



TASTING MENU

OLIVE SPHERE

And a amenity of olives and butter

Pairing: Craft Beer

SEALED TUNA

With grapefruit puree and forest fruit sauce

Pairing: Merlot

CEREMONIAL TACO

Pasilla chili stuffed with escamol (ant larvae)
and avocado butter

Pairing: Latiendo

CHAMORRO

Pork chamorro cooked on low
temperature for 8 hours in a reduction of its
own juice, served with mashed potato foam

Pairing: Cabernet Sauvignon

ARTICHOKE CAPPUCINO

With roasted tomato and pine nut oil

Pairing: Syrah

STRAWBERRIES AND CREAM

The traditional, with a touch of saffron

Pairing: Piedra de Oro

1,900.00 with wine

1,100.00 without wine

