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**STARTERS**

**COLD**

ANDANZA SALAD Spring mix lettuce, cucumber, orange, amaranth, spinach and avocado dressing	130
CARROT HUMMUS AND BRAISED VEGETABLES Squash, green beans, zucchini, corn kernel, grape tomato	160
CARROTS AND HOMEMADE BURRATA Onion ashes, olive oil, basil, balsamic	240
TUNA TARTAR Beet, apple, shallot, Eureka lemon, pita bread, chives, parsley	160
CATCH OF THE DAY CEVICHE Tiger's milk of holly leaf, jícama, radish, avocado	220

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**HOT**

CORN INFLADITAS TRÍO Zucchini blossom, duck and mole, green mole	220
SOUR DOUGH TOAST Mixed mushrooms, grape tomatoes, green salad	140
VEGAN ENCHILADAS Ranchera salsa, pumpkin seeds, cauliflower chorizo	160
ONION AND LEEK TART Seasonal fruit preserve	160
SUN-DRIED TOMATO BELLPEPPER CREAMY SOUP Almond, goat's cheese, basil	170
ROASTED CORN SOUP Huitlacoche, zucchini blossom, jalapeño, epazote	160

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**MAIN COURSES**

SOUS VIDE POLLITO DE LECHE Potato purée, fresh salad	290
DUCK MAGRET Carrots, zucchini, Brussel sprouts, green mole, pipian	550
SHRIMP HOMEMADE PAPPARDELLE Roma tomato, manzano chilli, garlic, coriander, parmesan cheese	290
BAKED SALMON Pineapple, avocado, guajillo adobo	495
BEEF TENDERLOIN Sweet potato purée, cactus paddle, Malbec reduction	450
PORK BELLY Creamy corn, Flor de Mayo bean, zucchini, cauliflower	290

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**TO SHARE**

PORK BELLY 450GR (16OZ)	400
RIB EYE STEAK 560GR (20OZ), caramelized red onion	650
BRAISED SHANK PORK	390
FRENCH CUT LAMB RACK, gremolata	750
WHOLE POLLITO DE LECHE, limón amarillo, tomate cherry	310

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**SIDES**

ROASTED CAULIFLOWER AND BRUSSEL SPROUTS	150
POTATO PURÉE	120
CREAMY KALE AND SPINACH	200
TRUFFLE FRENCH FRIES	140
CREAMY CORN SUCCOTASH	130
MAC & CHEESE	120

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**SALSAS**

VEAL JUS	100
CHICKEN JUS	100
WHITE WINE SAUCE	100
BUTTER HERBS	140
MALBEC SAUCE	130