

*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 go all over Mexico, get to know its food
and cook with their people. He is nowadays considered one of the best young Mexican cooks.*

*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!

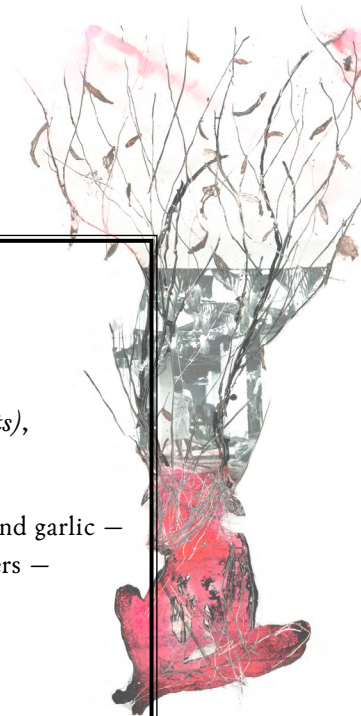
OAXACA'S GREAT APPERATIVE

Guacamole, totopos (*tortilla chips*), chincharrón (*bacon bits*),
and our five dips of the day:

- Milpa fresh greens — red sauce with mora catarino chili tomato onion and garlic —
- Habanero sauce, salt and lemon — Light roasted habanero peppers —
- Macha of 7 chillis with peanuts and sesame—

16€

Price per person / Minimum 2 people



Además yo creo que cuando llueve, se siente que me
gusta es que los árboles están secos y tienen de hojas
que parecen animales durmiendo y esperando la lluvia.
Es extraño.

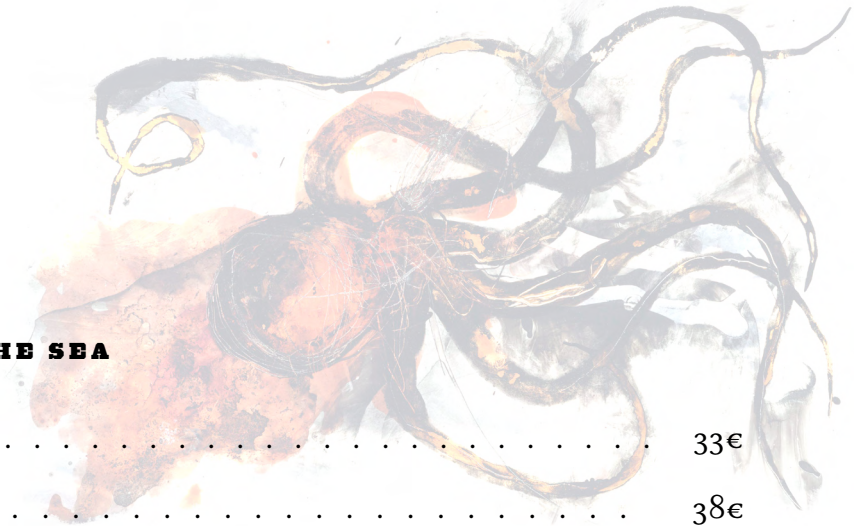
Many of our dishes have a vegetarian option. Ask our staff.

VAT included



STARTERS

Confited leeks on "encacahuatado" mole <i>—peanut—</i>	20€
Trio of oysters <i>—black aguachile with tuna, green with lemon/cucumber snow and red with Hermosillo machaca—</i>	21€
Tostadas <i>—deep-fried corn tortillas—</i> with red tuna and chipotle sauce (3 pcs)	24€
Red ceviche with mango and our daily fresh fish	32€
Stone Crab "a la minute" chipotle mayo and tequila (recommended for 2 people)	110€
Dry Age beef tartar in aguachile from Xiltomatl	30€

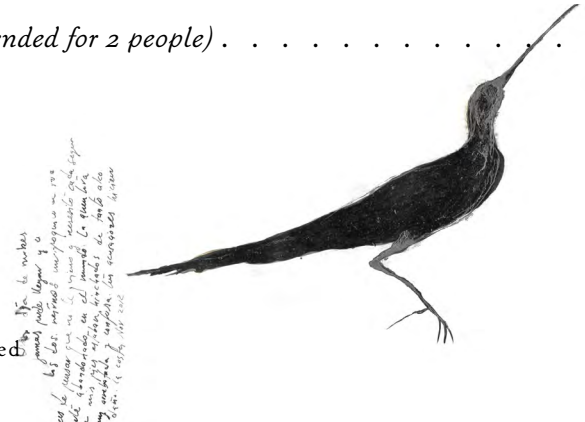


FROM THE SEA

Ensenada-style taco with fried soft-shell crab (<i>2 pieces</i>)	33€
Grilled Dublin Prawn Bay with passion fruit	38€
Tatemado octopus , Isla Mujeres surf and turf	35€
Catch of the day "a la talla" in two colors (<i>recommended for 2 people</i>)	110 €

FROM THE LAND

Hermosillo-style tacos with dry-aged sirloin.	38€
Iberian cochinita pibil – <i>pulled pork</i> – with <i>frijoles de la olla</i> – <i>black bean stew</i> – , xnipec sauce and tortillas .	38€
Rovira family organic chicken with our own Oaxaca-style black mole	38€
Iberian pork chamorro pibil , <i>festival Yucateco</i> (<i>for 3-4 people</i>)	94€
Sonora-style roasted beef rib with mole of the day (<i>recommended for 2 people</i>)	94€



VAT included

DESSERTS

**Recommended pairing*

Home-made Mexican ice cream — <i>vanilla, mango, pink cacao flower, pinole</i> — (3 scoops)	10€
<i>*Mistique Mexicano Clásico</i>	16€
4 leches —4 milk cake— with almond biscuit and berries	12€
<i>*Expresso Martini</i>	15€
Hot chocolate cake with Oaxaca black mole and mezcal (10 min.).	12€
<i>*María Añejo</i>	13€
Grilled plátano macho — <i>banana</i> — with vanilla ice-cream	12€
<i>*María Reposado Reserva Especial</i>	12€
Jericalla de Mamey and mango snow	11€
<i>*María Pechuga</i>	12€



Trata de venir a verlos después. Fuera en la época de
malanzas. son miles de animales muertos en la p. como
Ademas yo cesa para tiempo fuera. lo que me
gusta es que los arboles estan secos y llenos de hojas
que parecen animales durmiendo y esperando la lluvia.
El extraño.

ALL OAXACA MENU

Price per person / Minimum 2 people

90€

Oysters in black aguachile from Yucateca with red tuna

—

Oaxaca's great apperative

Guacamole, totopos (*tortilla chips*), chincharrón (*bacon bits*)
and our five dips of the day

—

Red **ceviche** with mango and our daily fresh fish

—

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

—

Tatemado **octopus**, Isla Mujeres surf and turf

—

Iberian **cochinita pibil** —*pulled pork*

—

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

ORIGIN OAXACA

Price per person / Minimum 2 people / Just for lunch

55€

Oaxaca's great apperative

Guacamole, totopos (*tortilla chips*), chincharrón (*bacon bits*)
and our five dips of the day

—

Red **ceviche** with mango
and our daily fresh fish

—

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

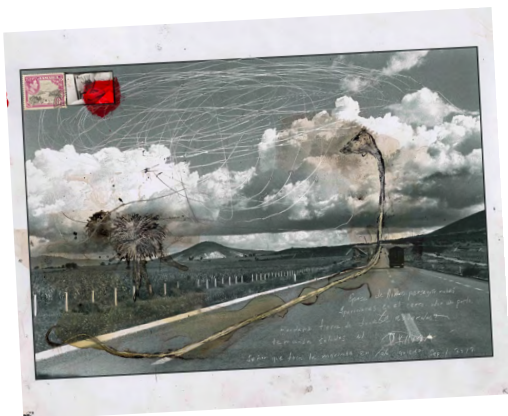
—

Iberian **cochinita pibil** —*pulled pork*

—

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





VEGETARIAN MENU

Price per person / Minimum 2 people

90€

Leeks with Yucatecan black aguachile

—

Oaxaca's great apperative

Guacamole, totopos (*tortilla chips*)
and our five dips of the day

—

Red **ceviche** rojo with mango

—

Veggie "**jaiba**" -*crab*- taco

—

Roasted **cauliflower** with black tatemada

—

Plantain with our black mole from Oaxaca

—

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

VEGETARIAN ORIGIN OAXACA

Price per person / Minimum 2 people / Just for lunch

55€

Oaxaca's great apperative

Guacamole, totopos (*tortilla chips*)
and our five dips of the day

—

Red **ceviche** rojo with mango

—

Veggie "**jaiba**" -*crab*- taco

—

Plantain with
our black mole from Oaxaca

—

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