

Bienvenidos a



bajo el encino

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THE TEAM

**Chef / Owner** Javier Plascencia

**Executive Chef** Oscar Torres

**Sous Chef** Jesús Díaz

**Pastry Chef** Jesús Zazueta

**General Manager** Stephanie Figueroa

**Wine Director** Lauren Plascencia

**Sommelier** Glenda Villalobos

**Bartender** Cris Mata

THE PRODUCERS & PURVEYORS



# Animalón

- Snacks -

## CRUDO DE KAMPACHI

fresa verde / ahuchile de fresa / tostada de maíz azul + salsa macha

Kampachi crudo / strawberry aguachile / green strawberries / blue corn tostada + salsa macha

## LOBINA ASADA

bok choy / abulón / hongo / dashi

Striped seabass / bokchoy / abalone / mushrooms / dashi

## BACALAO

beurre blanc / chicharo dulce / espinaca / almeja

Black cod / beurre blanc / sweet peas / spinach / clams

## ARROZ + CENTOLLO

salchicha china / curry amarillo / yema curada

Rice + crab / chinese sausage / yellow curry / cured egg yolk

## TERRINA DE FOIE GRAS

chutney de rhubarbo / pistache / brioche

Foie-gras terrine / rhubarb chutney / pistaccio / brioche

## PATO ROSTIZADO

mole de guayaba / longaniza de pato / jus de pato

Roasted duck / guayaba mole / duck sausage / duck jus

## LOMO DE RES

berenjena tatemada + ajo negro / mollejas / salsa bordalesa + tuétano

Beef loin / burnt eggplant + black garlic / sweetbreads / bordelaise + bone marrow

- Queso / Fromage -

- Intermezzo -

## FRESA + MANZANILLA

crumble / helado de leche cabra

Chamomile + strawberries / crumble / goats milk icecream

## CACAO

pastel de chocolate+tahini / cremeux / helado de plátano / nougat

Cacao / chocolate + tahini cake / cremeux / banana icecream / nougat

- Mignardise -

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Tasting Menu

6 course \$2,800      9 course \$3,900

Pairing \$850      Pairing \$1,200

Prices in Mexican Pesos | Tax Included

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