

4-course tasting menu

• Uno •

TOTOPOS

Tortilla chips with salsa roja

GUACAMOLE

Avocado, coriander, garlic and lime juice

•• Dos ••

CEVICHE MOJITO

Sea bass marinated with citrus, jalapeño, habanero, mint, coriander, onion & garlic. Topped with sugar meringue, tortilla & mango / F, E

••• Tres •••

TACO SHARING

All complements to make tacos

TACO PATO DULCE

Chipotle and honey marinated duck.
Topped with guajillo mayo & sakura / E

TACO DE BARBACOA

Baked lamb marinated with guajillo chili & spices.
Topped with the coriander, onion & lemon

RICE POBLANO

•••• Quattro ••••

AVOCADO BROWNIE

Gluten free avocado brownie, served
with pistachio ice cream / M, E, Pi

X 569,- per person



Please contact the restaurant if you have allergies

5-course tasting menu

• Uno •

TOTOPOS

Salsa de chile de arbol & tortilla chips

GUACAMOLE

Avocado, coriander, garlic and lime juice

•• Dos ••

CEVICHE TUNA

Fresh tuna marinated with burnt habanero chilli and citrus.
Served with black sesame & coriander cream. Topped
with pickled red cabbage / F, Se, M

••• Tres •••

TOSTADA PATO DULCE

Tostada with chipotle and honey marinated duck.
Topped with guajillo mayo & sakura / E

TOSTADA BRISKET

Crispy corn tortilla with fried beans, slow cooked beef brisket,
Guajillo mayo, cabbage & avocado / E

•••• Quattro ••••

TACO SHARING

All complements to make tacos

TACO DE PASTOR

Grilled chicken marinated in citrus and axiote mexican spices

TACO DE BARBACOA

Baked lamb marinated with guajillo chili and spices.
Topped with the coriander, onion & lemon

RICE POBLANO

••••• Cinco •••••

AVOCADO BROWNIE

Gluten free avocado brownie, served
with pistachio ice cream / M, E, Pi

X 789,- per person

COYO

Vegetarian 4 - course

can be made vegan

- Uno -

TOTOPOS

Tortilla chips with salsa roja

GUACAMOLE

Avocado, coriander, garlic and lime juice

- - Dos - -

CEVICHE VEGETAL

Seasonal mushroom ceviche with onion, coriander, coconut, pineapple, jalapeño & citrus

- - - Tres - - -

TACO SHARING

All complements to make tacos

TACO DE PASTOR

Soy meat marinated in citrus and axiote mexican spices

MILPA

Portobello & corn, topped with crispy gouda cheese, coriander & onion / M

RICE POBLANO

- - - - Quatro - - - -

SORBET

Sorbet served with vegan crumble and fresh fruit

X 469,- per person



Please contact the restaurant if you have allergies

Vegetarian 5 - course

can be made vegan

- Uno -

TOTOPOS

Tortilla chips with salsa roja

GUACAMOLE

Avocado, coriander, garlic and lime juice

- - Dos - -

CEVICHE VEGETAL

Seasonal mushroom ceviche with onion, coriander, coconut, pineapple, jalapeño & citrus

- - - Tres - - -

TOSTADA PLACERA

Crispy tortilla with fried beans, cactus, pico de gallo & avocado.
Topped with fresh cheese / M

- - - - Quatro - - - -

TACO SHARING

All complements to make tacos

TACO DE PASTOR

Soy meat marinated in citrus and axiote mexican spices

MILPA

Portobello & corn, topped with crispy gouda cheese, coriander & onion / M

RICE POBLANO

- - - - - Cinco - - - - -

SORBET

Sorbet served with vegan crumble and fresh fruit

X 669,- per person

COYO