

SABIO

Zucchini Noodles \$250.

Italian pumpkin, beet vinaigrette, praline, macadamia nut, pistachio, supreme grapefruit, supreme orange, jicama, shredded coconut and goat cheese.

Burrata Red Curry \$350.

Queso semilíquido de bufala, supremas de toronja, supremas de naranja, pimientos asados, brotes de albahaca, betabel cocido, rábano, puré de berenjena y aceite de albahaca.

Black Ceviche \$350.

Sustainable fishing of ensenada, tobiko, wakamen, black errand, avocado cubes, purple onion, passion fruit gel, glazed sweet potato, cucumber, coriander sprouts and basil sprouts, served with corn toasts.

Short Rib Esquites \$350.

Yellow corn, white corn, poblano chili sauce with coconut milk accompanied with short rib, Spanish chorizo, holy leaf and cheese from the region.

Cebada Risotto \$350.

Cebada cocinada con adobo de chiles, mantequilla, queso parmesano, champiñones y calabaza, sobre un puré aromático de garbanzo, pulpo asado y polvo de chaya.

Potato Picaña \$600.

400 gr. Picaña, porcini mushroom gravy, fine herb chimichurri, salt-cured nopales, accompanied by a potato gratin, green sauce and asparagus.

Rib Eye

\$700.

400 gr of rib eye, tatemado banana puree, pickled asparagus and cherry salad dressed with a warm old mustard vinaigrette and chili oil.

\$450.

Veracruzana Cacth of the day

Catch of the day, emulsified Veracruz sauce, fried capers, xecatic chili gel, toasted almonds, puffed rice, tortilla ash, basil sprouts and candied potatoes.

\$350.

Beef tongue with green pipian

Beef tongue cooked for 12 hours, emulsified green pipián, cured nopales, served with roasted lettuce, pickled apple, toasted seeds and marinated cassava puree.

\$850.

Chilchilo Sucking Pig

Confit suckling pig in a wood oven, escamoles, mole chichilo, purslane, coriander, serrano pepper, toasted pepitas accompanied with corn tortillas.

\$350.

Cauliflower Medallion

Sealed cauliflower medallions, passion fruit and beet gas trique sauce, sautéed yellow corn, cherry tomato, purslane sprouts and seed and grain crumble.

Prawns in Coffee Butter

\$900.

Grilled prawns, vegan cheese pasta and coffee butter.

Pumpkin Brûlée \$200.

Roasted local squash, roasted pepita & sprouts of mint.

Chocolate Tamal \$200.

Chocolate, holy leaf, cocoa, puffed rice & coconut ice cream.