

## TO START

### **Sikil Pak** 9

Roasted pumpkin seed  
mole, pine, totopos

### **Queso de Aro** 11

Fresh cheese, martajada  
sauce, tortillas

### **Ceviche** 14

Scottish sea trout,  
butternut squash  
aguachile

## MAINS

*Served with fresh corn tortillas*

### **Mole** 27

Slow-cooked short rib,  
mole poblano

### **Carnitas** 25

Confit pork shoulder,  
chicharrón

### **Suadero** 23

Hen of the woods and oyster  
mushrooms, smoked pasilla salsa

### **Adobado** 29

Charred monkfish, ratte potato,  
spicy kelp butter

## ADD

### **Beans** 6

Refried beans,  
queso fresco

### **Xnipec** 5

Pickled  
vegetables,  
jalapeño &  
honey dressing

## COMAL

### **Tetela** 9

Chorizo, new potato,  
hispi cabbage

### **Costra** 12

Aged ribeye, grilled cheese,  
wheat tortilla

### **Baja Taco** 8

Beer-battered Cornish cod,  
chipotle, wheat tortilla

### **Tostada** 7

Baked beetroot, seaweed oil,  
elderflower vinegar

## SPECIALS

### **Quesadillas** 24

Oaxaca cheese, Wiltshire black truffle,  
salsa verde, crème fraîche (2 pieces)

### **Gringa** 34

Lobster al pastor, Spenwood cheese,  
wheat tortillas

### **Crudo** 18

Cured bluefin tuna, kohlrabi, pickled  
scotch bonnet, soy & sesame salsa

### **Callo** 29

XL confit scallop, gooseberries, sesame  
& burnt habanero salsa, corn  
chicharrón

# FONDA

## DESSERTS

### **Nieve** 6

Chocolate sorbet, smoked pasilla  
chili oil

### **Tamal** 11

Corn steamed cake, dates,  
butterscotch

### **Arroz con Leche** 9

Rice pudding, quince, cinnamon,  
mezcal custard

### **Santiago's Cheesecake** 8

Blackcurrants, meco chili