



HOT CANAPÉS

BEEF SOPE

Yuzu queso fresco, pickled onion avocado crema.

PADRON POPPERS

Cheese mix, pickled jalapeno.

RED PIPIAN CROQUETTES

Guajillo puree, slow cooked chicken.

CHARRED BABY CORN

Pasilla mayo, pecorino romano cheese,
CHINGÓN chili powder

LOTUS PALETA

Yuzu tempura, szechuan pepper, cashew nuts

CHICKEN QUESADILLA

Mozarella cheese, chicken tinga.

POBLANO QUESADILLA

Charred poblano pepper, golden corn, mozzarella cheese.

CAVIAR BOCOL

Crème fraiche, Russian Sturgeon Caviar, chives,
CHINGÓN Chili powder.

CHINGÓN TETELA

Black tortilla, yuzu queso fresco, Foie gras mousse,
macadamia.



COLD CANAPÉS

SALMON TOSTADA

Habanero oil, avocado.

ASSORTED CHILI FRUIT SKEWER (VG)

Lime, CHINGÓN Chili powder.

TUNA TARTARE

Lime, spicy coriander mayo, charred tostada, pumpkin seeds.

BEEF TATAKI CRISP

Philo crisp, sesame seeds, chipotle vinegar.

SCALLOP BANDERA

Grilled scallop, fresh cucumber, compressed watermelon.

CURED SNAPPER SALTINE

Spicy guajillo, avocado crema.

MUSHROOM FLAUTA

Charred Shiimeji mushroom, hoja santa, spicy peppercorns.

BIB TACO (VG)

Chickpea picadillo, Daterino tomato.

JICAMA ROSA

Compressed jicama, spicy queso fresco, avocado.

CHICHARRIN

Prawn cracker, spicy thai prawn, cabbage, pickles.



DESSERTS

SESAME SEEDS PALANQUETA

Caramel, dark chocolate.

3 LECHE VERRINE

Sponge cake, mix berries.

DULCE DE LECHE TAMAL

Corn masa, dulce de leche.

BLACK TRUFFLE MACARON

Black truffle ganache, over home made macaroon.

QUINCE & CHEESE MILLE FEUILLE

Spanish manchego chesse, quince jam.