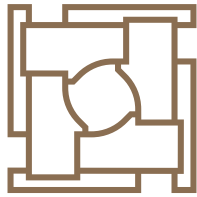


# M E N Ú



## A P P E T I Z E R S

### GRILLED BREAD

Served with Greek yogurt, Parmesan, and whipped eggplant



## S T A R T E R S

### BLACK CORN ESSENCE

With confit shrimp and wheat coral (a delicious cream of corn and huitlacoche)



### BABY MIX

With Parmesan crisps, hibiscus flower vinaigrette, lime, goat cheese, and caramelized almonds



### TUNA TIRADITO

Yellowfin tuna with ponzu, cilantro and yellow chili



### SALMON STICK

With avocado mousse and wasabi (contains sulfites, fish, eggs, mustard, and gluten)



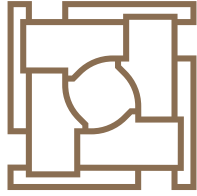
### BEEF TARTARE

Beef tartare with aged mustard emulsion and cactus toast



# CARNAL

F A S H I O N C U I S I N E



M A I N C O U R S E S

**MUSHROOM STRUDEL**

Strudel filled with mushrooms & portobellos, port wine, Cendre cheese, and lime foam (VEGETARIAN)



**CATCH OF THE DAY**

Grilled "zarandeado" style with candied lemon peel and olive oil



**GRILLED OCTOPUS WITH HUACATAY SAUCE**

Grilled octopus with a Huacatay (Andean herb) sauce



**ARRACHERA**

Chargrilled arrachera with roasted garlic sauce and chili

**QUACK-QUACK**

Duck carnitas tacos with onion, green bell pepper, and green chili sauce



**LAMB RACK**

Panko-crusted lamb rack, served with wild rice, walnut cream, and baby corn sprouts



**BONE MARROW**

Charcoal-roasted bone marrow, esquites, and "macha" chili sauce



D E S S E R T S

**WATERMELON SALAD**

Watermelon, strawberry and mango salad with passion fruit foam and a touch of mint

**CRÈME BRULÉE**

Table-torched passion fruit crème brûlée



**CHEESECAKE**

Grilled cheesecake with roasted pear



A L L E R G E N S



DAILY



SESAME



LUPINS



PEANUTS



NUTS IN SHELL



SULPHITE



SHELLFISH



MUSTARD



GLUTEN



EGG



FISH



CELERY



CRUSTACEANS



SOY