

TEMPORAL



COCINA DE BUEN TIEMPO
POR CHEF DIEGO PÉREZ TURNER

After a profound reflection by Chef Diego Pérez Turner, he was able to understand that his obsession is to find the perfect ingredient in the season, as well as, the fascination to cook an ingredient for several hours until it is perfectly done and the heart-beating emotion of the precise moment when the dish reaches the table, is merely for his deep love for time, as short as eternal.

Indulge in the flavours of time with chef Diego, as there is a real possibility you don't have, like or can invest time to clean, season, marinate and bake those valuable ingredients which here, at Temporal, can be yours.

Temporal offers you two tasting menus to give you the opportunity of enjoying more of our menu.

- 4 course tasting menu \$600.00
- 6 course tasting menu \$750.00

STARTERS

Spring salad TEMPORAL

Fresh burrata from San Miguel de Allende with mixed lettuces, avocado, homemade mustard, palm hearts and watercress pesto
\$190.00

© Tostadas Bajaqueñas

with seared fresh tuna from Baja California, with a grasshopper and worm salt crust, guacamole and baked tostadas (2 pieces)
\$190.00

© Roasted cauliflower

with anchovies cream, toasted breadcrumbs and herbs. A recipe of Diego's mom, inspired on Escoffier times
\$180.00

Homemade potato gnocci with Gorgonzola cheese and white wine sauce

spinach and porkbelly braised in beer
\$180.00

Smoked and roasted tomatoes soup

with fresh goat cheese and basil oil
\$170.00

Soup of the day

could be vegetarian, could be not. But always something delicious and seasonal
\$165.00

© Golf crab sopes

with black refried beans, raw green salsa, whole cream and goat fresh cheese (3 pieces)
\$190.00

A selection of seasonal vegetables roasted "al mojo de ajo"

with Cotija cheese, pumpkin seeds with coriander pesto and a little bit of mole negro
\$190.00

Mahi mahi "tiradito"

green agauchile with chaya leaves

avocado, cucumber, coriander and ginger "air"
\$200.00

Fried squid rings on roasted eggplant with lemon

roasted garlic, spices and pico de gallo
\$200.00

Tuna tartar on a steamed potato

with seaweed and wasabi mayonnaise
\$210.00

TACOS

(We make our own tortillas)

© Marinated octopus tacos "TEMPORAL style"

in "adobo" with refried beans, avocado and spring onion relish (3 pieces)
\$180.00

San Andrés rabbit tacos braised in "chichilo negro",

with guacamole, refried beans and fresh herbs (2 pieces)
\$160.00

Goatling tacos in pulque and dried chiles sauce

nopales "salsa" and fresh cheese (2 pieces)
\$160.00

BRAISED DISHES

The effect of fire and time, careful and patient, manifested in a dish.

[Braised dishes with a beer + \$40, with a house red wine + \$90]

Braised pork ribs "Enchiladas"

with two types of chicharrón in pasilla chili sauce, avocado and cream
\$310.00

*Fried egg on top \$335.00

© Pork shank slowly braised in achiote and white wine "TEMPORAL style"

served with green puree of potatoes and poblano chilis
\$380.00

Slow braised shoulder of lamb in white wine with fresh herbs and capers "salsa"

with potatoes and saffron puree
\$350.00

Fresh cod braised in white wine

with tropical mole sauce, cauliflower puree with chard and "quelites" salad
\$350.00

© Short rib of beef braised in beer and dried chiles for 8 hours

with roasted radish and smoked aubergine puree
\$350.00

VEGETARIAN

Our Chef, Diego, chooses every week different seasonal vegetables from the market to prepare them in the best way.

Please ask your waiter for this week's preparation.
\$300.00

MEAT DISHES

200gr imported filet of beef roasted with bacon

Beurre noisette sauce with sauteed mushrooms and peppers, with capers, olives and herbs. Potato and parmesan cheese puree
\$370.00

Curried duck barbacoa and panfried duck breast with nopales and black beans salad

huitlacoche and potatoes puree
\$370.00

200 gr Grilled picaña, finished in the oven on a tomato and leek tart

with sherry sauce
\$370.00

Pork chop "a la plancha" with mustard

with tamarindo sauce and grilled green tomatoes and capers
\$390.00

Roasted organic chicken marinated in preserved lemon and ginger

roasted and served with fennel, green chilli and shiso vinaigrette. With ricotta cheese and sauted potatoes with spinach
\$360.00

FISH DISHES

Roasted salmon with black beans and mint sauce

pico de gallo and avocado salsa and a flax cracker
\$340.00

Fish & Chips

Fresh lemon sole fried in batter, homemade chips, aioli, mustard and burnt habanero "salsa"
\$340.00

Fresh trout

We smoke it to order, boned, with fresh herbs mayonnaise and roasted vegetables
\$310.00

Catch of the day

Ask your waiter for what the fishmonger brought us
\$330.00