

*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.*

*Joan Bagur, our chef, has devoted a great part of his life to travelling Mexico, discovering its food and cooking with its people. He is today considered to be one of the best young Mexican chefs.*

*In Mexico, culinary 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 dive in and enjoy that ancient wisdom and love of cooking.*

**¡Que aproveche!**

**THE TRADITIONAL OAXACA APPETIZER**

Guacamole, *totopos* –corn chips–, chapulines –fried grasshoppers–,  
*chicharrón* –pork crackling– and our daily sauces

18€

Price per person / Minimum 2 people



**OUR SAUCES**

Raw green from the milpa –Mexican garden– · Roasted red · 7-chili macha with *ajonjoli* and peanuts ·  
Habanero, salt and lemon · Habanero tatemada –charred–

4€  
each

*Oaxaca de cuando yo era niño, después fueron un tiempo de  
malvarcas, son un tipo de canchales de maíz que se  
Además yo crecí para hacer la salsa, la salsa que me  
gusta es que los árboles están secos y tienen de hojas  
que parecen animales dormiendo y esperando la lluvia.  
Es extraño.*

*Many of our dishes can be made vegetarian. Ask our team.*

VAT included at the current rate



### COLD STARTERS

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|--|-----|
| Authentic Oaxaca <b>guacamole</b> with <i>totopos</i> –corn chips– and <i>chicharrón</i> –pork crackling– . . . . .                  | 19€ |
| Trio of <b>oysters</b> –black aguachile with tuna, green with lemon/cucumber snow and red with <i>Hermosillo machaca</i> – . . . . . | 21€ |
| Tostadas –deep-fried corn tortillas– with <b>red tuna</b> and chipotle sauce (3 pcs) . . . . .                                       | 24€ |
| Sinaloa-style aguachile with <b>camarones</b> –shrimp– . . . . .   | 24€ |
| Ceviche rojo with mango and our <b>daily fresh fish</b> . . . . .  | 31€ |
| Aguachile verde with <i>callo de hacha</i> scallop, sea urchin and citrics . . . . .   | 34€ |

### HOT STARTERS

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| <b>Mushroom</b> tacos al pastor (3 pcs) –vegan– . . . . .                                       | 22€ |
| Chargrilled fresh <i>elote</i> –corn–, just like as the Coyoacán market . . . . .               | 14€ |
| <b>Seafood bisque</b> from Veracruz . . . . .   | 29€ |
| Oaxaca-style mixiote de <b>quesillo</b> –cheese– in acuyo leaf, chorizo and tortillas . . . . . | 24€ |

**FROM THE SEA**

|  |     |
|--|-----|
| Ensenada-style taco with fried <b>soft-shell crab</b> (2 pieces) . . . . .                             | 31€ |
| Rincón de Guayabitos skewer-roasted soft shell <b>camarón</b> –prawn– . . . . .                        | 34€ |
| Grilled <b>Norway lobster</b> with passion fruit . . . . .   | 36€ |
| Tatemado <b>octopus</b> , Isla Mujeres surf and turf . . . . .   | 35€ |
| <b>Croaker</b> in Orizaba green mole with <i>chochoyotes de acuyo</i> –pepperleaf dumplings– . . . . . | 35€ |

**FROM THE LAND**

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|---|-----|
| Tacos al pastor with <b>Iberian pork</b> (3 pieces) . . . . .   | 24€ |
| Hermosillo-style tacos with <b>dry-aged</b> sirloin. . . . .  | 38€ |
| Iberian <b>cochinita pibil</b> –pulled pork– with <i>frijoles de la olla</i> –black bean stew– , xnipec sauce and tortillas . . . . . | 38€ |
| Rovira family organic <b>chicken</b> in pumpkin seed peipan stew . . . . .  | 34€ |
| Rovira family organic <b>chicken</b> with our own Oaxaca-style black mole . . . . .   | 38€ |
| Iberian pork <b>chamorro pibil</b> , <i>festival Yucateco</i> (for 3-4 people) . . . . .  | 84€ |

VAT included at the current rate



by the market  
 that was the origin of  
 the word "mole" and  
 the name of the dish.  
 The word "mole" is  
 derived from the Nahuatl  
 word "mōlli" which  
 means "to mix" or  
 "to combine". This  
 reflects the complex  
 nature of the dish,  
 which is a combination  
 of many different  
 ingredients and flavors.  
 The word "mole" is  
 also used to describe  
 other dishes that are  
 made with a variety  
 of ingredients, such  
 as mole poblano, mole  
 negro, and mole verde.  
 The word "mole" is  
 a testament to the  
 rich and diverse  
 culinary heritage of  
 Mexico.



## DESSERTS

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| <b>4 leches</b> –4 milk cake– with almond biscuit and berries . . . . .   | 12€ |
| <b>Cheesecake</b> with mango snow and chamoy –pickled fruit sauce– (10 min.). . . . .   | 13€ |
| Homemade Mexican <b>ice-cream</b> –vanilla and pinole– (2 scoops) . . . . .   | 10€ |
| Hot <b>chocolate cake</b> with Oaxaca black mole and mezcal (10 min.). . . . .  | 12€ |
| Grilled <b>plátano macho</b> –banana– with vanilla ice-cream . . . . .  | 12€ |
| Mezcal Mistique <b>piñaocolada</b> . . . . .  | 11€ |
| Traditional <b>café de olla</b> –coffee– ceremony with <i>cerdito de piloncillo</i> –cane-sugar biscuit– (for 2 people) . . . . . | 10€ |

Ojalá de venir un poco después fuera en el tipo de  
 Malanzas, son un tipo de animales jueces en la granja  
 Además yo creo para hacer fuego, lo mejor 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

110€

Oyster in aguachile rojo, mango and Hermosillo *machaca*

The traditional Oaxaca **appetizer**

Aguachile verde with *callo de hacha* scallop, sea urchin, citrus fruit

Oaxaca-style mixiote de **quesillo** –cheese– in acuyo leaf, chorizo and tortillas

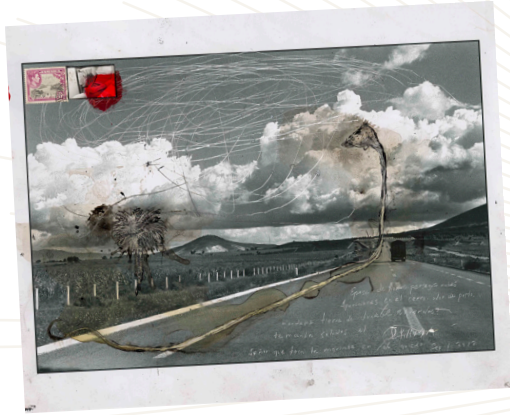
Ensenada-style taco with fried **soft-shell crab**

Iberian **cochinita pibil** –pulled pork–  
with *frijoles de la olla* –black bean stew–, xnipec sauce and tortillas

Hot **chocolate cake** with Oaxaca black mole and mezcal soul

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





## VEGETARIAN MENU

Price per person / Minimum 2 people

110€

Cucumber-lemon **snow**

—

The traditional Oaxaca **appetizer**

—

**Cebiche** rojo with mango

—

Oaxaca-style mixiote de **quesillo** —*cheese*— with acuyo leaf and mushrooms al pastor

—

Ensenada-style taco with **aubergine**

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**Chochoyotes** —*pepperleaf dumplings*— in pumpkin seed stew

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Hot **chocolate cake** with Oaxaca black mole and mezcal soul

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Traditional **café de olla** —*coffee*— ceremony  
with *cerdito de piloncillo* —*cane-sugar biscuit*—