

DINNER \$45 PER PERSON

LET'S START

choose one

guac + chips

spicy salsa macha

*contains cilantro, sesame and nuts, veg, df***caesar salad**radicchio, romaine hearts, fresh herbs,
pecorino cheese, croutons *veg, gf***feta, tomato + olives**cucumbers, onion, basil, lemon oil dressing *veg, gf*

LAND+SEA

choose one

bone-in chicken breastpolenta, baby carrots, chipotle creamy sauce *gf***wild caught salmon***

tamarind glaze, mango & green papaya, avocado purée

*contains cilantro, gf, df***butternut squash enchiladas**chihuahua cheese, avocado, pickle onion,
pipian sauce *gf, veg*

DESSERT

vanilla bean rice pudding

with caramelized pineapple

WINE	Casa Madero Chardonnay MX	17
PAIRINGS	Château Gravelle-Lacoste Graves FR	17
	La Lomita Cabernet Sauvignon MX	18
	Château Musar Cinsault/Cab Sauv/Syrah LEB	18
	Drylands Sauvignon Blanc NZ	15
	Gouguenheim Cab Sauvignon Reserva AR	15
	Vendaval Chardonnay CL	13
	Ontañon Crianza Tempranillo-Garnacha SP	14
COCKTAIL	ay carajillo	
	casa noble reposado, licor 43, café de la olla, chocolate bitter	16