

ENTREES

BLUE FIN TUNA TARTARE

Fermented avocado, black garlic foam, charred güero chili pepper aioli with squid ink and woven flour petate tortilla with tajín

BLUE CORN TLAYUDA AND COLD SMOKED MACKEREL

Chargrilled tostada, poblano chili pepper hummus, garden greens, heirloom tomatoes and cold smoked dried chili pepper crusted mackerel with jalapeño mayonnaise

BLUE CORN GORDITAS

With oxtail stew, rancho style cream, raw green salsa, and local queso fresco

SALADS & SOUPS

TEXTURES OF BEETROOT

Goat cheese, pepitas with salted caramel, arugula sprouts, aged mustard and pear jam, fig and piquín pepper salsa, beet granita

FRIDA'S GARDEN SALAD

Garden sprouts dressed in agave nectar, aged mustard and soy, puffed pastry, artisanal requesón cheese, and avocado ice cream, smoked cherry tomato salsa, candied pasilla chili

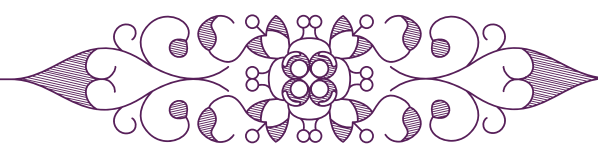
SHRIMP RED CHILEATOLE SOUP

Shrimp stew, crispy polenta, huitlacoche (corn smut) dust, popped corn with chili pepper and tender sprouts from the milpa

SQUASH BLOSSOM CREAM

Soup served tableside with foie gras filled squash blossom, totemoxtle ash, jalapeño pepper and blue corn jam





LA FRIDA'S FAVOURITES

TUMBADA RICE

Grilled octopus, charred clams and shrimp cooked in meco chili pepper butter, finished with golden pea sprouts and cheese chicharron

LOS TRAJOS DE LA FRIDA

Homemade pasta with gravy, mushrooms, lambs' quarters, air-dried cheese and black truffle oil

CHARGRILLED SHRIMP FRIDA'S ALMOHADA

Three jumbo shrimps chargrilled with thyme butter, chorizo & queso Oaxaca almohada, heirloom tomato and garlic salsa, press cheese

GRILLED ORGANIC CHICKEN

Served with red pipian sauce, blue corn and rapini

SEA BASS WRAPPED IN HOJA SANTA

Corn esquites with chicatana mayonnaise, grilled plantain puree and black mole sauce





FROM THE FARM

SUCKLING PORK

Baked and served with green Oaxacan mole, grilled white chayote, milpa green beans and fingerling potato confit

PORK RIB CONFIT

Grilled apple sauce, pineapple croquettes, baked sweet potato, purslane and fruit mole sauce

LOCAL BARBACOA STYLE GOAT

Served with toasted corn mole sauce, smoked with mesquite, grilled spring onions, tomatillo and flowering coriander

NEW YORK STEAK SLIDES

Served with blackberry and white chocolate mole sauce, smoked carrots, colored purée, grilled chard and black truffle oil

CORIANDER CRUSTED LAMB

Huitlacoche tamale, blue cheese polenta, beet salt, and grilled Xoconoxtle (green prickly pear)

BEEF TENDERLOIN

Sweet potato terrine with Oaxaca cheese and bacon, green apple sauce, with foie gras and green pea purée

