



VEGETARIAN

ANTOJITOS

MINI QUESADILLAS OTOMI | 10

Three Quesadillas with homemade quesillo, purslane, huitlacoche.



TAMAL DE ELOTE | 15

Fresh corn tamale, corn cream, esquites, cotija cheese, corn husk ash.

✧ PANELA ASADA AL HORNO | 17

Oven-baked Panela cheese, dried peppers rub with handmade corn tortillas.

Add: Wild Mushrooms +6 | Asparagus +6 | Zucchini +4

CEVICHE DE COLIFLOR | 15

Pickled cauliflower, cucumber, mango, cherry tomatoes, serrano pepper, avocado, pickled red onion pearls.

SOPES DE HONGO AL PASTOR | 14

Three homemade corn masa cakes topped with sautéed wild mushrooms marinated in "al Pastor" adobo, perón sauce.

XQUITES | 6

Roasted shaved corn, dried peppers aioli, cotija cheese.

TACOS AHOGADOS | 10

Crispy adobo-seasoned potato tacos, drowned in roasted tomato sauce, veneno sauce, cabbage.



PLATOS FUERTES



STEAK DE COLIFLOR | 18

Cauliflower steak, pipian verde, purslane, chickpeas.

ENCHILADAS DE FLOR DE CALABAZA | 18

Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane, green rice.

ARROZ CREMOSO Y HONGOS | 16

Green creamy rice with asparagus and squash, wild mushrooms sautéed in guajillo confit.



TACOS DE COLIFLOR | 14

Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste" and green rice.

✧ QUESADILLAS OTOMI | 18

Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, perón sauce.

TACOS DE NOPALES | 14

Sautéed cactus salad, baby potatoes, taquera sauce, green rice.

SOPAS Y ENSALADAS

ENSALADA DE TEMPORADA | 13

Greens, watermelon, cucumber, blackberries, red onion, tain, honey-lemon dressing.

SOPA DE MILPA | 10

Vegetable soup, squash, corn, green beans, wild mushrooms, asparagus, squash blossom, purslane.



PARA COMPARTIR

SALSA Y TOSTADAS | 8

Three salsa sampler, homemade tostadas, mama coco sauce, taquera sauce, chile perón sauce.

COLIFLOR AL AJILLO | 8

Sautéed cauliflower florets with guajillo-garlic confit, citrus.

ENSALADA DE NOPALES | 7

Cactus, onion, cilantro, tomatoes.



GUACAMOLE Y TOSTADAS | 14

Fresh guacamole with homemade tostadas.

✧ CHILES SHISHITOS TOREADOS | 6

Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

PAPAS ENCHILADAS ZAMORANAS | 8

Braised baby potatoes cooked in a dried peppers and citrus adobo.

FRIJOLE DE LA OLLA | 4

Clay pot bayo beans.

ARROZ VERDE | 4

Green Rice.

