

benno

Cena

Appetizers

ALMEJA DE LA BAJA	200
<i>Clam, ponzu sauce, xo, serrano pepper, dill</i>	
OSTIÓN LOCAL	240
<i>Oyster, homemade kosho, frantoia oil, passion fruit aguachile</i>	
TARTARA DE RES	380
<i>Beef tartare, capers, aged mustard, tonnato, arugula, cured egg yolk</i>	
CEVICHE BENNO	280
<i>Catch of the day, coconut, passionfruit, persian cucumber, red onion, tapioca chicharron</i>	

Salads

ENSALADA DE TOMATES	220
<i>Local tomato variety, watermelon, strawberry, basil, mint, burnt tortilla vinaigrette</i>	
ENSALADA DE BETABEL NIXTAMALIZADO	250
<i>Nixtamalized roasted beet, agave honey vinaigrette, burrata cheese, wood-grilled romaine lettuce</i>	
ENSALADA VERDE	220
<i>Mixed greens, persian cucumber, chinese pea, avocado, radish, cherry tomato, blue cheese and herbs vinaigrette</i>	



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Mains

COLIFLOR A LA LEÑA	250
<i>Wood-grilled cauliflower, romesco, macadamia, fried kale</i>	
RISOTTO NEGRO	320
<i>Chocolata clam, chives, parmesan cheese</i>	
PESCA DEL DÍA	400
<i>Pistachio mole, root celery, brussels sprouts</i>	
POLLO EN MOLE VERDE	350
<i>Local organic chicken, broccoli mole, grilled shishito pepper</i>	
PULPO A LA PARRILLA	420
<i>Grilled octopus, chicharrón, veneno beans, burnt lemon</i>	
PESCADO ZARANDEADO	700
<i>Whole fish Baja Hiramasa, guacamole, homemade corn tortillas, salsa tatemada</i>	
RIB EYE AL GRILL	600
<i>Mashed potato, local goat cheese salsa, glazed radish</i>	

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Dessert

CHURROS	250
<i>Cinnamon sugar, dulce de leche, seasonal jam</i>	
MIL HOJAS DE CHOCOLATE	250
<i>Chocolate waffles, chocolate mousse, chocolate sponge, orange peel purée, cacao nibs</i>	
TARTA CALIENTE	250
<i>Puff pastry, apple, cinnamon, vanilla ice-cream</i>	
THAI	250
<i>Coconut dacquois, coconut ice-cream, passion fruit, ginger noodles</i>	

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