

Appetizers

Steamed pork tamal on hoja santa 190

Green Salsa

Guacamole with chapulines 240

Toasted grasshoppers. Pork rinds

“Canasta” tacos 190

One of each: beans, mole and pressed pork belly. Roasted onions.

Borracha, Green, habanero sauces

Huitlacoche tetela 210

Made of corn, goat cheese, quelites, green sauce

Sea bass, scallop & passion fruit ceviche 320

Mango, red onion, jalapeño oil, cilantro, hominy corn

White aguachile 310

Fried octopus, coconut sauce, habanero oil, white cucumber, scallion, cilantro

Garden empanadas 300

Pumpkin blossoms stuffed with local curd cheese & “escamoles”. Tomatillo cream

Soft shell crab tacos 220

Fried in black tempura, cucumber, red onion, jalapeño, lime mayonnaise. Corn tortilla

Crispy duck tacos 240

Candied carnitas in orange, tomatillo sauce, cream. Mixed lettuce salad, beans

Salads & Soups

Country salad 200

Mixed greens, avocado, white cucumber, seasonal tomatoes, curd cheese, seeds.

Hoja santa vinaigrette.

Textures 210

Watercress, baby spinach, goat cheese, candied peanuts, grapefruit, orange, figs.

Hibiscus and habanero honey dressing

Cesar Tz'onot 190

Romaine lettuce, parmesan cheese, baked yellow lemon, country bread croton

Cesar dressing with smoked chipotle

“Conde” creamy bean soup 180

Guajillo chili, fresh cheese, epazote oil

Tortilla soup 200

Chicken and tomato broth, fried tortillas, avocado, panela cheese, fried coriander

Fideo seco 160

Panfried noodles in tomato and chipotle sauce, goat cheese, herbs.

Entrées

Trout with green pipian 380

Potatoes, tender pumpkins, toasted pumpkin seeds

Pork jowl pozole 330

Broth of dried chilies, corn, radish, lettuces, fresh oregano

Black sea bass 420

Black recado sauce. Coriander risotto, roasted baby corn

Lamb ossobuco in drunken sauce 500

Baked for 12 hours, warm rice and chickpea salad, avocado purée and hoja santa

Suckling pig pibil 580

Pickled onion, charred habanero sauce, hand corn tortillas, black beans

Angus short rib 550

Braised in red mole, vegetables from the orchard, baked sweet potato

Beef barbacoa 360

Cooked in a wood oven overnight. Fresh corn tortilla, avocado, beans, rice salad

Rock cornish white mole 340

Poblano mole, banana chips, rice

Huanzontle cakes 350

Stuffed with oaxaca cheese, red mole, potatoes and tender pumpkins

The Classics

Alea burger 320

Angus beef, oaxaca cheese, guacamole, caramelized onion, lettuce, chipotle mayonnaise.
Fries

Three cheeses and shrimp ravioli 260

Cream and garlic sauce

Seed crusted tuna 360

Cucumber salad, tomato, avocado, quinoa, herbs, jalapeño dressing

Chicken breast 240

Grilled with vegetables from the orchard and rice.

Morita chili sauce

Quesadilla from the "comal" 190

Fresh corn tortilla, oaxaca cheese, guacamole, tatemada sauce,

With chicken 230

With shrimp 260