

GUADALAJARA

La Docena

20th - 24th May

Leche de tigre shot

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Razor clam, coriander, salsa macha, leche di tigre

Oyster, bergamot mignonet, fig leaf oil

Scallop, chiltepín aguachile, red onion & cucumber

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Brown crab with morita chilli mayo

Octopus ceviche tostada, celeriac mayo & avocado

Prawn burnt aguachile, radishes, coriander

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Sweet potato with pistachio pipián, salsa macha & purslane

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Gurnard 'zarandeado', xnipec, avocado emulsion

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British wagyu barbacoa, tortillas

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Dulche de leche 'volcán', banana ice cream

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.