



Appetizers

Steamed pork tamal on hoja santa 210

Green Salsa

Guacamole with chapulines 265

Toasted grasshoppers. Pork rinds

“Canasta” tacos 210

One of each: beans, mole and pressed pork belly. Roasted onions.

Borracha, Green, habanero sauces

Huitlacoche tetela 230

Made of corn, goat cheese, quelites, green sauce

Sea bass, scallop & passion fruit ceviche 350

Mango, red onion, jalapeño oil, cilantro, hominy corn

White aguachile 340

Fried octopus, coconut sauce, habanero oil, white cucumber, scallion, cilantro

Garden empanadas 330

Pumpkin blossoms stuffed with local curd cheese & “escamoles”. Tomatillo cream

Soft shell crab tacos 245

Fried in black tempura, cucumber, red onion, jalapeño, lime mayonnaise. Corn tortilla

Crispy duck tacos 265

Candied carnitas in orange, tomatillo sauce, cream. Mixed lettuce salad, beans

Salads & Soups

Country salad 220

Mixed greens, avocado, white cucumber, seasonal tomatoes, curd cheese, seeds.

Hoja santa vinaigrette.

Textures 230

Watercress, baby spinach, goat cheese, candied peanuts, grapefruit, orange, figs.

Hibiscus and habanero honey dressing

Cesar Tz'onot 210

Romaine lettuce, parmesan cheese, baked yellow lemon, country bread crotón. Cesar dressing with smoked chipotle

“Conde” creamy bean soup 200

Guajillo chili, fresh cheese, epazote oil

Tortilla soup 220

Chicken and tomato broth, fried tortillas, avocado, panela cheese, fried coriander

Fideo seco 180

Panfried noodles in tomato and chipotle sauce, goat cheese, herbs



Entrées

Trout with green pipian 420

Potatoes, tender pumpkins, toasted pumpkin seeds

Pork jowl pozole 365

Broth of dried chilies, corn, radish, lettuces, fresh oregano

Black sea bass 460

Black recado sauce. Coriander risotto, roasted baby corn

Lamb ossobuco in drunken sauce 550

Baked for 12 hours, warm rice and chickpea salad, avocado purée and hoja santa

Suckling pig pibil 640

Pickled onion, charred habanero sauce, hand corn tortillas, black beans

Angus short rib 610

Braised in red mole, vegetables from the orchard, baked sweet potato

Beef barbacoa 500

Cooked in a wood oven overnight. Fresh corn tortilla, avocado, beans, rice salad

Rock cornish with mole 375

Poblano mole, banana chips, rice

Huanzontle cakes 385

Stuffed with oaxaca cheese, red mole, potatoes and tender pumpkins

The Classics

Alea burger 350

Angus beef, oaxaca cheese, guacamole, caramelized onion, lettuce, chipotle mayonnaise. Fries

Three cheeses & shrimp ravioli 290

Cream and garlic sauce

Seed crusted tuna 395

Cucumber salad, tomato, avocado, quinoa, herbs, jalapeño dressing

Chicken breast 310

Grilled with vegetables from the orchard and rice.

Morita chili sauce

Quesadilla from the “comal” 210

Fresh corn tortilla, oaxaca cheese, guacamole, tatemada sauce,

Chicken 255

Shrimp 290