OUR
MEXICO

FEBRUARY – 2026

Aged kampachi *pescadilla*, lacto-fermented mushrooms
and *chintextle de chapulín*

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Mussel *tostada* with *mole de mar*

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Plantain *buñuelo* with *escamoles*, cream infused with Melipona bee honey,
tomato *caldillo* and guajillo

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Butternut squash and tomato salad, rice *horchata* and pumpkin seeds

Stone crab in *pipián verde* with sunflower seeds, makrut lime and
Thai basil, blue corn *tostadas*

Rice *a la tumbada* with lobster

Smoked biological trout from Baja California, *adobo de chicatana*,
hen of the woods mushrooms pickled in fig leaf

Cactus paddle sorbet

P*ibil* pork, *tamal* young corn cream

Chichilo negro, rib eye, charred *pico de gallo* and *huitlacoche*

or

Roasted duck with coconut *manchamanteles* mole, beet reduction,
and apple honey

+

Coconut sorbet with plankton, passion fruit, caviar

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Jerusalem artichoke, asian pear and buttermilk ice cream

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Dulces mexicanos

Sesame Lupin Celery Peanut Crustacean Nuts Gluten Egg
Dairy Mustard Mollusks Fish Soy Sulftes Nightshades