

Autumn 2018

Paco Méndez and the team in Hoja Santa have prepared for you a journey throughout the regions of México, in order to present its gastronomy and culture.

Both menus are made out of classic elaborations of the Mexican cuisine which have been revisited, and are characterised by the products of the season.

TENOCH MENU: 120€

Beverage selection: 65€



TENOCH MENU

Tangerine, eucalyptus and licorice
"Placera" ear

Salbute with cauliflower and hake **roe**
Catch of the day tostada
Frosted ceviche of **seasonal herbs** and corn
Eggplant barbacoa taco

Aged **tuna** with black mole
Black mole brine with **bonito**
Avocado and black garlic mole

Beach broth with **teardrop peas** and **sea urchin**

Cecina tostada with **steak tartar** and Granny Flor's adobo
Rib-eye tasajo with yellow mole
Peanut and coconut mole with **veal sweetbreads**
Bone marrow and **chambarete**
Chicken and mole de olla taco

Suckling pig taco

Margarita
Mezcal amber
Orange sangrita

Mexican **chocolate** and blackberry tart
Noche Buena

*The menu is served for the whole table, price is per person.
(IVA included) Drinks not included.

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Both menus are made out of classic elaborations of the Mexican cuisine which have been revisited, and are characterised by the products of the season.

HARE MENU: 160€

Beverage selection: 65€



HARE MENU

Tangerine, eucalyptus and licorice
"Placera" ear

Salbute with cauliflower and hake **roe**

Catch of the day tostada

Frosted ceviche of **seasonal herbs** and corn

Eggplant barbacoa taco

Aged **tuna** with black mole

Black mole brine with **bonito**

Beach broth with **teardrop peas** and **sea urchin**

Cecina tostada with **steak tartar** and Granny Flor's adobo

Rib-eye tasajo with yellow mole

Peanut and coconut mole with **veal sweetbreads**

Bone marrow and **chambarete**

Black mole à la royale with **hare fillet**

Hare guts steamed taco à la royale

Avocado à la royale

Corn bread with **truffled** royale

Suckling pig taco

Margarita

Mezcal amber

Orange sangrita

Mexican **chocolate** and blackberry tart

Noche Buena

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