Appetizers

Guacamole Tz'onot 265
Toasted grasshoppers, pico de gallo, pork rinds, wild cilantro

Ceviche Cuernavaca 245
Sea bass, mango, red onion, passion fruit & coconut tiger milk, cilantro and lime

Aguachile from Sinaloa 290
Shrimp, red onion, cucumber, avocado. Black pepper sauce

Taco from the Pacific 275
Pepper stuffed with guajillo octopus on a crusted flour tortilla, black tempura soft shell crab, radish & coriander

Two "Flautas de barbacoa de Hidalgo" 240
Green tomatillo sauce, avocado mousse, sour cream, cotija cheese
Beef consommé
Vegan option whit jackfruit barbacoa

"Tetela" from the forest 230
Hoja santa corn tortilla stuffed with huitlacoche and wild mushrooms, quelites, goat cheese, avocado mousse
Green sauce

Two "Salbutes from Yucatán" 235
Corn and bean tortilla, cochinita pibil, pickled onion, wild cilantro
Martajado tomato sauce
Vegan option whit jackfruit "cochinita pibil"

Two "chalupas Poblanas" 210
One in green sauce and one in red sauce, fried corn tortilla, baked brisked, onion

Salads

Cesar Tz'onot 250
Romaine lettuce, parmesan cheese, baked yellow lemon, country bread crouton. Cesar dressing with smoked chipotle, crispy bacon dust

Xec salad 255
Chaya and spinach, jicama, orange, grapefruit, wild cilantro, green onion, serrano pepper, toasted habanero dust
Lime vinaigrette

Nojoch kaaj salad 265
Green mixed leaves, quelites, prickly pear, roasted corn, red onion, radish, cilantro, chickpeas, ranchero cheese, tomatoes, green beans.
Dry pepper vinaigrette

Soups

"Caldo Tlalpeño" 240
Chicken broth, carrots, pumpkin, chickpeas, smoked chipotle pepper, avocado and cilantro

Tortilla soup 220
Tomato and pasilla pepper broth, fried tortilla, ranchero cheese, avocado, sour cream

Prices are in MXN and include taxes

Entrées

"Zarandeado" fish loin 500
Baked vegetables, pumpkin purée and roasted pepita, corn tortilla

Rosarito style lobster – price per oz
Baked with butter and lemon, red rice, beans, flour tortilla

Michoacan style pork carnitas 435
Beans, onion, cilantro, green, red, habanero sauce. Corn tortillas

Wood fired beef barbacoa 500
Cooked in a wood oven overnight. Fresh corn tortilla, avocado, beans, rice

Accompany it with Pulque 180
Fermented agave drink of pre-Hispanic origin

Wood-fired jackfruit barbacoa 365
vegan recipe for the beef barbacoa, served the exact same way.

"Huaxmole" Lamb ossobuco 610
Guajillo broth, guajes, white rice, wild cilantro. Corn tortilla

The Grandmother's Mole 375
Chicken breast, black mole, rice, banana chips. Corn tortillas

Pork belly & green mole 440
Mashed potatoes, green beans

Black sea bass 460
Cilantro risotto, black chilmole sauce, quelites, bay roasted corn

Suckling pig pibil 640
Pickled onion, charred habanero sauce, corn tortillas, black beans

Vegan "Mixiote" 385
Carrot, jackfruit, chayote, corn, local pumpkin, mushrooms, sweet potato, chili adobo baked in maguey leaf. Corn tortillas, tatemada sauce, nopales salad

Jackfruit "Cochinita pibil" 365
Pickled onion, charred habanero sauce, corn tortillas, black beans

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.

Quesadilla from the "comal" 210
Fresh corn tortilla, Oaxaca cheese, guacamole, tatemada sauce,
Chicken 255 **Shrimp 290**

Fettuccine 300
Pomodoro sauce, three cheese sauce or butter sauce

Beef "milanesa" 375
Baked vegetables, mashed potatoes

Vegan burger 290
Green peas & chickpeas, tomatoes, pink hummus, avocado, onion
French fries or sweet potato fries

Dessert

Los churros 245
The all classic with dulce de leche ice cream

Artisan ice cream 200
Seasonal flavors

"Buñuelo" 235
Guava mousse and piloncillo honey

Ate de papaya 240
Lemon sponge cake, vanilla ice cream

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