

WINTER MENU - 21st of December to 20th of March.

© Classic

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

Winter salad TEMPORAL

Celery, beetroot, smoked chayote, fresh burrata from San Miguel de Allende, avocado and homemade mustard
\$200.00

© Roasted cauliflower

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

Homemade potato gnocchi with Gorgonzola cheese and white wine sauce

spinach and porkbelly braised in beer
\$200.00

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

Ceviche de pescado

with fish and prawns in lemon juice, with cucumber, celery and avocado salad, turmeric, coconut and lemon leaves sauce
\$190.00

Fresh fennel, cucumber and prawns salad
with peppers sofrito vinaigrette and lemon zest
\$230.00

Green risotto with collard greens and fresh herbs

green peas and asparagus, parmesan cheese and a poached egg
\$240.00

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

Fried fish Baja style tacos

beans, pickled cabbage and chipotle mayo (2 pieces)
\$160.00

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

TO SHARE

Selection of seasonal vegetables roasted "al mojo de ajo"

"Al mojo de ajo" with Cotija cheese, pumpkin seeds with coriander pesto and a little mole negro
\$270.00

Roasted pork ribs

with dried chiles and spices ash rub, grilled pineapple and habanero sauce
\$360.00

400 gr roasted flank steak

Sautéed potatoes with poblano chiles and avocado and capers "pico de gallo"
\$480.00

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.
\$320.00

MEAT DISHES

Braised pork ribs "Enchiladas"

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

*Fried egg on top \$335.00

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

with potato and saffron puree
\$370.00

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

served with sautéed potatoes, black beans and "hoja santa"
\$395.00

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

with roasted radish and smoked aubergine puree
\$360.00

200 gr imported filet of beef roasted

with polenta and Chihuahua cheese, Brussels sprouts, hazelnuts and avocado leaf sauce
\$380.00

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

with sherry sauce
\$370.00

Roasted organic chicken with Sichuan pepper

liver pate sandwich, green beans and peas, dried cemitita mushrooms and morita chile sauce
\$360.00

Curried duck barbacoa and panfried duck breast

with nopales and black beans salad huitlacoche and potatoes puree
\$370.00

FISH DISHES

Marinated salmon pan fried with a pine nuts crust

potato and leek gratin and prawn and herbs sauce
\$360.00

Fresh trout

We smoke it to order, boned, with fresh herbs mayonnaise and roasted vegetables
\$330.00

Fish & Chips

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

Bass with red mole sauce from Paraíso

cauliflower and lemon puree, sautéed fava beans, green tomatoes and chard
\$360.00

Catch of the day

Ask your waiter for what the fishmonger brought us
\$340.00