

*The essence
of our cuisine is simple and powerful.
This helps us establish a united community that enables the
creation of stories and unforgettable moments, which we
narrate through our dishes.*

Rivera Río Brothers

A TOUR ACROSS NORTHERN MEXICO

TACOS

Chilaca Chili Pepper  

Requeson cheese, roasted tomato, white beans and pork belly crackling

Pork Belly Crackling + Tuna 

*Lettuce and corn taco with pork belly crackling, tuna tartar,
macha ponzu reduction and caviar **

Crispy Potato Tacos (3 pieces)  

Northern chorizo sauce and shrimp escabeche

Vegan Option 

Green Huastec pipián and jicama ceviche

Rib Eye Crust  

Flour tortilla, marrow, Monterrey-style beans, avocado and nopales



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.

SOUPS AND FRESH

Birria

Beef broth, dried chili marinade, marrow, corn tortillas

Clam Cream

Shrimp oil and black bread

Tijuana Salad

Grilled hydroponic lettuce, anchovy and black garlic dressing, celery, dill, beef furikake, and parmesan cheese

Oyster

Scallop and black nitrogen aguachile *

Shrimp Rice

Bustamante, Nuevo Leon-style wedding rice, ranch cream, nuts, marinated grilled shrimp, mezcal radishes, and quelites powder

FIERY SNACKS

Grilled Broccoli with Huastec Pistachio Pipián

Macha sauce, mint and eureka lemon vinaigrette

Carrots

Northern-style roast, buttermilk and nuts

Roasted Marrows with Pork Rinds

Sweet jalapeño chili pepper, charred eureka lemon purée and corn powder

Stone Crab + Wedding Roast

Zacatecas-style pork and dried chili peppers

Skillet Bread

Brioche with herbs and Colima salt, creamy goat cheese and onion ash

MAIN COURSES

Suckling Pig

In its juice with dark beer sauce and Arteaga, Coahuila apple purée; pickled onions, pearl carrots and bay beans

Fish with Green Roast

Creamy roasted corn foam, mustard pearls, chilaca chili pepper and cilantro

New York

Black garlic crust and smoked cauliflower purée, xoconostle and beet sauce with bok choy

Northern-Style Barbacoa

Pickled onion, fried cactus, black bean hummus with totemoxtle ash and borracha sauce with mixe chili

Beef Fillet Crusted with Black Garlic

Mushrooms, crispy potato, bell pepper, ramonetti cheese

DESSERTS

Bone + Cream

Marrow custard, peanut, red prickly pear, Mexican pepper leaf ice cream

Campechana

Guava paste roll with cheese, walnut, cajeta foam and roasted guava

Cerro de la Silla

Piloncillo, orange, beer toffee, and dark chocolate with nopal

Bees

Peach, walnut, miso, pollen and vanilla

MIXOLOGY

Carnita Asada

Mezcal, bone marrow fat-wash and bacon-jalapeño jelly,
corn liqueur, and roasted yellow lime

Norte Picante

Tequila, butter fat-wash, melon with ginger
and chipotle syrup

Oh, Chihuahua!

Sotol, Campari, clarified apple, and oleo saccharum

MOCKTAILS

Cindy

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

Butterfly

Butterfly tea and blackberry infusion, eucalyptus kombucha
and lemongrass honey

Cider Malus

Clarified apple cider, falernum, lemon and soda



TEQUILA

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 with spices, cinnamon and clove.

\$2,000 MXN per person

Brothers Rodrigo, Patricio, and Daniel Rivera Río are in love with all the things that lie 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 Northern Mexico.