

**WE COOK TLAXCALA VALLEY'S CUISINE.**

**WE USE PRODUCTS FROM OUR HOMETOWN, MOSTLY AGROECOLOGICAL BOUGHT FROM THE APIZACO ALTERNATIVE MARKET. IN THIS LAND OF BULLFIGHTERS AND SAVORY STREET FOOD WE ENJOY A HEARTY CULINARY TREASURE: ENDEMIC CORN AND MAGUEY, SEAFOOD COMING FROM VERACRUZ, WILD MUSHROOMS, QUELITES AND OTHER FRUITS FROM THE FOREST ARE OUR MAIN INGREDIENTS.**

**CHEF FRANCISCO MOLINA AND HIS TEAM ARE GRATEFUL FOR YOUR VISIT. BON APPETITE.**

## SEASON SPECIALS

**ayocote beans salad**  
with fried octopus, boneless beef feet and chicharrón, \$175

## STARTERS

**tlacoyos filled with ayocote bean**  
bean and dried shrimp broth, \$83

**corn gordita with crab and ricotta inside** ayocote  
beans and tomato broth, 95

**rib eye milanese torta (sandwich)**  
stuffed with corn chalupa and guacamole made  
with manzano chili  
five, \$195 / three, \$135

**charcoal-grilled octopus tostadas (dried tortillas  
base)**  
organic refried beans, grilled pineapple and  
guacamole made with manzano chili  
five, \$149 / three, \$98

## SOUPS

**roasted tomatoes**  
with huauzontle (goosefoot weed) croquettes  
and edible flowers, \$68

**corn cream soup**  
with huitlacoche (corn smut) and shrimp balls  
stuffed with ricotta from tlaxco, tlaxcala, \$83

## SALAD

**salad made with salmon**  
cured in hoja santa, watercress and quelites,  
heirloom tomatos, local cheese and almonds,  
\$90



## TASTING MENU

*A JOURNEY THROUGH TLAXCALA VALLEY*

### **soup tomatoes**

with huauzontle (goosefoot weed) croquettes

### **corn gordita with crab and ricotta inside**

ayocote beans and tomato broth

### **chilaquiles made with heirloom corn**

in black sauce made of tomatillo with quail breast with garlic

### **salmon in mexican barbecue**

cooked in maguey leaf and quiote purée

### **pistachio pipián**

with guajolote breast and asparagus

### **fermented corn beverage frozen**

with sweet pumpkin

### **warm corn pancake**

with grilled mamey ice cream

### **selection of homemade chocolates**

paired, \$1050

without pairing, \$650

## MAIN DISHES

### **rib eye with roasted vegetables**

bone marrow and beer sauce, \$235

### **Salmon in mexican barbecue**

cooked in maguey leaf and quiote purée, \$209

### **smoked turkey breast**

pipian sauce made with pistachios and sauteed vegetables, \$195

### **enmoladas (tortillas bathed with mole sauce)**

with roasted wild turkey, mole prieto and banana cream on the top \$189

**head carnitas** whit mexican rice and carrots from our garden, \$160

### **chilaquiles made with heirloom corn,**

in black sauce made of tomatillo with quail breast with garlic, \$195

