

## TASTING MENU

### CAULIFLOWER AGUACHILE

Cauliflower prepared three ways: grilled, boiled, and tempura fried, served with an “adobo” gelée.  
Paired with: El Mogocito Chardonnay-Sauvignon Blanc, Valle de Guadalupe.

### DRIED “MEXICAN-STYLE NOODLES”

Served with sour cream, cheese, avocado, and fried “pasilla” chili pepper.  
Paired with: Uriel Rosado Adobe de Guadalupe, Valle de Guadalupe.

### MUSHROOM SOUP

Seasonal mushroom soup with goosefoot and lemongrass.  
Paired with: Uriel Rosado Adobe de Guadalupe, Valle de Guadalupe.

### CATCH OF THE DAY IN GREEN MOLE SAUCE

Served with roasted potato purée and seasonal greens.  
Paired with: Horizonte Cabernet Sauvignon, Montepulciano, Valle de Guadalupe.

### CRISPY OCTOPUS

Corn and beer battered octopus tentacles, served with “habanero” chili pepper and truffle oil aioli.  
Paired with: Tenebrosa American Pale Ale.

### BRAISED SHORT RIB

Served with refried beans, fresh cheese, and crispy fried plantain.  
Paired with: Vino de la Reina Sangiovese, Valle de San Vicente.

### TACHA CANDIED PUMPKIN

Served with goat cheese cream, fruit confit, almonds, nuts, hazelnuts, and a vanilla sauce.

## APPETIZERS

### CAULIFLOWER AGUACHILE

Cauliflower prepared three ways: grilled, boiled, and tempura fried, served with an “adobo” gelée.

### OCTOPUS CARPACCIO

With grasshopper oil, aged cheese, “pico de gallo” with cucumber, peach, heart of palm, and homemade chorizo dressing.

### CACHANILLA CEVICHE

Seared and diced rib eye with chipotle, lemon, cilantro, scallions, toasted sesame seeds, and sea salt.

### BANANA “HUARACHE” AND BULL’S TAIL

Thick banana and corn tortilla served with “charro” style bean purée, bull’s tail, “manzano” chili pepper “mole” sauce, and pickled carrots.

### DRIED NOODLES

Served with sour cream, cheese, avocado, and fried “pasilla” chili pepper.

### PORK CRACKLING “INFLADITA”

Corn flour patty filled with pressed pork crackling stew, served with fresh avocado sauce.

### TRIO DE MOLOTES

Three corn flour croquettes filled with potato, beans, and Mexican spicy sausage from the state of Toluca, served with cream, cheese, and pickled onions.

### TRÍO DE GORDITAS

Corn tamale with “mole”\*, pork rind patty, and “gordita” with bacalao and potato.

### CRISPY OCTOPUS

Corn and beer battered octopus tentacles, served with “habanero” chili pepper and truffle oil aioli.

\* “Mole” is a very traditional Mexican sauce made from chili peppers, spices, assorted nuts, and chocolate.

## **SALADS**

### **OTOMI SALAD**

Spring greens tossed in a goat cheese cream, with crispy bacon, seasoned chili peppers, sun-dried tomatoes, and tomatillo marmalade.

### **GREEN IS LIFE**

Salt-cured young cactus leaves, watercress, heirloom spinach, chayote, and avocado, served with an oregano dressing and Cotija cheese.

### **CRAWFISH SALAD**

Crawfish with garlic butter accompanied with a mix of tomatoes and lettuces from the orchard, served with Mexican “quelites” herbs vinaigrette.

## **SOUPS AND CREAMS**

### **MUSHROOM SOUP**

Seasonal mushroom soup with goosefoot and lemongrass.

### **TORTILLA SOUP**

Served with a crispy corn tortilla “flauta” filled with “quesón” cheese and strips of “poblano” chili pepper.

### **CALDO DE PIEDRA**

Ancestral broth from the state of Oaxaca prepared with sea bass, “chocolate” sea scallops, and shrimp.

## **SEAFOOD**

### **EPAZOTE SHRIMP**

Sautéed with goosefoot and chipotle-scented butter, with roasted corn kernels and garlic marmalade, served with a dried shrimp-infused broth.

### **LOBSTER TACOS**

Served with beans and avocado purée in blue corn tortillas, accompanied with “pico de gallo” and pineapple.

### **OCTOPUS “BARBACOA”**

Cooked in maguay leaves, served with homemade tortillas.

### **CATCH OF THE DAY IN GREEN MOLE SAUCE**

Served with roasted potato purée and seasonal greens.

## **MEAT AND POULTRY**

### **CHICKEN IN PINK MOLE SAUCE**

Slowly cooked chicken, served with sautéed onions, grilled cauliflower, and pink “mole” sauce made with pinenuts.

### **DUCK BREAST WITH APPLES**

Pan seared and finished in the oven, served with fermented green apple sauce, carrot purée with honey, and semolina with mint-scented “pico de gallo”.

### **BRAISED SHORT RIB**

Served with refried beans, fresh cheese, and crispy fried plantain.

### **GRILLED NEW YORK STRIP**

Served with fried mushrooms, sautéed corn, and herb butter, on a bed of sweet potato purée with a tequila veal demi-glaze.

### **BEEF MEDALLION STUFFED WITH LOBSTER**

Served with a “borracha” sauce (“pasilla chili pepper with a dash of beer), roasted potato, and asparagus.