

DI

ENTRADAS

<u>Guacamole</u> ancient seeds, char artichokes, chilli oil.....	16
<u>Burrata divorciada</u> heirloom tomato salsa, green tomatillo, basil.....	24
<u>Tuna nikkei ceviche</u> yellow fin tuna, sesame soya lime dressing, avocado puree.....	26
<u>Wild sardine toastada</u> bean puree, dill crema, salsa tatemada.....	24
<u>Esquites tostadas</u> charred corn, chipotle mayo, avo puree, queso fresco, tajín.....	22

SALSAS

complimentary & homemade
hazelnut macha
morita
salsa verde

ER

TUE - FRI.....5PM - 12AM
SAT12PM - 12AM
SUN12PM - 10PM

PLATOS GRANDES served w/ wheat tortillas

<u>Lamb mole</u> grandmas mole, roasted macadamia cacao crumb, slow cooked beets.....	58
<u>Beef OP ribs (500g)</u> chimichurri, bbq jalapeño, leaves, mojo dressing..	68
<u>Grilled octopus (250g)</u> potato confit, pepperberry, kalamata olive sauce.	56
<u>Roasted pumpkin</u> mix leaves, quinoa, pecorino, mojo verde, pasilla.	32
<u>Bbq free range organic chicken</u> mole blanco, roasted baby carrots, almonds.....	42
<u>Whole fish en papillote</u> enchipotlado, bbq blossom cauliflower and mojo witlof.....	MP

NN

SIDES

<u>Meneado beans</u> stewed black beans, jalapeño crema, queso fresco.....	16
<u>Elote</u> charred sweet corn, three chillies ghee, tajin, ricotta salata.....	16
<u>Brussels sprouts</u> red wine reduction, almonds.....	16
<u>Poblano mushrooms</u> poblano chile reduction, sauteed mushrooms mix, herbs and onion	16

DESSERTS

<u>Churros</u> homemade dulce de leche, panela and cinnamon sugar	18
<u>Homemade flan</u> tonka seed, whipped cream.....	16

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