

3-course menu

• Uno •
CHIPS
GUACAMOLE
ESQUITES

Cooked sweet corn grains, accompanied with cheese, mayonnaise, lemon and piquín chili / *M, E, SI*

-- Dos --

BIRRIA SHARING

Slow cooked brisket marinated with chile guajillo, ancho and spices, topped with onion, coriander and salsa roja / *SI, So*

PASTOR SHARING

Chicken marinated in guajillo chili, served with cilantro, onion and fresh pineapple. Salsa roja on the side / *SI*

--- Tres ---

MIXTECO CAKE

Chocolate-spiced coffee cake, served with honey-passion fruit sauce and chia seeds, coffee crumble and vanilla ice cream / *M, E, So, H*

X 549

COYO

4-course menu

• Uno •
CHIPS
GUACAMOLE
ESQUITES

Cooked sweet corn grains, accompanied with cheese, mayonnaise, lemon and piquín chili *M, E, SI*

-- Dos --

AGUACHILE DE SALMÓN 🍣

Fresh salmon filet with cucumber, avocado, spring onion and cherry tomato served with citrus-chile guajillo sauce. *F, SI*

--- Tres ---

BIRRIA SHARING

Slow cooked brisket marinated with chile guajillo, ancho and spices, topped with onion, coriander and salsa roja *SI, So*

PASTOR SHARING

Chicken marinated in guajillo chili, served with cilantro, onion and fresh pineapple. Salsa roja on the side *SI*

---- Quattro ----

MIXTECO CAKE

Chocolate-spiced coffee cake, served with honey-passion fruit sauce and chia seeds, coffee crumble and vanilla ice cream *M, E, So, H*

X 749

5-course menu

• Uno •
CHIPS
GUACAMOLE
ESQUITES

Cooked sweet corn grains, accompanied with cheese, mayonnaise, lemon and piquín chili *M, E, SI*

-- Dos --

AGUACHILE DE SALMÓN 🍣

Fresh salmon filet with cucumber, avocado, spring onion and cherry tomato served with citrus-chile guajillo sauce *F, SI*

--- Tres ---

TOSTADA DE MARISCOS

Mixture of the sea, octopus, shrimp, surimi and tuna fish mixed with crunchy fruits, citrus juice and chili. Topped with alfalfa sprouts and black sesame *F, Sk, Mo, Ses*

---- Quatro ----

BIRRIA SHARING

Slow cooked brisket marinated with chile guajillo, ancho and spices, topped with onion, coriander and salsa roja *CI, So*

PASTOR SHARING

Chicken marinated in guajillo chili, served with cilantro, onion and fresh pineapple. Salsa roja on the side *SI*

----- Cinco -----

MIXTECO CAKE

Chocolate-spiced coffee cake, served with honey-passion fruit sauce and chia seeds, coffee crumble and vanilla ice cream. *M, E, So, H*

X 899

5-course vegan menu

• Uno •
CHIPS
GUACAMOLE
FRIJOLAS CHARROS

Pinto beans cooked with onion, paprika, vegan chorizo and bacon *SI*

-- Dos --

FLAUTAS DE CAMOTE 🍠

Crispy sweet potato tacos served with cheese, chipotle mayo, mango habanero salsa, radish and chives

--- Tres ---

TOSTADA OAXACA.

Crispy chia seed tortilla, served with Vegan cheese, cherry tomato, coriander oil, balsamic and habanero reduction *Su, SI*

TOSTADA DE TINGA 🍠

Crispy fried corn tortilla with refried beans and carrot stewed with onion, tomato and chipotle chile. Served with salad *SI*

---- Quatro ----

TACO DE MILPA VEGANA

Melted cheese, portobello and shimeji mushrooms, corn, coriander and garlic

TACO DE PASTOR VEGANO

Soya meat marinated in guajillo chili, served with cilantro, onion and fresh pineapple *SI*

----- Cinco -----

PALETA DE MANGO

Homemade mango lollies topped with mango and chile tajín.

X 749

Please contact the restaurant if you have allergies