
TEMPO

CONTEMPORARY CUISINE

BY *Martin Perasategui*.

NATURE IS WISE, YOU ONLY HAVE TO LISTEN IT.
THE MARKET IS WHAT DICTATES AND SUGGESTS WHAT WE PURCHASE AND CREATE.

WELCOME HOME!

SEAFOOD, VIANDS, AND OTHERS DELIGHTFUL AND SUCCULENT PREPARATIONS, COOKED
RESPECTING THE PRODUCT... THE MEAL HAS ONLY JUST BEGUN.

Suggestions

Iberian Ham Special Selection, Olives Bread And Fresh Tomato

\$837

Caviar Malesol 30 Gr, Russian Style With Vinegar Pickled Shallots, Citric Sour Cream

\$1997

Premium Cheeses Selection, Paired With Homemade Jams, Crispy Breads And Seasonal Fruits

\$385

Entrées

Red Tuna Tartar Seasoned With Kimchi Sauce, Citric Ponzu Pearls And

Snow Ice Of Ginger And Raspberry

\$327

Grilled Tomato Stuffed With "Chipirón Pelayo", Served With Light Thai Broth With Truffle Aroma

\$317

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

\$295

Foie Gras Gratinated Chard, Strawberries And Apples

\$445

Vegetarians

Creamy Ravioli Stuffed with Wild Mushrooms Garnished With Crunchy Truffle Meringue

\$325

Fishes

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

\$595

Grilled Lobster With Citric Butter, Garnish With Soya Risotto, Smoked

Spheres And Orange And Carrot Pil-Pil

\$875

Roasted Snapper Lying Over An Aniseed Sea-Bed, Coral Mayonnaise And Champagne Foam

\$555

Prices in Mexican Currency/ Tax Included

TEMPO

CONTEMPORARY CUISINE

BY *Martin Berasategui*.

Meats

Lamb Ossobuco At Low Temperature Cooked With Creamy Red Endive And Olive Bites
\$689

Grilled Pigeon Accompanied With Pickled Cucumber With White Vinegar And Curry, Truffled Potato Spheres,
Truffle And Foie Gras Sauce
\$1695

Rib Eye, Dry Aged 25 days, Accompanied With Iberian Ham Chlorophyll, Potato
Terrine, Smoked Bacon Dice
And Camembert Cheese Bombom
\$797

Tradition In All The Concept

Travel Across The Time, Through The Emblematic
Elaborations of Martin Berasategui's Kitchen
Where Flavors And Tradition Combine to Delight Your Palate

Caramelized Mille Feuille With Marinated Salmon, Foie Gras, Spring Onion And Green Apple
\$337

Rabbit "Á La Royale" With Cabbage Jam, Light Sweet Quince And Bitter Cocoa
\$579

Traditional Apple Pie With Papantla Vanilla Ice Cream
\$239

Deserts

Selected Chocolates, Fresh Butter, Cream... Creaminess, Sourness, And A Lot Of Aroma...
Sugar With Compassion!

Mandarin Frozen Cream With Verbena, Orange Jelly And Pearls Of Lemon Cold
\$215

Sorbet Apple, Panna Cotta Fennel And Fresh Celery
\$215

Baked Chocolate With Crystallized Pear, Cinnamon Stick And Caramel Ice Cream
\$237

Cocoa, Fermented Black Garlic, Raspberry And Brown Sugar
\$229

Prices in Mexican Currency/ Tax Included
