

SPRING 2026

MENU

T O G R A Z E

**Salmon Belly Tartar (70 g)** \$415  
Yuzu, sesame oil, serrano chili, cucumber, radish, red onion, cilantro criollo, chips.

**Kampachi Tiradito (70 g)** \$480  
Osmotized honeydew melon, nashi pear, purslane, bonito, yuzu-kosho ponzu dressing.

**Caesar Salad** \$345  
Romaine lettuce, organic kale, sourdough, white anchovy, emulsion, Parmigiano Reggiano, cured tomato.  
· Grilled Chicken (160 g) + \$210 or · Salmon (160 g) + \$255

**Traditional Waldorf Salad** \$375  
Crisp apple and celery with creamy blue cheese, toasted walnuts and grapes, finished in a light-honey mustard dressing.

**Beetroot Salad** \$315  
Roasted beets, house-made ricotta, orange, toasted. pistachio and olive oil.

**French Onion Soup (220 mls)** \$315  
Slowly caramelised onions, beef broth, served with a grilled sourdough, Gruyère sandwich.

**\*Tempura Squash Blossoms (Portion of 4)** \$375  
Crisp blossoms, filled with goats, cow, sheep milk cheeses, finished with artisanal honey, Parmigiano Reggiano and crispy sage.

**Mac & Cheese** \$315  
Oven-baked elbow macaroni with aged cheddar, Comté, toasted corn bread breadcrumbs, chives and truffle essence.

**Foie Terrine (70 g)** \$375  
Foie gras terrine, apple and pear chutney, brioche toast.

S I D E S

**French Fries** \$225  
Parmigiano Reggiano, Colima salt, rosemary and harissa.

**Vegetables** \$225  
Grilled spring Mediterranean vegetables.

**Brassicas** \$225  
Roasted cauliflower, mustard and mature smoked cheddar.

**Roots** \$225  
Roasted carrots, spiced chickpeas, garlic yoghurt, herbs.

F L A T B R E A D S

**Preserved Cherry Tomato** \$375 / \$475  
Requesóna and slow-roasted garlic, basil cress and mozzarella.

**Black Fig and Brie** \$375  
Grilled black figs, warm brie, caramelised red onion, and hand-sliced Jamón Ibérico, finished with a drizzle of aged balsamic.

**\*Avocado** \$375  
Pickled avocado, cotija cheese, mozzarella, watermelon radish, criollo cilantro.

S P E C I A L S

Flavours of Winter

**Veal (160 g)** \$565  
Schnitzel, red pepper salsa, crispy sage & lemon, poached egg optional.

**Beef** \$625  
Slow-braised beef in burgundy, finished with bacon, mushrooms, sweet onions.

L A R G E P L A T E

**Alla Chitarra Heirloom Tomato Spaghetti (160 g)** \$465  
Burrata, pine nut butter, parmigiano, confit garlic.  
gluten free pasta option available.

**Salmon (160 g)** \$625  
Roasted, wild mushrooms, celeriac purée, crispy potatoes, tarragon.

**Black Bass (160 g)** \$625  
Beer Battered Fish, and chips, pea purée and tartare sauce.

**\*Anatol's Roasted Chicken (220 g)** \$615  
Roasted pepper, potato, pepperoncini, lemon, chix jus.

**New York Steak (250 g)** \$1,150  
Tender USDA Black Angus striploin, roasted bone marrow, smoked pomme purée, young spinach.

**Anatol Burger (180 g)** \$650  
Tender USDA Black Angus, Idiazábal cheese from Río Frío, piquillo pepper relish, aioli, mixed greens, pomme frites.

**Reuben Sandwich (150 g)** \$650  
House-cured corned beef, Gruyère, coleslaw, rye bread, thousand island dressing, artisan pickles, pomme frites.

All prices include VAT and are stated in Mexican pesos. The consumption of raw foods is the responsibility of the consumer.  
We kindly ask that you inform your waiter of any allergies or dietary restrictions before placing your order.  
Gratuity is not included.