

FONDA

Aguachile oyster, cucumber, elderflower	6
Roasted pumpkin seed mole, pine, totopos	9
Crab tostada, sweetcorn, tarragon, arbol chilli	16
Seabass crudo, rainbow carrots, scotch bonnet, hazelnut	19
Fresh 'queso de aro' cheese, martajada sauce, tortillas	12
Bluefin tuna ceviche, heritage tomato, black cherries	27
Beef tartare cachanilla, smoked chilli, tostada (add 10g Oscietra caviar +25)	21
Baja fish taco, chipotle, wheat tortilla	10
Roasted cauliflower tetela, new potato, hispi cabbage	9
Steak costra, grilled cheese, wheat tortilla	12
Black truffle quesadillas, salsa verde, crème fraîche (2 pieces)	26
Mushroom gringa, spenwood cheese, achiote, wheat tortilla	17
<i>Served with fresh corn tortillas</i>	
Slow-cooked beef short rib, mole poblano	31
Oyster and maitake mushroom suadero, smoked pasilla salsa	25
Grilled octopus, ratte potato, bone marrow, flour tortillas	39
Pork shoulder carnitas, pickled red onion, chicharrón (serves 2)	46
Refried beans, fresh cheese	6
Pickled vegetables, jalapeño honey dressing	5
Raspberry sorbet, smoked pasilla chilli oil	7
Churros, chocolate, butterscotch, arbol	12
Rice pudding, black cherries, mezcal custard	10
Strawberry tamal, guajillo chilli, cream	11