

# nuestro

RODAVENTO

## LUNCH & DINNER

### A GOOD START

#### **Dry aged beef tartar - \$160.00**

Knife-cut “cecina Vallesana”, pickled local mushrooms and manzano chili mayonnaise.

#### **Salmon trout pate and local greens mousse- \$195.00**

Confit salmon trout, green leaf mousse and ginger aioli.

#### **Fish ceviche- \$195.00**

Catch of the day, soursop and local yellow chili. Ask for today's catch.

#### **Spinach and fennel bulb salada- \$105.00**

Fresh spinach, apple, fennel bulb, caramelized pecan nuts with cinnamon dressing.

#### **Mojo de ajo kale salad- \$140.00**

Crispy kale, garlic and lemon dressing, pumpkin and sesame seed praline.

#### **Strawberry, confit tomatoes and manchego salad - \$150.00**

Organic strawberries, sorrel, manchego cheese from Jilotepec Edo. Mex. and strawberry vinaigrette.

#### **Suckling pig tacos, green mole and purslane- \$195.00**

Hand made tortillas, slow-cooked suckling pig, green mole and fresh purslane leafs.,

#### **Shrimp tacos with burnt chili salsa- \$195.00**

Hand made tortillas, sauteed shrimp, burnt chili salsa and pickled red onion.

#### **Dry noodle soup- \$120.00**

Dry noodles with three chili salsa, pork rinds, avocado and sour cheese.

### SOUPS

#### **Shrimp soup with sauteed corn - \$120.00**

Canteen-style shrimp soup, guajillo chilli and sauteed corn.

#### **Broad bean soup - \$95.00**

Light broad bean soup, star anise and sauteed local green leafs.

#### **Our pozole - \$145.00**

Light broth with chicken, suckling pig or vegetarian with lettuce, oregano, chili, radish and cacahuacintle corn.

MAIN COURSES

**Chicken with almond mole - \$250.00**

Roasted organic chicken, almond-chili sauce, zucchini and Toluca style chorizo.

**Short rib, coffee butter and sweet onion puree - \$490.00**

Slow cooked short rib, coffee infused butter, organic honey, burnt eggplant puree and sweet onion puree.

**Roasted cauliflower- \$160.00**

Roasted Cauliflower, tomato sauce, sour cheese, cream and sesame seed oil,

**Grilled picanha with black spices sauce - \$390.00**

Grilled picanha, manzano chili potato mash, black spices jus.

**Fresh fish with garlic sauce and achiote oil- \$280.00**

Catch of the day, grapefruit crust, garlic creamy sauce, sauteed spinach and achiote oil.

**Jalisco Dip - \$180.00**

Our French dip version. Confit suckling pig sandwich to dip in tomato sauce and arbol chili sauce

SWEET ENDING

**Mezcal and hibiscus- \$95.00**

Hibiscus-mezcal sorbet, chocolate tamal, cinnamon cream.

**Honey and lavender- \$115**

Green tea biscuit, white chocolate nest, peaches, honey and lavender ice cream.

**Humo - \$110.00**

Almond crumble, chocolate biscuit, orange jam and orange ice cream

**Corn and caramel - \$105.00**

Corn cake, caramel flan, lemon zest ice cream, toffee.

**Fruit jelly and cheese - \$190.00**

Selected craft Mexican cheeses, fruit jelly and bread.

COFFEE / TEA

Espresso - \$60.00 • Machiatto - \$65.00 • Capuccino - \$75.00 • Late - \$74.00 • Regular- \$50.00

Herb infusions- \$50.00