

## Appetizers

- Steamed pork tamal on hoja santa 190  
Green Salsa
- Guacamole with chapulines 240  
Toasted grasshoppers. Pork rinds
- "Canasta" tacos 190  
One of each: beans, mole and pressed pork belly. Roasted onions.  
Borracha, Green, habanero sauces
- Huitlacoche tetela 210  
Made of corn, goat cheese, quelites, green sauce
- Sea bass, scallop & passion fruit ceviche 320  
Mango, red onion, jalapeño oil, cilantro, hominy corn
- White aguachile 310  
Fried octopus, coconut sauce, habanero oil, white cucumber, scallion, cilantro
- Garden empanadas 300  
Pumpkin blossoms stuffed with local curd cheese & "escamoles". Tomatillo cream
- Soft shell crab tacos 220  
Fried in black tempura, cucumber, red onion, jalapeño, lime mayonnaise. Corn tortilla
- Crispy duck tacos 240  
Candied carnitas in orange, tomatillo sauce, cream. Mixed lettuce salad, beans

## Salads & Soups

- Country salad 200  
Mixed greens, avocado, white cucumber, seasonal tomatoes, curd cheese, seeds. Hoja santa vinaigrette.
- Textures 210  
Watercress, baby spinach, goat cheese, candied peanuts, grapefruit, orange, figs. Hibiscus and habanero honey dressing
- Cesar Tz'onot 190  
Romaine lettuce, parmesan cheese, baked yellow lemon, country bread croton Cesar dressing with smoked chipotle
- "Conde" creamy bean soup 180  
Guajillo chili, fresh cheese, epazote oil
- Tortilla soup 200  
Chicken and tomato broth, fried tortillas, avocado, panela cheese, fried coriander
- Fideo seco 160  
Panfried noodles in tomato and chipotle sauce, goat cheese, herbs.

## Entrées

Trout with green pipian 380

Potatoes, tender pumpkins, toasted pumpkin seeds

Pork jowl pozole 330

Broth of dried chilies, corn, radish, lettuces, fresh oregano

Black sea bass 420

Black recado sauce. Coriander risotto, roasted baby corn

Lamb ossobuco in drunken sauce 500

Baked for 12 hours, warm rice and chickpea salad, avocado purée and hoja santa

Suckling pig pibil 580

Pickled onion, charred habanero sauce, hand corn tortillas, black beans

Angus short rib 550

Braised in red mole, vegetables from the orchard, baked sweet potato

Beef barbacoa 360

Cooked in a wood oven overnight. Fresh corn tortilla, avocado, beans, rice salad

Rock cornish white mole 340

Poblano mole, banana chips, rice

Huanzontle cakes 350

Stuffed with oaxaca cheese, red mole, potatoes and tender pumpkins

## The Classics

Alea burger 320

Angus beef, oaxaca cheese, guacamole, caramelized onion, lettuce, chipotle mayonnaise.

Fries

Three cheeses and shrimp ravioli 260

Cream and garlic sauce

Seed crusted tuna 360

Cucumber salad, tomato, avocado, quinoa, herbs, jalapeño dressing

Chicken breast 240

Grilled with vegetables from the orchard and rice.

Morita chili sauce

Quesadilla from the "comal" 190

Fresh corn tortilla, oaxaca cheese, guacamole, tatemada sauce,

With chicken 230

With shrimp 260