

BLANCO COLIMA

COLD APPETIZERS

AVOCADO AND REGGIANO CARPACCIO

Soft pita and arugula (200g) \$295

TUNA TOSTADA

Baja California, habanero ponzu, spicy mayo (40g) \$180

HAMACHI

Japanese, ponzu, poblano serrano puree (80g) \$540

SHAVED PUNTA MITA OCTOPUS

Olive oil, lemon, black sauces, ponzu (90g) \$480

AGUACHILES

GREEN MUSHROOM AGUACHILE

Green serrano, apple, cucumber, mint (120g) \$295

BLACK KAMPACHI AGUACHILE

Dried chiles, raspberry, citrus (90g) \$480

RED LION'S PAW SCALLOP AGUACHILE

Chintextle, red serrano, onion (120g) \$480

WAGYU AGUACHILE

Red serrano, ginger, sesame, bao bun (90g) \$480

SALADS

BURRATA AND ORGANIC BEETS

Warm burrata, orange reduction, truffle balsamic cream (200g) \$395

HOUSE SALAD

Heart of palm, avocado, heirloom tomato, asparagus (200g) \$280

QUELITES SALAD

Quelites, pitaya, goat cheese, chia and cacao wafer, macha vinaigrette (200g) \$320

MIZUNA SALAD

Black mustard leaves, pickled plum, cherry, amaranth, raspberry vinaigrette (200g) \$320

HOT APPETIZERS

LIME SOUP

Wagyu, rice noodle, red serrano (250g) \$210

HUITLACOCHES QUESADILLAS

Sourdough, Oaxaca cheese, epazote (4pzs) \$260

OCTOPUS CHICHARRÓN

Organic masa gorditas, Oaxacan fresh cheese (2pzs) \$260

IBERIAN HAM CROQUETTES

Alioli, slices of Iberian ham (6pzs) \$295

CONFIT PORK

Charro beans, guacamole (4pzs) \$395

NORTEÑOS

Suckling goat, charred onions, grilled cheese (2pzs) \$360

BEEF CHEEK

Yellow chile mayonnaise, avocado puree with pipicha (4pzs) \$260

QUESABIRRIA

Short rib, sobaquera tortilla, cheese mix, consommé (1pz) \$260

RIBEYE CHICHARRÓN

Esquites, bone marrow, semi-aged cheese (160g) \$360

PRIME FILET CHALUPAS

Semi-cured Manchego, piquillo peppers (2pzs) \$360

RIBEYE CRUST

Asadero cheese, charred chiles (180g) \$420

PASTAS AND RICES

RIGATONI WITH ZUCCHINI FLOWER

Fresh cheese, apple, huitlacoche (250g) \$220

DUCK CONFIT RAVIOLI

Fromager d'Affinois, truffle, seasonal mushrooms (250g) \$445

WHITE AND GREEN ASPARAGUS RISOTTO

Cilantro pesto, burrata (250g) \$495

SEASONAL MUSHROOM RISOTTO

Garlic style, mushroom ragout (250g) \$495

PORK PELÓN WOOD-FIRED RICE

Smoked pork belly, sweet pepper, spicy alioli (250g) \$595

FISH

SOFT-SHELL BLUE CRAB TACOS

Creamy scallop, avocado, sesame (2pzs) \$360

SNAPPER IN THE MILPA

Creamy esquites, pumpkin seed crust (160g) \$525

CHARCOAL GRILLED TOTOABA

Tender leek emulsion, artichoke, caramelized pepper (160g) \$620

SALMON WITH TAMARIND MOLE

Quelite salad, fried plantain(160g) \$525

COLOSSAL SHRIMP

Bone marrow butter (2pzs) \$480

PACIFIC RED SNAPPER BAKED IN SALT

Roasted tomato, artichokes, mashed potatoes(1kg) \$1675

GRILLED FISH

Wood-fired mesquite, beans, charred onions, tortillas (1kg) \$1675

MEAT

CONFIT DUCK

Poblano mole, foie gras tamale (160g) \$570

PRIME FILET WITH FOIE GRAS

Potato mille-feuille, French green beans, port and shallot sauce (180g) \$690

STEAK & FRITES

Kansas high choice, potatoes, bone marrow and piloncillo sauce (400g) \$760

HIGH CHOICE RIB STEAK

Black Angus, heirloom tomato salad, sweet corn on the grill (900g) \$2600

SIDES

SWEET CORN ON THE GRILL (160g) \$115

GRILLED ASPARAGUS (100g) \$195

GRILLED VEGETABLES (200g) \$255

CONFITED SPANISH ARTICHOKES (2pzs) \$360

FRENCH FRIES (160g) \$115

BUTTER MASHED POTATOES (160g) \$150

TASTING MENU

\$1800