

## Starters

Conch, lemon, red onion, and cilantro \$260

Green tomatoes, broad beans, nopales, meco pepper, and Ocosingo cheese \$196

Endives, vanilla, lemon, and pixtle \$203

Tomatoes, anchovy, and basil \$185

Fennel, apple, tarragon, and aged sheep's milk cheese \$255

Wagyu steak tartare al pastor \$280

Roasted sweet potatoes, buttermilk, and macha sauce \$218

Corn tamal, celeriac, and smoked butter \$175

White mole, fermented carrots, and coal \$215

Kale and pistachio pipián tacos \$127

## Pasta and Soup

Vegetable minestrone \$215

Orecchiette, tuna, cherry tomatoes, and black olives \$280

Carrot ravioli, yogurt, lovage, sorrel, and fennel \$260

Potato gnocchi, señorita, and clavito mushrooms \$270

Beet risotto, radicchio, and Chiapas cheese \$310

Tagliatelle, Italian sausage, and chile de árbol \$298

Pappardelle, chicken liver, and sage \$275



ROSETTA

### **Fish and Meat**

Pozole verde with robalito, herbs, and chilacayote \$340

Huachinango, tamarind, peppermint, and coconut \$435

Róbalo in sea salt with herbs and samphire \$498

Sirloin tips, parsley, green tomatoes, and prickly pear \$455

Suckling pig, smoked sweet potatoes, achiote, and marjoram \$430

### **Dessert**

Padua cheese, barley bread, and Tsitsilché honey \$255

Barley mille-feuille and lavender ice cream \$115

Pink pine nut sorbet, pixtle, and meringue \$155

Peaches, elderflowers, and tarragon \$108

Hoja santa and criollo white bean cacao \$210

Fresh herbs, rosemary ice cream, and olive oil \$145

Macadamia sorbet \$120



## Starters

Conch, lemon, red onion, and cilantro \$260

Green tomatoes, broad beans, nopales, meco pepper, and Ocosingo cheese \$196

Endives, vanilla, lemon, and pixtle \$203

Tomatoes, anchovy, and basil \$185

Fennel, apple, tarragon, and aged sheep's milk cheese \$255

Wagyu steak tartare al pastor \$280

Roasted sweet potatoes, buttermilk, and macha sauce \$218

Corn tamal, celeriac, and smoked butter \$175

White mole, fermented carrots and coal \$215

Kale and pistachio pipián tacos \$127

## Pasta and Soup

Vegetable minestrone \$215

Orecchiette, tuna, cherry tomatoes, and black olives \$280

Ravioli, ricotta, and lemon \$275

Potato gnocchi, señorita, and clavito mushrooms \$270

Beet risotto, radicchio, and Chiapas cheese \$310

Tagliatelle, Italian sausage, and chile de árbol \$298

Pappardelle, chicken liver, and sage \$275



May 29, 2021

### Fish and Meat

Pozole verde and robalito, cacahuazintle corn, herbs, and chilacayote \$340

Huachinango, tamarind, peppermint, and coconut \$435

Róbalo in sea salt with herbs and samphire \$498

Sirloin tips, parsley, green tomatoes, and prickly pear \$455

Braised short ribs and polenta \$560

### Dessert

Padua cheese, barley bread, and Tsitsilché honey \$255

Barley mille-feuille and lavender ice cream \$115

Pink pine nut sorbet, pixtle, and meringue \$155

Peaches, elderflowers, and tarragon \$108

Hoja santa and criollo white bean cacao \$210

Fresh herbs, rosemary ice cream, and olive oil \$145

Macadamia sorbet \$120



ROSETTA