

# TAKEOVER

by Alonso Madrigal

## starter

Cucumber and avocado "ajo blanco", macerated  
strawberries, chicatana ant XO, basil

or

Beef tartare, MALIX salsa macha, aioli, watercress

## second starter

4-course menu

Dzikil pak, pickled mussels, pear "pico de gallo"

## main

Green mole ("pipián"), asparagus, pecorino cheese  
or

Mole "coloradito", iberico pork, cabbage

## digestif

Hibiscus granita and pickled roses

## dessert

Mexican chocolate mousse, miso, olive oil and  
roasted macadamia nuts