

## 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

**Green mandarin**, 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

**Pumpkin** and **chilacayote**

Mexican **chocolate** and blackberry tart

\*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.

PACIFIC MENU: 160€

Beverage selection: 65€



### PACIFIC MENU

**Green mandarin**, 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**

**Lobster** taco “Ensenada style”

Tamal colado and pipián Papanteco with **lobster**

**Lobster** “Chamuco” horn

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

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