

# benno

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## Cena

### Appetizers

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

### Salads

- ENSALADA DE TOMATES**..... 220  
*Local tomato variety, watermelon, strawberry, basil, mint, burnt tortilla vinaigrette*
- ENSALADA DE BETABEL NIXTAMALIZADO**.....250  
*Nixtamalized roasted beet, agave honey vinaigrette, burrata cheese, wood-grilled romaine lettuce*



## **Mains**

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

## **Dessert**

<b>CHURROS CON CAJETA</b> .....	250
<i>Cinnamon Sugar, Cajeta, Red Fruits</i>	
<b>HELADO DE COCO</b> .....	210
<i>Strawberry with Liquor St. Germain, Toasted Almond, Lemon</i>	
<b>MOUSSE DE CHOCOLATE Y PISTACHE</b> .....	260
<i>Pistachio Sponge, White Chocolate Ground, Whipped Cream &amp; Rum, Red Fruits Sauce.</i>	