

LA MÁS GORDA

Our set menu is served as a sharing experience.
All starters, mains, sides and dessert are brought to the table
for everyone to enjoy together.

PARA PICAR

Salsa Platter of 5 Salsas

Roasted salsa verde, Cindy's peach habanero (hot), salsa negra (mild), jalapeño salsa (sweet/mild), house hot sauce (hot), chimi churri Verde(mild), with blue totopos

STARTERS

Guacamole *v,vg*

Edamame, herbs, blue totopos

Pork Belly Chicharrones

Camote, ahi amarillo vegan mayo

Trout Tiradito

Smoked tigers milk, pickled courgette, avocado

King Prawn Tempura

Chipotle mayo, lime

MAINS

28 Days Dry Aged Irish Tomahawk Ribeye Steak (1.2 Kg) *g,d*

Chimichurri verde and comte cubes

Miso Black Cod 160 Gr, North Pacific Ocean, Japan

220g, North Pacific Ocean, Japan

SIDES

Crushed Pink Fir Potatoes *v,vg*

Morito chili oil, aioli

Charred Hispi Cabbage *v,vg*

Miso, pickled jalapeño

Grilled Corn on the Cob *v,vg*

Chipotle, brown butter, mayo, coriander

DESSERT

Cinnamon Churros *d,g*

Tres leches dip



AZTECA
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N - Nuts | D - Dairy | G - Gluten | V - Vegetarian | VG - Vegan

Please inform your server of any allergies or dietary requirements before dining.

A discretionary service charge of 12.5% will be added to your bill.