

para empezar

Ensalada de Arugula

arugula, fuyu persimmon, walnut crusted goat cheese, serrano ham, chipotle & pomegranate dressing

Sopa de Calabaza

butternut squash soup, confit pork salpicon, ancho chile glaze

mar

Cayo Dorado

crispy scallop, cucumber, plantain, sweet habanero cream on jicama tortilla

Camarones a la Vara

four grilled, head on prawns skewer, crispy tortilla, black bean purée, butter lettuce, chipotle aioli

Calamares Salteados

sautéed calamari, mussels and chorizo, saffron, lime, purple potato, garlic aioli, crouton

tierra

Carne en su Jugo

slow braised natural beef, potato, olives, bell peppers, wild rice and bean ragout, plantain, natural jus

Chorizo de Puerco Con Gandules

house made pork sausages, caribbean beans, sweet plantain and kale stew

Cazuela de Chocoyotes

huitlacoche & potato dumplings, wild mushrooms, cotija cheese, serrano chile, brussel sprouts, butternut squash, toasted pumpkin seeds, tomato coulis