

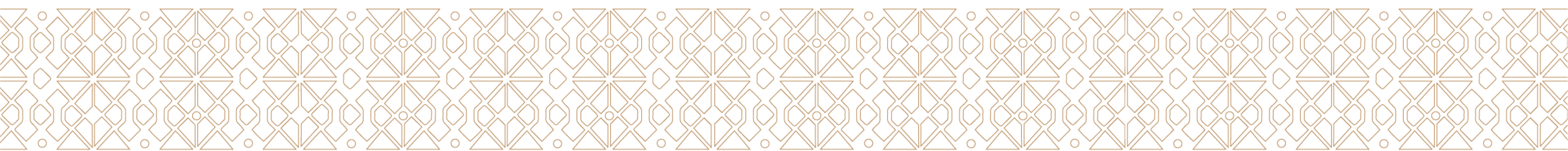
MISION DEL SOL

UN ESPACIO DE LUZ

From the heart of the earth

This menu is carefully conceived under the "Soul" philosophy, where each element embraces the principles of seasonality, organic, unrefinement and strong ties with the local community. Being in the fertile land of Morelos opens our possibilities to a wide diversity of products and ingredients available most of the year, keeping in harmony with the natural cycle. Our commitment to organics is reflected in our garden and in our collaboration with local orchards, ensuring the freshness and quality of each ingredient. The unrefined essence is preserved through minimally intervened techniques, keeping the valuable nutrients of our food intact. In addition, our dedication to the local goes beyond the kitchen, as we strive to contribute positively to the environment and community around us, bringing the best of the locality to your table.

S	Seasonal
O	Organic
U	Unrefined
L	Local



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Seasonal and Unrefined

Beet tartare roasted with homemade Indian walnut butter, grapefruit and raspberry

Chayote and green papaya salad, marinated with guava ferment, peanut and fresh herbs

Organic tomatoes salad, stems and goat cheese emulsion, pistachio, capers and olives

Cured nopal salad, green macha on fava bean hummus

Regional green salad

Fresh garden vegetables with smoked trout pâté

Grilled flatbread with smoked trout, herbal pesto and zucchini salad

Warm

Xochitl

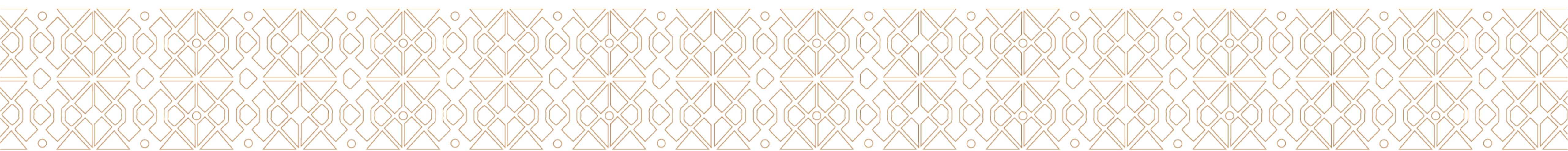
Squash blossom and milpa vegetables broth

Tau

Bean broth cooked with tequesquite, dried chiles, cincho cheese, tortilla and cream

Prana

Artichoke and sunflower seed soup flavored with basil



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Organic and Local

Roasted cauliflower served over spiced walnut squash purée

Roasted eggplant glazed with black garlic, pomegranate, toasted almond purée and peppers

Mellow rice with garden vegetables and goat cheese

Grilled organic chicken served with vegetable and citrus couscous

Guerrero fish cooked in banana leaf, green curry, grilled plantain and spiced rice

Roasted trout over grilled organic vegetables and fresh tomato sauce

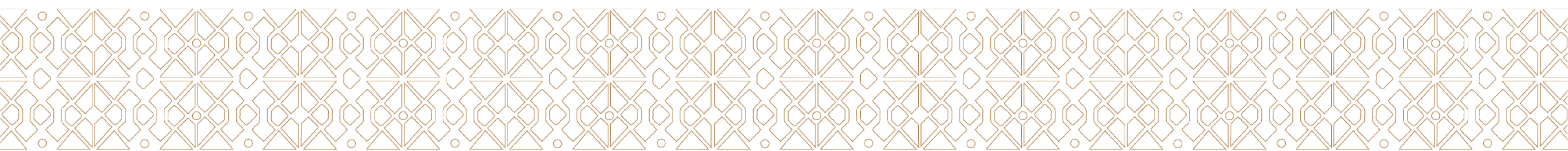
Soul food

"Exploring and finding balance involves indulging in pleasures that transcend the limits of healthy. Thus we discover the magic that nourishes not only our body, but also our soul, forging a bond with bliss and wholeness."

Sirloin burger, Dutch cheese, bacon and grilled jalapeños

Morelense Plato

Cecina, local cheese, Yecapixtla chorizo, nopal, avocado and grilled onions



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Dessert

"In our baking we use the natural sweetness of fruits, the richness of whole grain flours and the laborious work of bees to sweeten your soul in a unique and conscious way."

Golden milk rice pudding, roasted pineapple and almonds

Sweet potato and spices muffin served with cardamom ice-cream

Chocolate and date brownie served with black sapote sorbet

Soursop tapioca, mango sorbet and coconut bread

Carafe ice-cream

