

BLANCO COLIMA

COLD STARTERS

AVOCADO AND HEART OF PALM CARPACCIO	
Heart of palm ceviche, artichoke, black olive, caper (200g)	\$315
TUNA TOSTADA	
Baja California, ponzu habanera, spicy mayo (50g)	\$190
HAMACHI	
Japanese, ponzu, serrano poblano purée (80g)	\$550
SHAVED PUNTA MITA OCTOPUS	
Olive oil, lime, serrano pepper, matcha sauce (100g)	\$490
SHRIMP CEVICHE	
Shrimp, mango, avocado, green tomato, ginger (120g)	\$380

AGUACHILES

GREEN MUSHROOM AGUACHILE	
Green serrano, apple, cucumber, mint (120g)	\$295
RED AGUACHILE WITH LION'S CLAW SCALLOP	
Chintextle, red serrano, onion (120g)	\$490
WAGYU AGUACHILE	
Red serrano, ginger, sesame, bao bun (90g)	\$490

SALADS

BURRATA AND ORGANIC BEETS	
Warm burrata, orange reduction, truffle balsamic cream (200g)	\$420
HOUSE SALAD	
Hearts of palm, avocado, heirloom tomato, asparagus (200g)	\$320
MIZUNA SALAD	
Black mustard leaves, pickled plum, cherry, amaranth, raspberry vinaigrette (200g)	\$320
JOSEFINA SALAD	
Lettuce leaves, spinach, pear, gorgonzola cheese, caramelized walnuts, and balsamic vinaigrette (200g)	\$320

HOT STARTERS

MILPA-STYLE SOUP	
Corn smut, corn kernels, squash, poblano pepper (300g)	\$260
HUITLACOCHES QUESADILLAS	
Sourdough, Oaxaca cheese, epazote (4pzs)	\$260
CRISPY OCTOPUS	
Organic masa gorditas, Oaxacan fresh cheese (2pzs)	\$260
IBERIAN HAM CROQUETTES	
Alioli, slices of Iberian ham (6pzs)	\$295
CONFIT SUCKLING PIG	
Blue corn tortilla, guacamole (4pzs)	\$395
SHORT RIB BARBACOA TACOS	
Mashed salsa, roasted avocado, pickled onions (4pzs)	\$420
NORTEÑOS	
Milk-fed goat, roasted onions, grilled cheese (2pzs)	\$385
QUESABIRRIA	
Short rib, sobaquera tortilla, cheese mix, consommé (1pz)	\$280
ESQUITES WITH RIB EYE PORK RIND	
Esquites, bone marrow, semi-aged cheese (160g)	\$385
PRIME FILET CHALUPAS	
Semi-cured Manchego, piquillo peppers (2pzs)	\$360
RIB EYE CRUST	
Asadero cheese, grilled chiles (180g)	\$490

PASTAS AND RICE

DUCK CONFIT RAVIOLI	
Fromager d'Affinois, truffle, seasonal mushrooms (250g)	\$475
WHITE AND GREEN ASPARAGUS RISOTTO	
Cilantro pesto, burrata (250g)	\$495
SEASONAL MUSHROOM RISOTTO	
Garlic style, mushroom ragout (250g)	\$495
WOOD-FIRED PELÓN PORK RICE	
Smoked pork belly, sweet pepper, spicy aioli (250g)	\$595

FISH

SOFT-SHELL BLUE CRAB TACOS	
Red rice, avocado, spicy mayo (2pzs)	\$385
ROBALO IN THE MILPA	
Creamy esquites, pumpkin seed crust (160g)	\$560
SALMON WITH TAMARIND MOLE	
Quelite salad, brown rice, fried plantain (160g)	\$525
COLOSSAL SHRIMP	
Butter, lime, parsley (220g)	\$515
PACIFIC RED SNAPPER IN SALT	
Roasted tomato, artichokes, mashed potatoes (1kg)	\$1750
FISH A LA TALLA	
On mesquite wood, beans, roasted onions, tortillas (1kg)	\$1750

MEAT

FILET PRIME WITH FOIE GRAS	
Thousand-layer potatoes, French green beans, oporto sauce, and shallots (180g)	\$690
STEAK & FRITES	
Angus rib eye, potatoes, demi-glace (400g)	\$810
COWBOY STEAK	
Black angus, heirloom tomato salad, sweet grilled corn (1kg)	\$2845
BRAISED SHORT RIB	
Piloncillo and morita sauce, portobello, cherry tomatoes (160g)	\$790

SIDE DISHES

GRILLED SWEET CORN (160g)	\$125
GRILLED ASPARAGUS (100g)	\$210
GRILLED VEGETABLES (200g)	\$255
CONFIT SPANISH ARTICHOKES (3pzs)	\$360
FRENCH FRIES (160g)	\$125
MASHED POTATOES WITH BUTTER (160g)	\$150