



## Appetizers

<p><b>SCALLOP TIRADITO</b> 🍤 🌿 Margarita Scallops, Miso Aguachile, Chili Oil, Guacasabi</p> <p><b>KAMPACHI CEVICHE</b> 🐟 🐙 Kampachi Marinated in Coconut Tiger's Milk, Octopus, Shrimp, Fire-Roasted Habanero, Crispy Fish Skin, Sea Asparagus, Herb Oil</p> <p><b>CLAM TOSTADA</b> 🍷 🌿 Chocolata Clam, Fish Cracklings, Persian Cucumber, Red Onion, Avocado, Chiltepin Chili Mayonnaise</p> <p><b>BAJA OYSTERS</b> 🍷 🐚 La Roca Sauce (Ponzu, Rayu, Lemon)</p>	<p>60</p> <p>47</p> <p>27</p> <p>28</p>	<p><b>NACATLAOYO TRILOGY</b> 🌿 27 Three Fresh Masa Empanadas (Short Rib, Pork Belly, Squash Blossom)</p> <p><b>PORK BELLY TACOS</b> 25 Purple Corn Tortilla (Guetaxhuba), Mexican-Style Pork Beans, Pickled Banana Peppers and Red Onion, Avocado Cream Sauce, Pico de Gallo, Creole Cilantro</p> <p><b>ROASTED CAULIFLOWER</b> 🌿 🌱 18 Macha Sauce, Citrus Emulsion, Chili Romesco</p> <p><b>NAGUCHI MOLE</b> 🌿 🥛 18 Yellow Mole, Plantain Croquette with Purslane, Oaxacan String Cheese, Farmstead Sour Cream</p>
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## Soups

<p><b>GELAGETSA BEEF STEW</b> Beef Short Rib, Baby Corn, Seasonal Green Beans, Round Zucchini, Carrot, Guajillo Chili</p> <p>18</p>	<p><b>ONION SOUP</b> 🥛 15 Gruyère Cheese, Asparagus Hummus, Crouton</p>	<p><b>POBLANO PEPPER SOUP</b> 🥛 15 Roasted Pumpkin Seeds, Corn, Sourdough Croutons, Red Chili Oil</p>
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## Salads

**BURRATA SALAD** 🥛 30  
Mixed Lettuces, Pasilla Pepper Vinaigrette, Pumpkin Seeds, Dates, Quinoa

**GRILLED SALAD** 🥛 20  
Organic Lettuce, Beet, Avocado, Mixed Nuts, Cucumber, Figs, Mixed  
Berry Vinaigrette

**BEET SALAD** 20  
Organic Beet, Pear, Raspberries, Goat Cheese, Caramelized Cashews,  
Balsamic Glaze, Cilantro, Mint



Prices are in U.S. dollars, tax included.

Please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase your risk of foodborne illness, and everything is served at the customer's discretion. Please let your server know if you have any dietary restrictions.

## Main Courses

<b>SHRIMP FETTUCCINE</b> 🐟 🥗	<b>37</b>
U15 Shrimp, Fresh Pasta, Grana Padano Cheese, Garlic, Bacon, Basil	
<b>MORITA CHILI GLAZED TOTOABA</b> 200g 🐟	<b>65</b>
Guajillo Chili Adobo, Creamy Poblano Pepper Purée, Mexican Pepperleaf, Masa Dumpling Stew, Squash Blossoms	
<b>PORK SHANK MIXIOTE (WRAPPED STEAMED ROAST)</b>	<b>35</b>
Garden Vegetable Rice, Pickled Red Onion, Fresh Masa Tortillas	
<b>GRILLED SALMON</b> 200g	<b>58</b>
Orange Glaze, Fava Beans, Chickpeas, Asparagus, Cherry Tomatoes	

<b>SQUASH BLOSSOM TEMPURA</b>	<b>29</b>
Organic Squash Blossoms, Chayote Squash Purée, Sautéed Green Beans and Chickpeas, Confit Potato	
<b>MEXICAN EGGNOG-FLAMBÉED SHRIMP</b> 🐟	<b>45</b>
Grilled Asparagus, Bok Choy, Fried Plantain	
<b>SMOKED SHORT RIB</b> 200g 🥩	<b>49</b>
8-Hour Smoked Short Rib, Creamy Mashed Potatoes, Glazed Oyster Mushrooms, Charred Green Onions	
<b>BEEF TENDERLOIN</b> 220g 🥩	<b>69</b>
Parsnip Purée, Asparagus Stew with Bacon, Cotija Cheese Sauce	
<b>PINK MOLE</b> 🍷	<b>40</b>
Confit Pork Belly, Black Rice	

### from THE GRILL

#### \*THE BUTCHER'S SELECTION

Prime Ribeye 500g	125
American Wagyu Filet 220g	130
Mishima Reserve Ultra New York Strip 500g	230

#### YOUR CHOICE OF SIDES

Organic Vegetables, Mashed Potatoes, Roasted Sweet Potatoes, Grilled Mushrooms

*\*50% OFF with Culinary Experience*

## Desserts

#### SWEET CORN CAKE 15

Rompopo (Mexican Eggnog) Ice Cream, Mexican Pepperleaf Crisp, Baby Corn Served with Traditional Champurrado (Mexican Hot Chocolate with Corn Flour)

#### CHURROS 15

White Chocolate Syrup, Dark Chocolate Syrup, Caramel Sauce  
Accompanied by Hot Chocolate Frothed with a Traditional Molinillo (Wooden Whisk)

#### SONORA-STYLE COYOTA 15

Piloncillo (Raw Cane Sugar), Mango Compote, Vanilla Ice Cream  
Accompanied by Traditional Café de Talega (Cloth-Drip Coffee) with Cajeta (Goat Milk Caramel)



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