

Mexico

The foods and cooking traditions of Mexico make up one of the world's most complex cuisines. More than just Mexican cooking, that nation's kitchen traditions draw on many different regional and sub-regional cuisines, all of which draw on many millennia of native cultures and their interactions with each other and with influences from South America, Europe, Asia, and Mexico's neighbor to the north.

The cultivation of New World ingredients from corn to chiles, potatoes to squashes to the cacao bean, reached new heights of cultivation and culinary sophistication in the kitchens of advance Mexican civilizations like those of the Mayans and the Aztecs. Beginning in the 16th century, the mingling of such ancient traditions with European styles, including those of the French, gave rise to down-to-earth yet elegant culinary hybrids paid tribute to in such contemporary dishes as Clams Tamalli and Posole with Foie Gras. Chiles in incredible variety became staples of the Mexican kitchen, each kind in its own way contributing to the nation's culinary vocabulary, as evident in Chile Pasilla Relleno and Chile Guero Relleno—that latter dish fried Japanese tempura style, an influence brought to Mexico by Spanish galleons trading with the Far East after the Japanese, in turn, had learned to cook tempura from the Portuguese. One of the most profound influences on the cuisine came from the nuns in Catholic convents across the nation. Often the younger daughters of well-to-do families, they contributed education, creativity, and passion to the foods they cooked. The great haciendas of Mexico's ranching aristocracy also brought a sense of casual hospitality to Mexican cuisine. Some of the most welcoming, sociable cooking of Mexico may be found along its playas, from the Gulf coast of the Yucatan, where the earthy red seeds of the annatto bush season and color Swordfish Pibil; to the fresh, bright, citrusy and chile-spiced flavors of the kinds of ceviche you might find along the Gulf of California.

cabeza de oro 50

FOIE GRAS, LOBSTER, SCALLOP,
TRUFFLE, JAMON IBÉRICO, CAVIAR

conchas 12

OYSTERS DEL DIA, CUCUMBER CAVIAR,
MEZCAL

shrimp ceviche 12

NARANJA, FRESNO CHILES, AVOCADO,
CUCUMBER, ONION, CILANTRO

pulpo 11

OCTOPUS, MANGO, WHITE SOY,
MOROCCAN EXTRA VIRGIN OLIVE OIL

clam tamalli 10

PISMO CLAM, POBLANO CHILES,
SWEET CORN, GARLIC, OREGANO LEAF,
BLISTERED CHILE VERDE MEUNIÈRE

chile pasilla relleno 11

PASILLA CHILE, BRAISED GOAT,
CHAYOTE, CINNAMON, PINE NUTS

chile guero relleno 12

TEMPURA CHILE, CRAB, CORN, SOY,
GINGER, SCALLION

swordfish pibil 12

YUCATAN-STYLE SWORDFISH FILLET,
TAHITIAN POMELO

tacos florales 9

CAMARON, POMEGRANATE,
MICRO CILANTRO, XNI-PEK