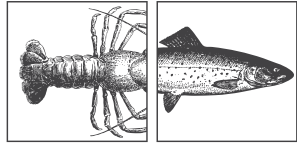


SPRING MENU - 21st March to 20th of June.

© Classics

TEMPORAL



COCINA DE BUEN TIEMPO
BY 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 \$680.00
- 6 course tasting menu \$850.00

STARTERS

Spring salad TEMPORAL

mix lettuces and fresh herbs, smoked chayote, homemade mustard, fresh burrata and lemon vinaigrette
\$240.00

© Roasted cauliflower with anchovies' cream, toasted breadcrumbs and herbs.

A recipe of Diego's mom, inspired on Escoffier times
\$220.00

Homemade potato gnocchi with Gorgonzola cheese sauce

spinach and porkbelly braised in beer
\$230.00

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

Crab Cilpachole quesadillas

aged cheese, pico de gallo with avocado and fried epazote
\$240.00

Crudo de atún

fresh tuna with Romesco sauce and chintextle (dried prawns and dried chiles paste), potato chips, pico de gallo sauce and fried grasshoppers
\$260.00

Gorgonzola savoury cheese tart

with caramelized onions, avocado, bacon and chile honey
\$250.00

Green mixed salad

mix lettuces, cucumber, avocado, spring onions and mustard vinaigrette
\$190.00

TACOS

(We make our own tortillas)

© Marinated octopus tacos "TEMPORAL style"

in "adobo" with refried beans, avocado and spring onion relish (3 pieces)
\$190.00

Fried fish Baja style tacos

con frijoles, col en escabeche y mayonesa de chipotle (2 pzas.)
\$170.00

San Andrés rabbit tacos braised in homemade "chichilo negro"

with guacamole, refried beans and fresh herbs (2 pieces)
\$180.00

Goatling tacos in pulque and dried chiles sauce

nopales "salsa" and fresh cheese (2 pieces)
\$180.00

Braised pork shank in achiote

with black beans, guacamole and yogurt with burned habanero chiles (2 pieces)
\$170.00

TO SHARE

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

with Cotija cheese, pumpkin seeds with coriander pesto and a little mole negro
\$350.00

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 avocado and capers pico de gallo
\$790.00

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, with cream, avocado and cream
\$340.00

*Fried egg on top \$355.00

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

with potato and saffron puree
\$390.00

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

served with sauteed potatoes, black beans and "hoja santa"
\$460.00

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

with roasted radish and smoked aubergine
\$370.00

200gr Filet of beef from Sonora roasted

Hollandaise sauce with dried corn leaves ash and black sesame seeds, Brussels sprouts and baby corn
\$420.00

Roasted organic chicken

marinated with basil and ginger, sweet and sour sauce, pak choi and roasted cauliflower puree
\$370.00

Curried duck barbacoa and pan fried duck breast, with nopales and black beans salad

huitlacoche and potatoes puree
\$390.00

FISH DISHES

Marinated salmon

wrapped in dried corn leaves cooked on direct fire, with courgettes and spinach, chaya green sauce and fresh quelites salad
\$360.00

Fresh Trout

we smoke it to order, bonned, with fresh herbs mayonnaise and roasted vegetables
\$340.00

Fish & Chips

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

Roasted bass "al Pastor" marinated in achiote sauce

with grilled pineapple and butter sauce and black beans tlacoyo
\$370.00

Catch of the day

Ask your waiter for what the fishmonger brought us. We always propose something that we hope you find delicious
\$350.00