



MENU

I. ESQUITES FESTIVOS

Tender Corn Kernels simmered in butter and spices, topped with Queso Fresco, Crema, Lime, and, of course, Chile . A perfect starter to share and savor on a special night

Begleitet von Cava oder Ponche Navideño (Weihnachtspunsch mit oder ohne Alkohol)

II. ÀPERO PLATTER

An selection of bites to start the evening:

Obleas (Charred Flour Tortillas with Manteca-Browned Butter, Maldon Salt)

Pimientos de Padrón "Toreados" (Tossed in Salsa Negra with Miso and Black Garlic)

& Crispy Lamb Birria Croquettes with Herb Crema

III. TAMAL GLORIOSO

Soft and fluffy Masa wrapped in Banana Leaves, stuffed with Fresh Mussels in red Chile Adobo... or Vegi, filled with Pumpkin and Marroni, Steamed to perfection!

IV. MOLE ARTESANAL

Mezcal-brined chicken breast in Homemade Mole - a traditional blend of chiles, spices, chocolate. A dish rich in history and deep flavors, perfect for celebrating and sharing on this special night. or Mole Vegi with Seasonal Vegetables from our Local Market.

V. PAN DE ELOTE WITH MEXICAN WHISKEY FLAMBÉE

A moist Sweet Corn Cake, sinfully soaked in Mexican Corn Whiskey

