



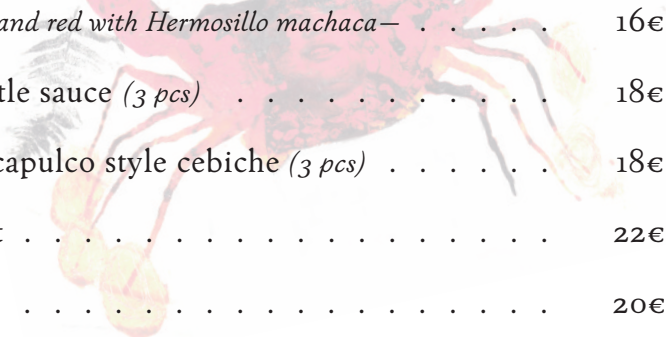
OUR CART TO THE TABLE

The authentic guacamole from Oaxaca with totopos and chicharrón <i>—crackling pork—</i>	14€
Cooked “chicatanas” ants (10 grs) <i>—Depending on availability—</i>	10€
Chapulines <i>—fried grasshoper—</i> from Oaxaca (30 grs) <i>—Depending on availability—</i>	8€
Homemade nixtamalized corn tortillas (6 pcs)	5€
Nixtamalized corn “ totopos ”	4€
Homemade Iberian pork “ chicharrón ”	5€
Macha sauce with “ajonjoli”, peanut and 7 chili peppers	3€
Habanero sauce , salt and lemon	3€
Habanero tatemada sauce	3€
Salsa of the day with totopos	6€

Many of our dishes have a vegetarian option. Consult our team.

VAT included

COLD STARTERS



Trio of oysters — <i>black aguachile with tuna, green with lemon/cucumber and red with Hermosillo machaca</i> —	16€
Tostadas —deep-fried corn tortillas— with red tuna and chipotle sauce (<i>3 pcs</i>)	18€
Tostadas —deep-fried corn tortillas— with centollo crab in Acapulco style cebiche (<i>3 pcs</i>)	18€
Our green cebiche with fresh fish from Barceloneta fish market	22€
Sinaloa-style aguachile with camarones	20€
Red aguachile with mango and fresh fish from Barceloneta fish market	22€

WARM STARTERS

Iberian pork tacos al pastor (<i>2 pcs</i>)	16€
Huitlacoche tacos from our milpa and quelites (<i>2 pcs</i>) — <i>vegan</i> —	18€
Mixiote with Oaxaca quesillo in Mexican pepperleaf with chorizo sausage and tortillas	18€
Huitlacoche mixiote from our milpa and wild mushrooms — <i>vegetarian</i> —	19€
Chargrilled elote cacahuazintle, like at the Coyoacán market	10€
Aztec tortilla soup	12 €

FROM THE SEA

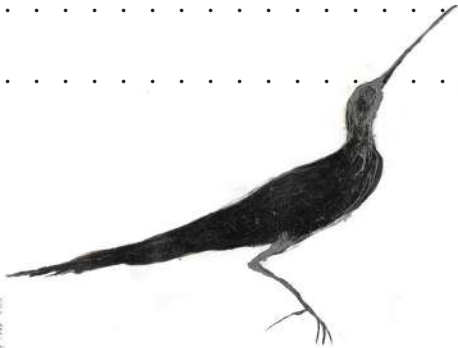
Ensenada taco with fried soft-shell crab (2 pcs)	26€
Tatemado octopus , surf and turf from Isla Mujeres	28€
Chargrilled fish from Barceloneta fish market Zarandeado-style	28€
Chargrilled wild sea bass with <i>huitlacoche</i> from our milpa.	28€

FROM THE EARTH

Michoacán-style Iberian carnitas – <i>pork</i> – to make your own tacos	28€
Cal Rovira organic chicken with our own Oaxaca-style black mole	25€
Iberian-breed cochinita pibil – <i>pulled pork</i> – with frijoles de la olla – <i>black bean stew</i> – and xnipec sauce	28€
Hermosillo-style tacos with matured-beef entrecôte	28€
Sonora-style beef ribs with chilaquiles	22€
Chamorro pibil with Iberico pork, Yucatecan festival (for 3-4 people)	58€

VAT included

Una Noche en México
 El mundo está lleno de maravillas y nosotros somos una parte de ellas.
 Queremos que disfrutes de la mejor comida mexicana en el mundo. En nuestra
 cocina usamos ingredientes de la milpa más
 fresca y auténtica, los ingredientes de
 nuestra tierra.



DESSERTS

“4 leches” cake with almond biscuit and red fruits	8€
Mini cheesecake with mango snow, red berries and schamoy sauce	10€
Artisan ice creams and snows from México — <i>chocolate, vanilla, mango, flor de rosita de cacao, pinole</i> — (3 pcs)	8€
Hot chocolate cake with black “mole” (spicy chilly sauce) from Oaxaca region	8€
Elote — <i>corn</i> — tamale with Oaxacan chocolate core	8€
Red fruit on mango with chamoy sauce	8€
The café de olla ceremony with cane-sugar piglet biscuits (<i>for 2 people</i>)	7€

Oaxaca de nuevo siempre después de un tiempo de
 Malancas. son unidos de animales por el
 Además yo casi para hacer fuego. le gusta que me
 gusta es que los árboles están secos y llenos de hojas
 que parecen animales durmiendo y esperando la lluvia.
 el extraño.



TASTING MENU

Price per person / Minimum 2 people

67€

The authentic **guacamole** from Oaxaca with totopos and chicharrón —*crackling pork*—

Oyster in green aguachile with lemon/cucumber

Red aguachile with mango and fish from Barceloneta fish market

Huitlacoche mixiote from our milpa and wild mushrooms

Ensenada taco with fried **soft-shell crab**

Iberian-breed **cochinita pibil** —*pulled pork*—
with frijoles de la olla —*black bean stew*— and xnipec sauce

Mexica **ice-cream**

Elote —*corn*— tamale with Oaxacan chocolate core

The **café de olla** ceremony
with cane-sugar piglet biscuits

Chocolate **truffle** with mescal and nopal chamoy sauce

VAT included

