



I. ESQUITES FESTIVOS

Tender Corn Kernels simmered in butter and spices, topped with Queso Fresco, Crema, Lime, and, of course, Chile . A perfect starter to share and savor on a special night

Served with Cava or Sparkling Hibiskus Aperitivo 0% - Café de Olla with Rum & Orange Liqueur

II. ÀPERO PLATTER

A selection of bites to start the evening!

Obleas (Charred Flour Tortillas with Manteca-Browned Butter, Maldon Salt)

Pimientos de Padrón "Toreados" (Tossed in Salsa Negra with Miso and Black Garlic) & Crispy Lamb Birria Croquettes

Cocktail Pairing: "Adiós 2025 Spritz"

Bitter Aperitivo, Pepper Cordial, Red Fruits Puree, Cava (Fr. 15.-)

III. TACO DE GLORIA

Beer and Amaranth Battered Soft Shell Crab Taco, Crema de Hierbas, Salsa Fresca, Persimmon.
- Vegi Option Available

Red Wine Pairing: Santa Natural Wine Black Muscat (MX) (1.5dl: Fr.12.-)

IV. ALBONDIGAS DE LA NOCHE VIEJA

Dry-Aged Beef in smoky Tomato Caldillo and Rabbit in Salsa de Poblano
- Vegi Option Available

Agave Pairing: Espíritu Montaraz Pechuga Ancestral 'Mole' (15ml Fr.12.-),
Los Siete Misterios Doba-Yej Espadin Mezcal (15ml Fr.12.-)

V. AZAFLAN Y GARAPIÑADOS

Creamy Saffron Flan with Crunchy Caramelized Pecans

Cocktail Pairing: "Peanut Sbagliato"

Vermouth Rosso, Bitter, Cava, Peanut Liqueur, Espresso (Fr.21.-)

