





ANTOJITOS


 Seqüència de còctels sòlids 11,60€/p.p.

Núvol de **tequila** Patrón
Ámbar de **mezcal** i mel d'àgave
Mandarina, eucaliptus i regalèssia

BOTANAS

 “La **aceituna** de cantina” amb chipotle i llima 2,20€/u
 **Pera Nashi** amb mezcal, pebre rosa i tuna 9,20€
 Pizza Caesar’s amb pell de pollastre 5,80€/u
 Arbre de **blat de moro** amb crema de “chilhuacle negre” 7,30€/u
Merengue sec de **remolatxa** “acevichado” 7,20€/u
Salbute de ou de guatlla i salsa verda 5,90€/u
Guacamole fet al moment amb “quelites” de l'hort 13,40€
“Chicharrón” de porc amb “recado negro” i **anguila** fumada 9,40€/u
“Tostada” de jalapeño amb **petxina** i el seu corall escabetxat 7,30€/u
“Tostada” de achiote amb **tonyina**, amb salsa vermella i **garota** 9,30€/u
Tamal de blat de moro amb **mató**, epazote i tomàquet nixtamalitzat 9,50€/u
“Tostada” de **sardina** escabetxada amb mole negre 8,70€/u
Formatge Oaxaca amb **garota** i **tòfona** 5,90€/u



DEL PACIFIC I LA MILPA

Lluenta amb emulsió de jalapeño 5,80€/u
 **Ostra** bandera amb sangrita, llima i tequila 5,20€/u
Amanida de **tomàquet** de temporada amb escuma de “Pico de gallo” i gerd 14,60€
Ceviche de **gamba** i **pop** amb “vuelve a la vida” 34,20€
Bonito madurat en mole negre 8,60€

TACOS

Taco de berenjena y cordero con tortilla bicolor	5,60€/u
Infladita de cochinita pibil	5,70€/u
Taco de mole de olla con brisket de ternera	6,30€/u
“Taco de “cocido Mexicano” carrillera y jugo de “chambarete”	6,70€/u
Taco al vapor de liebre	9,10€/u

LOS GUISOS Y MOLES

 Alcachofa a la parrilla con jugo de oliva y yema de huevo a la mexicana	13,90€
 Mole de ajo negro de 70 ingredientes con aguacate y pistacho	13,70€
Berberechos con habitas en salsa verde a la mexicana	15,90€
Foie gras con adobo de la Abuela Flor, en escabeche	26,80€

¡PARA ACABAR EL “HUATEQUE”!

Bogavante a la parrilla con Pipián Papanteco en escabeche (Piezas entre 500gr y 700gramos)	13,90€/100gr
Pichón madurado con mole negro y mole de castañas	39,40€/u
Lomo alto de Wagyu chileno en chichilo negro (Piezas entre 400 y 700 gramos)	20€/100gr
Cochinillo con recado blanco (Piezas entre 250 y 600 gramos)	13€/100gr
Paletilla de lechazo en taco árabe (Entre 200 y 350 gramos)	22€/100gr



VEGETARIANO



ALCOHOL

HOJA  SANTA

PACO MÉNDEZ

- anise.
- Horchata** /or•tfa•ta/ a soft drink made, in Mexico, with rice. The grains are soaked in water, then ground into a liquid and sweetened and commonly flavored with cinnamon.
- Huitacloche** /wit•la•klotf•e/ (*USTILAGO MAYDIS*) a pathogenic fungus that grows on the cobs of corn. Notable as a delicacy of Mexican cuisine, it is eaten in a variety of tortilla based dishes throughout Mexico.
- Jicara** /i•ka•ra/ from the Náhuatl word “xacalli”. This small bowl has been used since the prehispanic era to drink water, chocolate, mezcal, and a variety of other drinks. It is still used today in rural regions of Mexico.
- Maíz** /ma•iθ/ (*ZEA MAYS*) a plant from the family poaceae, which serves a base ingredient throughout Mexican gastronomy. There are over 305 varieties of this plant currently grown.
- Metate** /me•ta•te/ a rectangular stone used to crush foods with the help of a cylindrical stone or “metapil”.
- Molcajete** /mol•ka•he•te/ a tool with prehispanic origins that is used to grind ingredients and prepare sauces. It consists of two parts: a bowl, and a stone.
- Mole** /mo•le/ an umbrella term that covers a variety of complex stews that are made into thick sauces.
- Papalo** /pa•pa•lo/ an edible quelite that can grow up to 1,5m tall. Its flavor is strong and a bit bitter. It is used in a variety of dishes, especially in the center of Mexico for both its strength and flavor.
- Pipian** /pi•pi•an/ a sauce made of roasted, ground pumpkin seeds which generally accompanies stews made from beef, pork, or rabbit.
- Pipicha** /pi•pi•tfa/ a quelite that is used in the Puebla and Tlaxcala regions often to compliment chicharron and carnitas tacos.
- Quelite** /ke•li•te/ a variety of edible herbs that are found throughout fields in Mexico; used for their leaves, stems, and shoots.
- Recado** /re•ka•do/ a mix of spices and aromatic ingredients that are ground together and used as a seasoning for stews and sauces.
- Sangrita** /san•gri•ta/ a red drink that accompanies tequila and mezcal. Originally, it was prepared by mixing orange and pomagranate juices.
- Tamal** /ta•mal/ a dough, of prehispanic origins, that is made from crushed corn. It is generally wrapped in corn husks, and then cooked.
- Tatemar** /ta•te•mar/ a cooking technique that consists of covering the food in embers. The heat from the embers cooks the food, and it is mostly a technique used in rural communities.
- Tortilla** /tor•ti•ya/ a flat disc of corn or wheat flour that is made by hand or by machine. It is used as the base of a wide range of dishes that includes –but is not limited to – enchiladas, totopos, chilaquiles, and of course tacos.
- Totopo** /to•to•po/ a flat, round, or triangular corn product similar to a tortilla, that has been toasted, fried, or baked. The dough must be made from corn.

Achiote /a•tʃi•o•te/ (*BIXA ORELLANA*) a shrub or small tree originating from the Americas, harvested for seeds (also known as annatto) to give spice or a rich red color.

Adobo /a•do•bo/ a sauce made of different dried chiles, spices, and vinegar.

Aguachile /a•gwa•tʃi•le/ a raw shrimp ceviche base made of lemon juice, red onion, pimento, cucumber, and either Chile Pequin or Chile Verde Picado.

Ajo negro /a•ho/ fermented garlic

Antojito /an•to•hi•to/ literally meaning “the little cravings”, this is the Mexican name for a variety of street foods sold by different vendors.

Barbacoa /βar•βa•ko•a/ a preparation of meat (usually goat or lamb) wrapped in agave leaves and cooked in a pit in the earth.

Botana /βo•ta•na/ a term that refers to a multitude of foods, principally savory, that are typically eaten in small portions at bars, restaurants, and parties.

Buñelo /βu•nie•lo/ a fritter that is made by frying a mix of wheat flour, egg, water, and salt in pork lard. It can be made to be sweet or savory.

Chile /tʃi•le/ (*CAPSICUM*) fruiting member of the nightshade family, of the genus capsicum; of which, there exist a large variety of colors and sizes. Flavors range from extremely spicy to mild or sweet. It is an indispensable ingredient in Mexican cuisine.

Churro /tʃu•ro/ a fritter of Spanish origin, made from a similar dough to buñuelos, stretched, and fried.

Clamato /kla•ma•to/ invented by Mott’s in 1966, the name is a portmanteau of “clam” y “tomato”. It is a drink made from clam juice, spices, and tomato juice.

Comal /ko•mal/ a flat circular pan used in Mexican cuisine to cook tortillas.

Durazno /dur•za•no/ (*PRUNUS PERSICA*) a Mexican word for peach with prehispanic origins.

Elote /e•lo•te/ the part of the corn plant referred to in English as the “cob”. Not specific to corn, but this word only refers to a cob of corn in Mexican cuisine.

Encacahuatado /en•ka•ka•we•ta•do/ meat dish in peanut sauce seasoned with dried chili peppers and spices; the ingredients of the sauce are ground and cooked together.

Epazote /e•pa•zo•te/ (*DYSPHANIA AMBROSIOIDES*) aromatic herb native to Mesoamerica. Especially important to prehispanic cooking.

Escabeche /e•ska•βe•tʃe/ a dressing that is made by macerating various ingredients with the intention of conserving something for a long time. It is usually made from vinegar, water, herbs, and spices that are known to preserve food.

Ficoide /fi•koi•de/ (*MESEMBRYANTHEMUM CRYSTALLINUM*) a species of succulent plant from the Aizoaceae family. Notable for the characteristic water bladders along the outside of the leaf that give it its name.

Hoja Santa /o•ha•san•ta/ (*PIPER AURITUM*) aromatic plant essential to Mexican cuisine. The large, heart shaped, green leaves are smooth and have a flavor reminiscent of