

BLANCO COLIMA

COLD STARTERS

AVOCADO AND REGGIANO CARPACCIO

Soft pita and arugula (200g) \$315

TUNA TOSTADA

Baja California, habanero ponzu, spicy mayo (40g) \$190

HAMACHI

Japanese, ponzu, serrano poblano purée (80g) \$550

SHAVED PUNTA MITA OCTOPUS

Olive oil, lime, black sauces, ponzu (90g) \$490

AGUACHILES

GREEN MUSHROOM AGUACHILE

Green serrano, apple, cucumber, mint (120g) \$295

BLACK KAMPACHI AGUACHILE

Dried chiles, raspberry, citrus (90g) \$490

RED AGUACHILE WITH LION'S CLAW SCALLOP

Chintextle, red serrano, onion (120g) \$490

WAGYU AGUACHILE

Red serrano, ginger, sesame, bao bun (90g) \$490

SALADS

BURRATA AND ORGANIC BEETS

Warm burrata, orange reduction, truffle balsamic cream (200g) \$420

HOUSE SALAD

Hearts of palm, avocado, heirloom tomato, asparagus (200g) \$280

QUELITES SALAD

Quelites, pitaya, goat cheese, chia and cacao wafer, macha vinaigrette (200g) \$320

MIZUNA SALAD

Black mustard leaves, pickled plum, cherry, amaranth, raspberry vinaigrette (200g) \$320

HOT STARTERS

LIME SOUP

Wagyu, rice noodles, red serrano (250g) \$225

HUITLACOCHES QUESADILLAS

Sourdough, Oaxaca cheese, epazote (4pzs) \$260

CRISPY OCTOPUS

Organic masa gorditas, Oaxacan fresh cheese (2pzs) \$260

IBERIAN HAM CROQUETTES

Alioli, slices of Iberian ham (6pzs) \$295

CONFIT PORK

Charro beans, guacamole (4pzs) \$395

SHORT RIB BARBACOA TACOS

Mashed salsa, roasted avocado, pickled onions (2pzs) \$420

NORTEÑOS

Milk-fed goat, roasted onions, grilled cheese (2pzs) \$385

QUESABIRRIA

Short rib, sobaquera tortilla, cheese mix, consommé (1pz) \$280

RIB EYE CRACKLING

Esquites, bone marrow, semi-aged cheese (160g) \$385

PRIME FILET CHALUPAS

Semi-cured Manchego, piquillo peppers (2pzs) \$360

RIB EYE CRUST

Asadero cheese, grilled chiles (180g) \$490

PASTAS AND RICE

HUITLACOCHES CANNELLONI

Zucchini flower cream, fresh cheese, sweet corn (250g) \$445

DUCK CONFIT RAVIOLI

Fromager d'Affinois, truffle, seasonal mushrooms (250g) \$475

WHITE AND GREEN ASPARAGUS RISOTTO

Cilantro pesto, burrata (250g) \$495

SEASONAL MUSHROOM RISOTTO

Garlic style, mushroom ragout (250g) \$495

WOOD-FIRED PELÓN PORK RICE

Smoked pork belly, sweet pepper, spicy aioli (250g) \$595

FISH

SOFT-SHELL BLUE CRAB TACOS

Creamy scallop, avocado, sesame seeds (2pzs) \$385

SNAKEHEAD FISH IN THE MILPA

Creamy esquites, pumpkin seed crust (160g) \$560

CHARCOAL-GRILLED TOTOABA

Tender leek emulsion, artichoke, caramelized pepper (160g) \$620

SALMON WITH TAMARIND MOLE

Quelite salad, fried plantain (160g) \$525

COLOSSAL SHRIMP

Bone marrow butter (2pzs) \$515

PACIFIC RED SNAPPER IN SALT

Roasted tomato, artichokes, mashed potatoes (1kg) \$1750

FISH A LA TALLA

On mesquite wood, beans, roasted onions, tortillas (1kg) \$1750

MEAT

FILET PRIME WITH FOIE GRAS

Thousand-layer potatoes, French green beans, oporto sauce, and shallots. (180g) \$690

STEAK & FRITES

Kansas high choice, potatoes, marrow sauce, and piloncillo. (400g) \$810

CHULETÓN HIGH CHOICE

Black angus, heirloom tomato salad, sweet grilled corn (900g) \$2690

CONFIT DUCK

Poblano mole, foie gras tamale (160g) \$590

BRAISED SHORT RIB

Piloncillo and morita sauce, portobello, cherry tomatoes (160g) \$790

SIDE DISHES

GRILLED SWEET CORN (160g) \$125

GRILLED ASPARAGUS (100g) \$210

GRILLED VEGETABLES (200g) \$255

CONFIT SPANISH ARTICHOKES (2pzs) \$360

FRENCH FRIES (160g) \$125

MASHED POTATOES WITH BUTTER (160g) \$150

TASTING MENU

\$1800