

— Orchard —

YUCA CHARCOALS (SF) (E)

Fried yuca, squid ink, salsa brava, leek ash

— Raw —

HALF-MOON SCALLOP TOSTADA (1.5 oz.) (SF)

Tomatillo and mandarin chalaquita, leek and eggplant purée, serrano chili

— Embers —

AGED WAGYU TARTARE

& ROASTED BONE MARROW (1.5 oz.) (G) (E) (D)

Charred spring onion cream, black garlic, cured egg yolk, Beluga caviar

— Fine —
(choice of one)

NEW YORK & ZUCCHINI

(D) (G)

Wagyu (3.5 oz), roasted pumpkin
hummus, goat cheese fondue,
squash blossom

WOOD-OVEN
TOTOABA

Sustainable catch (3.5 oz) wrapped in
babana leaf, roasted plantain purée,
coconut-lemongrass sauce

— Ash —

SLOW-FIRE CARAMEL (D) (E) (S) (G) (TN)

Salted caramel, Guerrero Negro salt,
Mexican milk chocolate mousse

— TASTING: \$2,750 p/p • PAIRING: \$1,600 p/p —

★ SIGNATURE □ SENSEI (G) GLUTEN (D) DAIRY (SF) SHELLFISH
(P) PEANUTS (TN) TREE NUTS (SE) SESAME (F) FISH (S) SOY (E) EGGS

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ALL PRICES ARE IN MEXICAN PESOS AND INCLUDE TAXES AND SERVICE CHARGE. GRATUITIES ARE NOT INCLUDED. WE ACCEPT AMERICAN EXPRESS, VISA, MASTERCARD, AND ROOM CHARGE.