

One night in Mexico

24th & 25th April 2026

108,- p.P.

first starters

Ceviche Verde

Lime marinated raw seabream with avocado & oregano

Lentejas con platano

Beluga lentils & plantain salad

Dzik de res

Pulled beef salad with radish & onions

second starters

Sardinas empanizadas con pepita

Pumpkin seed breaded sardine & pico de gallo sauce

Tinga de zanahoria y col

Braised carrots & cabbage in smokey hot sauce

Mixiote de hongos

Traditional pit-barbecued dish with mushrooms & chilis

mains

Tuberculos de temporada en mole amarillito & tamal de arroz

Seasonal tuber in amarillito mole with rice tamal

Ossobuco en adobo con frijoles negros de la olla con fumet de epazote

Marinated ossobuco with black beans and smoked epazote herbs

Pesca en mole verde con calabacitas a la mexicana

Salmon in green mole with zucchini variety a la mexicana

desserts

Tapioca con naranja

Tapioca and oranges

Polvorones da tia Lupe

Powder biscuit aunt Lupe style

Tarta de chocolate, chile ancho & helado de vanilla de Papantla

Chocolate tartlet with ancho chilies and Papantla vanilla ice cream.