

Codex

Starters

MAÍZ DE LLUVIA, Rain Corn, garlic and epazote butter,
raw corn tomato sauce, extra aged Cotija cheese, handmade tortillas

PARADITO DE KAMPACHI, 6 days cold aged, mango, green apple, avocado,
lemon puree, hoja santa Green sauce

CRUDO DE ATÚN, Tuna Crudo, avocado, creamy avocado and pipicha,
dehydrated tomatoes, 6 month barrel aged soy foam, sweet lime

ALCACHOFAS AL COMAL, Artichokes, toasted pine nut, habanero yuzu mayonnaise,
dill, carrot puree mushroom skin

CONCHAS AHUMADAS Y CERVEZA LOCAL, Smoked shells and local beer, pickled sauce,
panceta, preserved lemon, portobello oil, beer foam

TACO DE LENGUA DE RES, Confit beef tongue taco, confit, black tortilla,
avocado puree, borracha sauce, chicharron seat, pickled onion with
jamaica flowers

SOPA DE GUIAS, ox tail, corn, pumpkin flower, quelites, epazote and mushrooms

SEAFOOD BIRRIA, octopus, dried shrimp, chiral clam, seascallop,
crunchy corn, lemon oil

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MAIN COURSES

DUO DE CERDO Duo of Pork steamed bun, pressed pork rinds, chili puree, avocado, pickled onion and pancetta lacquered with ancho chili liqueur, pear textures

BARBACOA DE CORDERO DE IXTLAN, Ixtlan Lamb barbecue, lamb shoulder, chickpea puree, carrots from San José del Valle, corn sprouts, consommé

MILANESA DE TERNERA, xoconostles salad, salted tomatoes, preserved lemon, asparagus, gremolata with holy grass, handmade tortillas

NEW YORK WAGYU, purple potato with salt, dehydrated mushrooms, smoked quelites puree, truffle juice

TAMAL DE ELOTE UCHEPO, green pipián, cottage cheese, mulato chili powder, quelites salad, Sea Salt

TOTOABA EN RECADO NEGRO, parsnip puree, tempura broccolini, confit leek, black sauce, fennel bulb salad

LOMO DE ATUN, Tuna loin wrapped in holy leaf, chorizo sauce, onion ashes, Brussels sprouts

JAIBA DE CONCHA SUAVE, Soft Shell Crab, ancho chili-black garlic purees, citrus jocoque, burned aubergine purée, tomato sauce with chipotle and brown sugar

CAMARÓN CHINTEXTLE, shrimp grilled, dried shrimp sauce, pickled

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Sweet

TEPACHE, Fermented pineapple and infused in brown sugar for 3 days, gorda pepper, cinnamon, coconut sorbet, cinnamon smoke, coconut crunchies, Mezcal

CACAO Y PASILLA, Chocolate mousse, pasilla core, cacao financier, currant gel

JERICAYA, Typical Jalisco dessert made with milk, egg, cinnamon, cooked in a bain-marie in the oven to generate the typical crust of such a dessert that is similar to the French crème brulee

NICUATOLE, corn stones with lemon core, covered with black and white cocoa butter, base of jacond cinnamon, Pinole soil and barley with roasted corn, baby corn in honey syrup, flowers, thyme ice cream, roasted corn nicuatole, popcorn with caramel and salt. 12

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Mixologia

LUSCOFUSCO, galaico-portuguese origin. Witch hour.
Time of the day that goes from sunset to nightfall
FrenchVodka infused with orange-mango-pasion fruit,
orange liqueur with cognac, grapefruit and lemon

CODEX-ENXEBRE, Characteristics of a contry or a region.
Deep-rooted, deeply rooted, authentic, puer, typical and genuine
Raicilla originaria de la Sierra, Vermouth Blend, lime and ginger-cinnamon-orange
syrup and spices.

GUAYCURÁ, Indigenous culture of Baja California sur.
They made plant and herb liqueurs to honor the moment.
Mexican gin with flower liqueur and herbs, pasion fruit, lemon, orange y pink pepper.

CHAK, Red. Of the mayan culture. Represent the east.
Color of the living of the living and the rising sun.
Tequila infused with pomegranate, lemon and Jamaica syrup.

CORA, From the Wixarika culture.
Ethnic group who lives in the Nayarit mountain range.
Salmiana Mezcal, Cognac orange liqueur, tamarin, lemon and agave honey.

LUAR, from the galician. Moonlight
Gin infused with cucumber and roses, lemon liqueur, anise, orange bitter,
guava, lemon and tonic water.