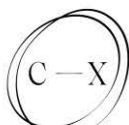




Codex



STARTERS

MAÍZ DE LLUVIA, *Rain Corn*, garlic and epazote butter, raw corn tomato sauce, extra aged Cotija cheese, handmade tortillas. 18

PARADITO DE KAMPACHI, 6 days cold aged, mango, green apple, avocado, lemon puree, hoja santa green aguachile. 19

CRUDO DE ATÚN, *Tuna Crudo*, avocado, creamy avocado and pipicha, dehydrated tomatoes, 6 month barrel aged soy foam, sweet lime. 19


ALCACHOFAS AL COMAL, *Roasted artichokes*, toasted pine nut, habanero-yuzu mayonnaise, dill, carrot puree, mushroom skin. 22

CONCHAS AHUMADAS Y CERVEZA LOCAL, *Smoked shells and local beer*, pickled sauce, pancetta, preserved lemon, portobello oil, beer foam 22

TACO DE LENGUA DE RES, *Confit beef tongue taco*, black tortilla, avocado puree, salsa borracha, chicharron, pickled onion with hibiscus flowers. 16

SOPA DE GUIAS, ox tail, corn, zucchini blossom, quelites, epazote and mushrooms. 15

SEAFOOD BIRRIA, octopus, dried shrimp, chiral clam, seascallop, crunchy corn, lemon oil. 19





Codex



FROM THE LAND

DUO DE CERDO, *pork duo*, confit pancetta, lacquered with chili ancho liqueur, pear textures. Steamed bun with pressed pork rinds, chili puree, creamy avocado. 29

BARBACOA DE CORDERO DE IXTLAN, *Ixtlan Lamb barbecue*, lamb shoulder, chickpea puree, carrots from San José del Valle, corn sprouts, consommé. 31

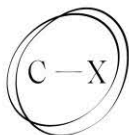
NEW YORK WAGYU, purple potato with salt, dehydrated mushrooms, smoked quelites puree, truffle juice. 84

TAMAL DE ELOTE UCHEPO, green pipián, curd cheese, mulato chili powder, quelites salad, Sea Salt. 21





Codex




FROM THE SEA

TOTOABAEN RECADO NEGRO, parsnip puree, tempura broccolini, confit leek, black sauce, fennel bulb salad. 42

LOMO DE ATÚN, *Tuna loin*, wrapped in hoja santa, chorizo sauce, onion ashes, brussels sprouts puree. 34

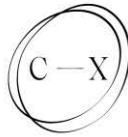
JAIBA DE CONCHA SUAVE, *soft shell crab*, ancho chili-black garlic, citrus jocoque, charred eggplant purees, tomato sauce with chipotle and brown sugar. 29

CAMARÓN CHINTEXTLE, grilled shrimp, dried shrimp and chili sauce, pickled vegetables. 39





Codex



SWEET

TEPACHE, Fermented pineapple and infused in brown sugar for 3 days, allspice, Cinnamon, Coconut Sorbet, Cinnamon smoke, coconut crunchies, Mezcal. 12

CACAO Y PASILLA, Chocolate mousse, pasilla core, cacao financier, currant gel. 13

JERICAYA, Typical Jalisco dessert made with milk, egg, cinnamon, cooked in a bain-marie in the oven to generate the typical crust of such a dessert that is similar to the French crème brûlée. 12

NICUATOLE, Corn stones with almond core, covered with black and white cocoa butter, base of jacond cinnamon, Pinole crumble and barley with roasted corn, Baby corn in honey syrup, Edible flowers, thyme ice cream, roasted Corn Nicuatole, Popcorn with caramel and salt. 12

