

SUMMER MENU - 21st of June to 20th of September.

© Classic



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

\$680.00

• 6 course tasting menu

\$850.00

STARTERS

- Summer salad TEMPORAL

Fresh burrata from San Miguel de Allende, mix tomatoes, watercress and pumpkin seeds pesto, homemade mustard vinaigrette and peppers juice

\$230.00
- © Roasted cauliflower

with anchovies’ cream, toasted breadcrumbs and herbs. A recipe of Diego’s mom, inspired on Escoffier times

\$200.00
- Homemade potato gnocchi with Gorgonzola cheese and white wine sauce

spinach and porkbelly braised in beer

\$220.00
- 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 salad on toast

with fresh fennel, spices, and lemon. Homemade bread with avocado and burned green chillies mayonnaise

\$220.00
- Ceviche de pescado

Fresh fish and prawns with sesame seeds

Red sauce with coconut, ginger, soy sauce, fish sauce and ancho chile.

Straw potatoes and celery foam

\$220.00
- Arancini. Huitlacoche risotto croquettes, stuffed with Gorgonzola cheese

epazote and chile poblano juice

\$220.00
- Green mixed salad

mix lettuces, cucumber, avocado, spring onions and mustard vinaigrette

\$170.00
- 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)

\$170.00
- Goatling tacos in pulque and dried chiles sauce

nopales “salsa” and fresh cheese (2 pieces)

\$170.00
- Braised pork shank in achiote

with black beans, guacamole and yogurt with burned habanero chiles (2 pieces)

\$170.00

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

\$280.00
- Roasted pork ribs

with a dried chiles and spices ash rub, grilled pineapple and habanero sauce

\$390.00
- 400gr roasted flank steak

sauteed potato salad with poblano chiles and avocado and capers pico de gallo

\$650.00

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

\$320.00

*Fried egg on top \$335.00
- 200gr Filet of beef from Sonora roasted

with brown butter sauce with balsamic vinegar, crispy fried onions and cauliflower and tahini

\$390.00
- Slow braised shoulder of lamb in white wine with fresh herbs and capers “salsa”

with potato and saffron puree

\$390.00
- Roasted organic chicken with curry, coconut and dried chillies sauce

rice cake with hoja santa, mushrooms and green beans and mango chutney

\$360.00
- © Pork shank slowly braised in achiote and white wine “TEMPORAL style”

served with sauteed potatoes, black beans and “hoja santa”

\$415.00
- Curried duck barbacoa and pan fried duck breast

with nopales and black beans salad, huitlacoche and potatoes puree

\$380.00
- © Short rib of beef braised in beer and dried chiles for 8 hours

with roasted radish and smoked aubergine puree

\$370.00

FISH DISHES

- Marinated salmon pan fried with chillies and spices rub

on braised mushrooms sope, with beans and epazote, fresh cream and cheese

\$360.00
- 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

\$330.00
- Bass and prawns “a la plancha” with pipián (red dried chillies, toasted pumpkin seeds and peanuts sauce)

smoked chayote, stuffed chard leaves with rice

\$360.00
- Catch of the day

Ask your waiter for what the fishmonger brought us

\$340.00