



ENTRÉES

GORDITA CAPPUCCINO

White corn gordita stuffed with beans, lettuce, cheese and molcajete sauce with ash oil

Pairing: Blancs

129.00

BEET CAPPUCCINO

Grilled with Santa Rosa pine nut oil

Pairing: Blancs

139.00

BABY ARTICHOKE CAPPUCCINO

With roasted tomato, Santa Rosa pine nut oil and toast

Pairing: Rosé/Blancs

169.00

RABBIT CEREMONIAL TACO

Pasilla chili pepper taco stuffed with 12-hour-confit rabbit with avocado butter and tomato cream

Pairing: Blancs/Blend

139.00

CEREMONIAL TACO FROM GUANAJUATO

Stuffed with escamoles (ant larvae), with roasted avocado purée

Pairing: Blancs/Blend

149.00



HOME-MADE NOODLES

Scented with wood fired saffron in chipotle sauce with cream, cheese, avocado and veggies cauldron

Pairing: Blancs/Blend

159.00

SIERRA OF GUANAJUATO'S JERKY CROQUETTE

With bean cream and guacamole reduction, 5 pcs (sharing dish)

Pairing: Blend

159.00

TORTILLA TOAST WITH PICKLED ESCAMOLES (ANT LARVAE)

With potatoes, carrots, tomato sauce and pickled green chili pepper oil
2 pcs (sharing dish)

Pairing: Blancs

149.00



FAUX BONE MARROW

Stuffed with eggplant and escamoles (ant larvae), accompanied with toast (sharing dish)

Pairing: Blancs

195.00

TACÓN CUADRA

Pasilla chili pepper stuffed with chicken seasoned with truffle, wrapped in puff pastry with grilled escamoles (ant larvae) and avocado purée

Pairing: Blend/Malbec

229.00

BULL'S TAIL EMPANADAS

Stuffed with bull's tail cooked in agave stalks placed over beef gravy

Pairing: Blend/Malbec

249.00

GUACAMOLE MOLCAJETE

Traditional guacamole with jerky from the house, accompanied with grilled panela cheese and tortilla chips

Pairing: Blancs/Blend

299.00

FISH OF THE DAY CEVICHE

In dry chili peppers with veggies, arugula, olives and agave nectar

Pairing: Blancs/Blend

190.00



FISH RIND TACOS

Pickled in dry chili peppers, with chipotle aioli; accompanied with red cabbage seasoned with lime juice and balsamic vinegar

Pairing: Blend

219.00

TUNA CARPACCIO IN PULQUE NECTAR

With capers, olives, arugula and goat cheese, seasoned with olive oil and balsamic vinegar

140 g (sharing dish)

Pairing: Blancs/Blend

285.00



GRILLED OCTOPUS

With firewood roasted dry chili and asparagus in olive oil and paprika

200 g

Pairing: Blend/Malbec

349.00



**We take pride in creating our dishes with the freshest ingredients. However, eating raw or undercooked seafood can increase your risk of foodborne illness.*



FROM THE ORCHARD

FAUX COUS COUS

With mashed potatoes and truffle, accompanied with asparagus and vegetables of the day, seasoned with olive oil

Pairing: Blancs

199.00



TRASIEGO MIX SALAD

With baby lettuces and grilled vegetables, with breaded goat cheese and apricot jam

Pairing: Rosé

229.00

ROMAIN LETTUCE AND SEARED TUNA SALAD

Seasoned with citric and seasonal ingredients from the field of Guanajuato mole and tortilla chips

Pairing: Rosé/Blancs

249.00

