos</b> with matured-beef entrecôte . . . . .	28€
Iberian pork <b>chamorro pibil</b> , Yucatecan festival (for 3-4 people) . . . . .	58€



VAT included

El top de la cocina  
 y para poder llegar a  
 los platos más interesantes  
 de la cocina mexicana  
 en un momento en el que  
 la gastronomía mexicana  
 está viviendo un momento  
 de gran auge.

**DESSERTS**

<b>4 leches</b> cake with almond biscuit and red berries . . . . .	9€
Mini <b>cheesecake</b> with mango snow and schamoy sauce (10 min.) . . . . .	10€
Artisan Mexican <b>ice creams and snows</b> —chocolate, vanilla, mango, flor de rosita de cacao, pinole, coconut— (3 pcs) . . . . .	9€
<b>Warm chocolate cake</b> with Oaxaca black mole —spicy chilly sauce— and mezcal soul (10 min.) . . . . .	9€
Elote —sweetcorn— <b>tamale</b> with Oaxacan chocolate core . . . . .	9€
<b>Plátano macho naco</b> —roasted banana— . . . . .	9€
Mistique Mezcal <b>piñaocolada</b> . . . . .	9€
Traditional <b>café de olla</b> ceremony with cane-sugar <i>cerdito de piloncillo</i> biscuits (for 2 people). . . . .	7€

Ojalá de venir un poco después fuera en la época de  
 Madanzas. Son uniles de animales jueces en la primavera  
 Además yo creo para tiempo futuro. Le parece que me  
 gusta es que los árboles están secos y llenos de hojas  
 que parecen animales durmiendo y esperando la lluvia.  
 El extraño.



## TASTING MENU

Price per person / Minimum 2 people

78€

Authentic Oaxaca **guacamole** with *totopos* and *chicharrón* – *pork crackling*–

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**Sauce of the day**

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**Chapulines** –*fried grasshoppers*– from Oaxaca (10 grs)

–  
**Oyster** in red aguachile, mango and Hermosillo *machaca*

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Green aguachile with *callo de hacha* scallop, sea urchin, citrus

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**Tostada** –deep-fried corn tortilla– with **red tuna** and chipotle sauce

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Oaxacan **quesillo** mixiote in Mexican acuyo leaf with *chorizo* and tortillas

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Ensenada-style taco with fried **soft-shell crab**

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Iberian-breed **cochinita pibil** –*pulled pork*–  
with *frijoles de la olla* –*black bean stew*– and knipepec sauce

–  
**Warm chocolate cake** with Oaxaca black *mole* –*spicy chilby sauce*– and mezcal soul

–  
Traditional **café de olla** ceremony  
with cane-sugar *cerdito de piloncillo* biscuits

