

TO START

Sikil Pak 9

Roasted pumpkin seed
mole, pine, totopos

Queso de Aro 11

Fresh cheese, martajada
sauce, tortillas

Ceviche 18

Sea bass, rhubarb
aguachile, almond cream

MAINS

Served with fresh corn tortillas

Mole 27

Slow-cooked beef short rib,
mole poblano

Carnitas 25

Confit pork shoulder,
chicharrón

Suadero 23

Maitake and oyster mushrooms,
smoked pasilla salsa

Adobado 29

Charred monkfish, ratte potato,
spicy kelp butter

ADD

Frijoles 6

Refried beans,
queso fresco

Xnipec 5

Pickled
vegetables,
jalapeño &
honey dressing

COMAL

Tostada 7

Baked beetroot, seaweed oil,
elderflower vinegar

Baja Taco 8

Battered Cornish cod,
chipotle, wheat tortilla

Tetela 9

Chorizo, new potato,
hispi cabbage

Costra 12

Aged ribeye, grilled cheese,
wheat tortilla

SPECIALS

Crudo 25

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

Callo 27

Confit Orkney scallop, gooseberries,
sesame & burnt habanero salsa, corn
chicharrón

Quesadillas 28

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

Gringa 28

Lobster al pastor, Spenwood cheese,
wheat tortillas

FONDA

DESSERTS

Nieve 6

Chocolate sorbet, smoked pasilla
chili oil

Tamal 11

Steamed corn cake, dates,
butterscotch

Arroz con Leche 9

Rice pudding, quince, cinnamon,
mezcal custard

Santiago's Cheesecake 8

Blackcurrants, meco chili