

BLANCO COLIMA

COLD APPETIZERS

IBERIAN HAM		
100% Pure Acorn-Fed Cinco Jotas (80g)		\$1300
AVOCADO AND HEART OF PALM CARPACCIO		
Ceviche of heart of palm, artichoke, black olive, caper (200g)		\$315
TUNA TOSTADA		
Baja California, habanero ponzu, spicy mayo (50g)		\$190
HAMACHI		
Japanese, ponzu, serrano poblano purée (80g)		\$550
SHAVED PUNTA MITA OCTOPUS		
Olive oil, lemon, serrano, matcha sauce (100g)		\$490
SHRIMP CEVICHE		
Shrimp, mango, avocado, green tomato, cucumber, ginger (120g)		\$380

AGUACHILES

GREEN MUSHROOM AGUACHILE		
Green serrano, apple, cucumber, mint (120g)		\$295
RED LION’S PAW SCALLOP AGUACHILE		
Chintextle, red serrano, charred onion (120g)		\$490
WAGYU AGUACHILE		
Red serrano, ginger, Persian cucumber, bao bread (90g)		\$490

SALADS

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

HOT APPETIZERS

MILPA SOUP		
Huitlacoche, elote, calabaza, chile poblano (300g)		\$260
HUITLACOCHES QUESADILLAS		
Sourdough, Oaxaca cheese, epazote (4pzs)		\$260
OCTOPUS CHICHARRÓN		
Organic masa gorditas, Oaxacan fresh cheese (2pzs)		\$260
IBERIAN HAM CROQUETTES		
Aioli, slices of Iberian ham (6pzs)		\$295
CONFIT SUCKLING PIG		
Blue corn tortilla, guacamole (4pzs)		\$395
SHORT RIB BARBACOA TACOS		
Martajada sauce, charred avocado, pickled onions (4pzs)		\$420
NORTEÑOS		
Suckling goat, charred onions, grilled cheese (2pzs)		\$385
QUESABIRRIA		
Short rib, sobaquera tortilla, cheese mix, consommé (1pz)		\$280
ESQUITES WITH RIB EYE CHICHARRÓN		
Esquites, bone marrow, semi-mature cheese (160g)		\$385
RIB EYE CRUST		
Asadero cheese, sautéed chilies (180g)		\$490

PASTAS AND RICE

DUCK CONFIT RAVIOLI		
Fromager d’Affinois, truffle, seasonal mushrooms (250g)		\$475
TAGLIATELLE WITH 5J IBERIAN HAM		
Chestnut, quelites, poached egg, slices of ham (250g)		\$450
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, spicy aioli (250g)		\$595

CATCH

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

MEAT

PRIME FILET		
Potato mille-feuille, French green beans, Port sauce and shallot (180g)		\$690
STEAK & FRITES		
Angus rib eye, potatoes, demi-glace (400g)		\$860
COWBOY STEAK		
Black angus, heirloom tomato salad, grilled sweet corn (1kg)		\$2845
BRAISED SHORT RIB		
Piloncillo and morita sauce, portobello, cherry tomatoes(160g)		\$790

SIDES

GRILLED SWEET CORN (160g)	\$125
GRILLED ASPARAGUS (100g)	\$210
GRILLED VEGETABLES (200g)	\$255
FRENCH FRIES (160g)	\$125
BUTTER MASHED POTATOES (160g)	\$150