

TLAXCALA DO EXIST, APIZACO TOO.

WE WERE BORN AND RAISED HERE. HERE IS OUR CHILDHOOD, OUR FAMILY AND FRIENDS WITH WHOM WE USED TO GO TO LA MALINCHE AND TO THE TLAXCALA OR TIZATLÁN CARNIVALS; WE USED TO ENJOY THE BULLFIGHTS FROM OUTSIDE THE BULLRING, EAT SHRIMP COCKTAILS AT THE EDGE OF THE HIGHWAY, TORTAS WITH CHALUPA IN EVERY CORNER AND 'CAMILITO' ICE CREAMS AT DOWNTOWN. WE USED TO VISIT OUR GRANDPARENTS' RANCHES, ON AUGUST WE SAW THE SAWDUST RUGS IN HUAMANTLA AND IN "DAY OF THE DEAD" SEASON WE MADE COCONUT AND SWEET POTATO CANDIES.

THIS MENU IS AN INTERPRETATION OF OUR HOMETLAND, OUR PAST LIFE, OUR BELOVED ONES. CHEF FRANCISCO MOLINA AND HIS TEAM ARE GRATEFULL FOR YOUR VISIT.

BON APPETITE.

SEASON SPECIALS

chipotle stuffed with shrimp and codfish *a la veracruzana* (sauce of tomato and onios cooked olive oil) with roasted eggplant puree and caviar, \$205

pumpkin soup
with bacon, fried sweet potato and cashews, \$73

ENTREÉS

chicken molote made with fried soft dough,
goat chese and adobo sauce, \$145

crab and curd "gordita"
tomato light sauce and brussel sprouts, \$98

rib eye milanese "tortas" (sandwiches)
chalupa, sauce of the day and avocado
five pieces, \$215 / three pieces, \$153

charcoal-grilled octopus tostadas (dried
tortilla base)
with hueyotlipan organic beans, baked
pineapple and guacamole
five pieces, \$164/ three pieces, \$114

SOUP

roast tomato soup
roasted in walnut wood charcoal with
huauzontle (goosefoot weed) croquettes and
edible flowers, \$69

SALAD

jicama salad with cucumber, cheese
chicharron, fresh herbs and smoked sweet
potato, \$95

**EVERY SINGLE DISH IS PREPARED AT THE MOMENT AND WITH FRESH INGREDIENTS,
SIDES CANNOT BE CHANGED.**



TASTING MENU

TLAXCALA DO EXIST

pumpkin soup
with bacon, fried sweet potato and cashews

apizaquense “torta” (sandwich)
aged rib aye milanese, chalupa and
“xoconostle” (prickly pear) sauce

native corn chilaquil (fried tortilla chips)
quail in mojo de ajo (garlic sauce) and black
tomatillo sauce

turkey “enmolada” (tortilla bathed with mole
sauce)
artisan mole sauce

catch of the day (bass / red snapper) barbecue
cooked in a maguey leaf, with brussel sprouts pipián
(sauce made from pumpkin seeds)

sour atole (beverage made from corn) skull
ayocote candy

traditional pumpkin candy
pumpkin seed ice cream and crunchy squash
blossom

candies and chocolates with fruits and herbs from
apizaco

paired, \$1250 / without pairing, \$750

*THIS MENU IS PERSONAL AND DOES NOT INCLUDE TIP.
DISHERS AND SIDES CANNOT BE CHANGED.*

MAIN DISHES

THROUGH SMOKE AND CHARCOAL

30 days aged rib aye
with four mole sauces from tlaxcala, onions and
buttered mushrooms, \$290

salmon barbecue
cooked in a maguey leaf, with eggplant pureé,
\$230

pork head carnitas (confit)
with soupy rice and pickled baby vegetables,
\$160

turkey enmoladas (tortillas bathed with mole
sauce)
roasted with pulque (maguey low alcoholic
beverage), black mole sauce and plantain cream,
\$216

escamole tostadas, ant eggs cooked with
green beans, served on a fried tortilla and
green mole, \$245

quail in mojo de ajo (garlic sauce)
native corn chilaquiles (fried tortilla chips) in black
tomatillo sauce, \$255

enfrijoladas made with tortilla and stuffed with
smoked pork belly, sauce made with beans,
perfect egg and fresh cheese from tlaxco,
tlaxcala, \$195

*THE CATCH OF THE DAY DEPENDS ON SEASON AND
AVAILABILITY.*

