

LUMBRE

*The essence of our  
cuisine is simple  
and powerful.  
This helps us  
establish a united  
community that  
enables  
the creation  
of stories and  
unforgettable  
moments,  
which we narrate  
through our dishes.*

*Rivera-Río Brothers*

# A TOUR OF NORTHERN MEXICO

## TACOS

### **Lorenza (1 piece)**

Picaña, bayo beans, Mennonite cheese,  
chile chilaca cruncher and  
cured salmon roe.

Vegan option:  
Wild mushrooms

### **Chicharrón + Tuna (1 piece)**

Lettuce and corn taco with pork belly  
chicharron, tuna tartar,  
macha-ponzu reduction and caviar.

### **Crispy potato mini tacos (3 pieces)**

Northern chorizo sauce  
and marinated shrimp.

Vegan option:  
Huateco-style pipian mole  
and jicama ceviche.

### **Rib Eye crust**

Flour tortilla, bone marrow,  
Monterrey-style beans,  
avocado and nopales.

## **RAW APPETIZERS**

### **Coconut aguachile with seafood**

Scallops and Pacific Yellowtail with coconut aguachile and chiltepin, Persian cucumber, red onion and jicama.

### **Nopal + Salmon**

Fresh salad with red onion, jalapeño pepper, sesame, ash and oregano vinaigrette.

## **APPETIZERS FROM THE GRILL**

### **King Crab + Wedding Roast**

Zacatecan-style pork and dried pepper barbecue.

### **Roasted marrow with chicharrón**

Sweet jalapeño, charred yellow lime puree and corn powder.

### **Roasted broccoli with Huastecan-pistachio pipian**

Salsa macha, mint vinaigrette and yellow lime.

### **Rice with shrimps**

Bustamante-style Wedding rice, as prepared in Bustamante, Nuevo León; with fresh cream, walnuts, deep-sea shrimp roasted in adobo, radishes with mezcal and quelite herb powder.

Vegan option:

Marinated in adobo with roasted carrots.

## MAIN COURSES

### Goat + Foie

Plum, apple and Río Ramos, Allende, Nuevo León style sauce.

### Suckling pig

In its juice with dark beer sauce and mashed apples from Arteaga, Coahuila; pickled onions, pearl carrots and bayo beans.

### Striped bass with roasted tomatillo

Green pistachio roast, roasted corn, mustard pearls, chilaca and cilantro

### New York

Roasted black garlic and smoked cauliflower puree, sour prickly pear and beet sauce with bok choy.

### Northern-style skirt steak barbacoa

Pickled onion, fried cactus, bayo-bean hummus with totomoxtle ash powder and chile mixe salsa.

### Grilled beef fillet

Black garlic, mushrooms, French fries, bell pepper, Ramonetti cheese and caviar.

### Plantain + Mole

Nixtamalized plantain, mole from Nuevo León, quinoa, portobello, zucchini and pineapple vinegar



## DESSERTS

### **Bone + Cream**

Marrow custard, peanut and red prickly pear and hoja-santa salt.

### **Campechana**

Flour tortilla, guava and goat cheese paste, golden walnut and caramel sauce.

### **Cocoa mountains**

Chocolate cake with caramel.

### **Metate chocolate and hibiscus**

Metate chocolate brownie, fried hibiscus and chocolate sauce with morita pepper.

### **Strawberries and cream**

Roasted strawberries paste, pistachio crumbles, meringue and strawberry ashes.



## MIXOLOGY

### Cenizo

Mezcal, citrus, aquafaba  
and orange bitters.

### Coco

Sotol with cacao and mint infusion.

### Saaz

Mezcal, ginger and apple infusion,  
acorn and lemon.



## **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

45 USD per person





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 Northern Mexico.

