

TEMPO

CONTEMPORARY CUISINE

BY *Martin Perasategui*.

Tasting Menu

Snack



King Crab With Avocado And Greek Yoghurt



Vegetable Hearts Salad With Lobster,
Cream Of Organic Lettuce And Iodized Juice



Tomato Stuffed With “Chipirón Pelayo”,
Served With Light Thai Broth And Truffle Aroma



Grilled Chilean Salmon, Coconut,
Red Curry, Crunchy And Liquid Mollusc



Lamb Ossobuco Cooked At Low Temperature
With Creamy Red Endive And Olive Bites



Apple Sorbet, Panna Cotta Fennel
And Fresh Celery



Cocoa, Fermented Black Garlic,
Raspberry And Brown Sugar



Petits Fours

Tasting Menu \$1560 MXN
Price In Mexican Currency/TAX Included