



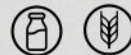
A TRIBUTE TO CORN

We traveled to Chiapas, Tabasco, Veracruz, and Hidalgo to bring products from the highlands and the coast. With them, we recreate experiences that can only be savored in Mexico's most remote and magical places. Living in the countryside, understanding the cycles of nature, and experiencing the arduous work of the milpa, inspired us to dress up our tables with the finest tablecloths and celebrate corn as the main ingredient of traditional Mexican cuisine.

Rivera Río brothers

SOUPS & CREAMS

Xcatic Cream



Corn fritter, creamy goat cheese with shredded lemon, Mexican pepperleaf oil

Tlalpeño Broth



Chicken broth, pickled chipotle pepper, vegetables, cheese, avocado, tortilla chips



CONTAINS
DAIRY



CONTAINS
GLUTEN



CONTAINS
NUTS



VEGETARIAN



SEAFOOD



VEGAN

*Consumption of raw or undercooked products such as meats, poultry, seafood, and eggs may pose a risk.

MEXICAN STREET SNACKS

Birria Flautas with Chorizo (🌾)

Beef birria flautas with guacamole, and red chorizo sauce

Vegan Option (🌾) (🌱)

Potato flautas with black bean sauce and guacamole

Al Pastor Crab Taco (🌾) (🍷)

Tepache mayonnaise, pineapple relish and macha-mayo

Tolucan Oysters (🍷) (🍷)

Green chorizo from Toluca, purslane and ramonetti cheese

Mini Pambazos (🍷) (🌾)

Bao stuffed with potato and chorizo with creamy goat cheese and shredded lemon, avocado, on red chorizo sauce

Octopus Sope + Pork Skin (🍷) (🍷)

Black beans, garlic pork skin, cheese, pickled onions, and octopus marinated in achiote

MILPA

Tamal Colado (🍷)

With wild mushroom filling, huitlacoche sauce, cream, root tubers, and fried leek

Esquites (🍷) (🍷)

Epazote bernese, smoked jocoque, and powdered chichatana ants

Tribute to The Milpa (🍷) (🍷)

Hydroponic lettuce, yogurt and cilantro dressing, bean hummus, chayote, baby squash, peanuts, cheese, and puffed corn

Grilled Ceviche From the Milpa (🌾) (🍷) (🍷)

Shrimp, scallop, plantain, pumpkin, and cocoa nibs

Pipian Taco

Red pipian sauce, pork carnitas, pickled onions, and Mexican pepper leaf

MAIN COURSES

Lamb Meatballs

Stuffed with ant eggs in tomatillo sauce, Mexican sauce with xcatik chile and totemoxtle ashes

Veracruz-Style Fish (bottle) (fish)

With pepper emulsion, olives, and yellow pepper over rice with seafood and fried capers

Braised Short Rib in Borracha Sauce and Black Garlic (bottle) (fish)

Plum purée, refried black beans, beef jerky slices, avocado purée, cilantro potatoes and baby corn

Two Moles (bottle) (fish)

Chicken breast in Oaxacan black mole over bride's mole

Mextlapique Shrimp (bottle) (fish)

Talla-style shrimp dressing and marinated vegetables with a gratin cheese

DESSERTS

Marquesita (bottle) (wheat)

Little pastry filled with banana, served with berry paste, hazelnut, heavy milk ganache, honeycomb, and Edam cheese ice cream

Ancestral Cacao (wheat)

Metate chocolate, quelites (wild greens), cacao mucilage, and passion fruit

Huichol Heart (bottle) (wheat)

Roasted strawberries with hibiscus, ranch cream, white chocolate, and amaranth

Corn (bottle) (wheat) (fish)

Corn flan, roasted corn cake, sweet and sour corn kernels, spiced cajeta, fried corn, and corn ice cream



MIXOLOGY

El de Pastor

Pox macerated with achiote, pineapple juice,
corn liqueur and agave honey

Qué Tepache

Espadín mezcal, lime, tepache and pineapple juice

Torito Veracruzano



Raicilla, syrup, peanut butter and heavy milk

NON-ALCOHOLIC DRINKS

Cindy

Tisane girls just wanna have fun, ginger kombucha,
coconut water and agave honey

Butterfly

Butterfly tea and blackberry infusion, eucalyptus kombucha
and thermocirculated lemongrass honey

Cider Malus



Clarified apple cider, falernum,
lemon and soda



TEQUILA

PREMIUM PAIRING

Clase Azul Tequila Plata

Bright, crisp, and fresh. Its artisanal craft results in smooth, irresistible notes with a touch of sweetness.

Flavor: vanilla, Meyer lemon, fresh mint, and a hint of green guava.

José Cuervo Reserva de la Familia Tequila Reposado

Organic tequila that captures the perfect balance between blue agave character and its elegant maturation.

Flavor: ripe tropical fruits, dry fruits, sweet spices.

Don Julio 1942 Tequila Añejo

Artisanal product made in small batches and aged for a minimum of two and a half years in white oak barrels.

Flavor: cinnamon, vanilla, and soft woody notes.

Maestro Dobel 50 Cristalino Tequila Extra Añejo

The next level of cristalino innovation, delivering an ultra-smooth profile on the palate.

Flavor: Sweet notes of agave, pineapple and butternut squash white spices, cinnamon and clove.

\$2,000 MXN per Person

Brothers Rodrigo, Patricio, and Daniel Rivera Río are in love with everything behind a dish: dedication, hospitality and stories.

With a passion that has grown since they were kids, they now create together the contemporary flavors of the South of the country.