



C E N T L I



A TRIBUTE TO CORN

We traveled to Chiapas, Tabasco, Veracruz and Hidalgo to bring products from the highlands and the coast. With them, we recreate experiences that can only be savored in the most remote and magical places of Mexico.

Living in the countryside, understanding the cycles of nature and experience the arduous work of the milpa, inspired us to dress up our tables with the finest tablecloths and celebrate corn as the main ingredient of traditional Mexican gastronomy.

Rivera-Río Brothers

*A TRIBUTE TO THE MILPA
AND ITS GREAT INGREDIENT:*



*CORN,
THE HEART
OF MEXICO*

MEXICAN STREET SNACKS

Birria flautas with chorizo

Beef birria flautas with chorizo marinade, guacamole and red chorizo sauce.

Vegan option:

Potato flautas with black bean sauce and guacamole.

Al pastor crab taco

Tepache mayonnaise, pineapple relish and mayo-macha.

Tolucan oysters

Green chorizo from Toluca, purslane and cheese sauce.

Mini pambazos

Bao stuffed with potato and chorizo with sour cream, on a red chorizo sauce.

MILPA

Tamal colado

With wild mushroom filling, huitlacoche sauce, root tubers and aged cheese.

Esquites

Sea urchin, smoked jocoque and powdered Chicatana ants.

Tribute to the milpa

Hydroponic lettuce, yogurt and cilantro dressing, bean hummus, chayote, baby squash, peanuts, cheese and puffed corn.

Burrata + Pistachio Papadzul

Organic tomatoes, mustard, radish and eureka lemon vinaigrette.

Grilled ceviche from the milpa

Shrimp, tripe, plantain, pumpkin and cocoa.

MAIN COURSES

Lamb meatballs

Stuffed with ant eggs in tomatillo sauce, with purslane and totomoxtle ashes.

Veracruz-style fish

With emulsion of peppers, olives and chile güero, over rice with seafood and fried capers.

Braised short rib in a mixe chile and pulque sauce

Beef jerky slices, charred avocado and cilantro potatoes.

Two Moles

Chicken breast in Oaxacan Black Mole over Bride's Mole.

Mextlapique shrimp

King prawn with marinated vegetables.

Mushroom mixiote

Selection of wild mushrooms marinated in peppers, herbs and spices with roasted corn, and pickled carrot and chayote.



DESSERTS

Banana

Banana cheesecake flambéed with rum, soft banana caramel and walnut ice cream.

Corn flan

With coconut and cocoa, sugared pine nuts, pineapple compote and corn ice cream.

Cocoa cenote

Metate chocolate ganache, cocoa tuilp, pistachio cake, pistachio soil and pistachio milk.

Lemon pavlova

Lemon cream, mascarpone mousse, lemon sponge, biscuit crumble and lemon sorbet.

Guava

3-milk cake, white chocolate, puffed rice and guava.

MIXOLOGY

Mezcal tropical

Mezcal from Oaxaca, grapefruit,
pineapple, agave syrup and Ancho Reyes foam

Yix

Nixta and pox
with peach and orange jelly

Sotolita

Cardamom, lemon,
hibiscus and sotol

TEQUILA: PREMIUM PAIRING

Clase azul tequila plata

Bright, crisp, and fresh. Its artisanal elaboration results in smooth, irresistible notes with a touch of sweetness

Flavor: Vanilla, meyer lemon, fresh mint, and a hint of green guava

Clase azul tequila reposado

This tequila is masterfully aged for eight months in casks imparting its unique hazelnut and vanilla flavors as well as its exceptionally smooth finish

Flavor: Hazelnut, vanilla, cloves, cinnamon, and a subtle hint of agave syrup

Don julio 1942 tequila añejo

Artisanal product made in small batches and aged for a minimum of two and a half years in white oak barrel

Flavor: Cinnamon, vanilla and soft woody notes

The brothers Rodrigo, Patricio
and Daniel Rivera-Río are in love
with all the things that lie behind a dish:
dedication, hospitality and stories.

With a passion that has grown since they
were kids, they now create together
the contemporary flavors
of the South of the country.



