

COCINA CON ORIGEN

CASA ALEX

Appetizers

Ash Mole Tetelas

3 pieces

Stuffed with Morelos refried beans, served with 7-day ash mole, Cotija cheese ^{DO} and creamy avocado

\$195

Grasshopper Rocks

3 pieces, 40 gr each

Crispy bites filled with quesillo and grasshoppers, served with macha mayonnaise

\$185

Corn Ribs

8 pieces, 180 gr

Grilled baby corn, served with chipotle mayonnaise and spiced with lemon-pepper

\$195

Beef Foot Tostadas

3 pieces, 60 gr each

Traditional beef foot tostada with a Morelos bean base and Xnipec salsa

\$190

Carrot Tinga Tostadas

4 pieces, 80 gr

\$150

Oxtail Birria Tacos

4 pieces, 120 gr

Slow-cooked oxtail with smoked chiles and aromatic spices, Jalisco style

\$265

Aguachile Verde

120 gr

Shrimp or fish marinated in green sauce with cucumber and red onion.

\$260

Sustainable Catch Tiradito

80 gr

Served with mango-passion fruit sauce, serrano chile slices and orange supremes

\$275

Cate de Mi Corazón Green or Red*

\$190

Guacamole green or red* with or without grasshoppers

Stuffed Squash Blossom

3 pieces,

Squash blossom taquitos filled with requesón and Cotija cheese in truffle oil, with chipotle sauce

\$205

Octopus Carpaccio

120 gr

Served with habanero aioli, black coral and lemon sauce

\$275

Arrachera Tacos

4 pieces, 120 gr

Hanger steak tacos served with roasted salsa, creamy avocado and chicharrón dust

\$265

Stewed Venison Tamal

110 gr

Made with Morelos masa and wrapped in banana leaves

\$210

Roasted Suckling Pig Tacos

4 pieces, 120 gr

Served with roasted salsa, creamy avocado and chicharrón dust

\$290

Michoacan-Style Corundas

2 pieces, 80 gr

Mushrooms served with 7-day ash black mole. They can be chicken-filled

\$170

Plantain Molotes

3 pieces, 47 gr

Ranch cream and Cotija cheese ^{DO}

\$190

Soups

Green Salsa Chicharrón Cream

250 ml

Served with chicharrón bits and cream

\$185

Bone Marrow Soup

250 ml

Traditional homemade bone marrow soup with marrow

\$195

Salads

Milpa Salad

Tomato, baby corn, beans, fried tortilla strips, onion, nopal, greens and watercress, with citrus-guajillo vinaigrette

*Optional: with or without grasshoppers

\$175

Green and Bold Salad

Lentils, peas, chickpeas, seasonal tomato, mint, cilantro, and mixed lettuces, with lemon vinaigrette and a touch of honey

\$175

Hoja Santa Stuffed

Sprout salad with seasonal insects and hoja santa stuffed with quesillo

\$195

Beet Morralitos

3 pieces

Beets stuffed with requesón, mushrooms, guajillo chile and anchovies, with a splash of jocoque and beet

\$180

Saturdays and Sundays

Cahuamanta (Bycatch)

250 ml

Traditional northwest Mexican dish; manta ray broth with shrimp, vegetables and spices. Recipe by Doña "Nena" Valdez, 80 years old, Plan de Ayala, Ahome, Sinaloa

\$320

Wild Boar Pozole

Made with cacahuazintle corn, served with tostadas, cream, lettuce, onion, radish and oregano

\$375



Main Courses

Creamy Cauliflower Rice

Morelos rice

\$215

Roasted Cauliflower

Cooked sous-vide, served with sautéed seasonal vegetables and chipotle sauce

\$225

Braised Beef Tongue in Its Juices

150 gr

Traditional slow-cooked beef tongue (8 hours), served with baby vegetables

\$375

Roasted Young Chicken

350 gr

Young chicken baked in banana leaves, bathed in three-chile adobo, served with pot beans, greens salad and handmade tortillas

\$390

Peanut-Crusted Beef Filet

200 gr

Sealed sous-vide and cooked for 6 hours, served with truffled mashed potatoes and baby vegetables or green salad

\$450

CHAIRMAN'S RESERVE Rib Eye

400 gr

Served with grilled chiles, sweet potato puree, roasted spring onions and charred chili pepper

Optional: Herb butter

\$710

Fresh Seasonal Catch

170 gr

Served with caramelized plantain puree, baby carrots and seasonal vegetables

\$450

Shrimp meatballs

150 gr

In homemade chipotle sauce, served with Morelos ^{DO} green rice

\$420

Pork Belly

170 gr

Confit pork belly, served with green mole and seasonal vegetables

\$390

Beef Cheek

160 gr

Cooked for 12 hours sous-vide, served with potato mille-feuille and seasonal vegetables.

\$375



Vegetarian option available
Designation of Origin: **DO**

Tasting Menu

Mexican Brushstroke

5 courses

\$1,150

Gastronomic Journey

9 courses

\$1,600

Pairing

\$1,400



Desserts

Corn Mousse

Sweet corn, vanilla and chocolate soil

\$220

Faux Quail Egg Nest

3 pieces

Filled with coconut and passion fruit, served in a light coconut sauce

\$220

Mazapán Popsicle

Perfect balance of sweet with a touch of salt covered with chocolate White or Dark

\$175

Steaming Red Fruit Soup with Red Wine

200 ml

Reduction of fresh red fruits steamed with red wine and chocolate brownie; served tableside

\$260

Dessert Mix ^{DO}

\$310

Kids Menu

Choice of options

Price per child: \$195

