

INTRODUCING
our menu

and our way to see the world

a menu by angel vázquez
head chef rústico nava

we travel *to evolve*, we eat to
understand and to introduce you to the
flavors of the world
this is:

intro dution

 BY **intro**
restaurant

our 5-course
tasting
menu
journey
\$755.00

WITH PAIRING
+\$400.00 with
wine or mocktails

first stop. sesason 21:

FRANCIA X
angel Vázquez

WELCOME,
*these are our seasonal
specials.* let's fly to

MOROCCO

pakorás

cauliflower, potato, and onion in moroccan-style tempura,
cilantro chutney, jocoque, harissa.- \$180

roasted eggplant

tomato, mint, cilantro, greek yogurt, harissa butter,
and sourdough bread.- \$200

moroccan lamb pizza

natural yogurt, ground lamb, cherry tomatoes, parsley,
ras el hanout butter.- \$310

kefta kabobs

beef skewers with parsley, cilantro, mint, harissa, tahini sauce.- \$225

Mole Poblano paste **AUGURIO** By Angel Vázquez
500 g // \$290

starters to share

home-marinated olives (100 g)

cerignola, kalamata, nocellara olives, rosemary, garlic, yellow lemon.- \$150

oscietra kenoz caviar (15 g)

crème fraîche and gaufrette potatoes.- \$1,800

100% acorn-fed iberian ham by arturo sánchez (40 g)

tomato pulp, picual olive oil, house-made bread.- \$575

fresh oysters (½ dozen)

japanese oyster, mignonette.- \$300 (subject to availability)

rockefeller oysters – intro style (½ dozen)

japanese oysters baked and gratinéed with spinach cream, butter, parmesan, panko.- \$360 (subject to availability)

pressed pork crackling dumplings (8 pcs)

wonton dough filled with pressed pork crackling and ground pork, steamed in bamboo, creamy green sauce + XO.- \$250

wood-fired camembert wrapped in pizza dough

villa nolasco camembert wheel, oregano, rosemary, thyme, honey, olive oil.- \$350

wood-fried pizza

4-day fermentation sourdough x **BAKER** by intro

6 slices

frutti di mare (no cheese)

octopus, shrimp, house-smoked mussels, tomato sauce, vodka-infused butter, lemon zest.- \$320

bacon

maple syrup, buffalo burrata, caramelized onion.- \$310

serrano ham

roasted portobello, mozzarella, arugula.- \$270

first course

french onion soup (250 g)

caramelized onion, brandy, puff pastry, parmesan.- **\$180**

new england clam chowder (250 g)

(thick clam soup with celery and bacon), sourdough bread.- **\$180**

fresh agnolotti pasta stuffed with ricotta (6 pcs)

truffle sauce, brown butter, crispy serrano ham.- **\$340**

FRESH AND LIGHT

beef tartare (90 g)

hand-chopped tenderloin, pickles, capers, dijon mustard, truffle oil, cured egg yolk, parmesan, brioche.- **\$220**

bluefin tuna tostada (45 g)

pressed pork crackling, cucumber, granny smith apple, salsa macha, avocado, fried leek.- **\$150**

thai tiradito

catch of the day (90 g), green curry & coconut leche de tigre, thai papaya, peanuts.- **\$280**

intro-style caesar salad (prepared tableside)

romaine hearts (90 g), caesar dressing, parmesan, yellow lemon zest, panko.- **\$230**

thai salad

fresh greens mix, asian-style marinated flank steak (100 g), mint, cilantro, fried garlic, roasted peanuts, chili flakes, creamy coconut-lemon-peanut vinaigrette.- **\$230**

wood-roasted broccoli

dried jocoque, ras el hanout butter, organic honey, chili flakes, za'atar.- **\$190**

wood-roasted beetroot (90 g)

couscous, dried jocoque, balsamic-cardamom vinaigrette, rosemary honey, caramelized hazelnuts.- **\$175**

The consumption of raw products is the responsibility of the person who orders them. All dishes are prepared fresh. All our prices include VAT. Portions are approximate.

main course

french-style striped bass (120 g)

seared striped bass, stewed mussels and white beans
in parsley velouté, tomato gastrique.- \$480

wood-fired octopus (230 g)

hummus, persillade, preserved lemon.- \$550

cedar-smoked grilled salmon (230 g)

whole grain mustard, organic honey, bok choy,
piccalilli, roasted garlic aioli.- \$450

smoked rock cornish hen (half) (200 g)

old-style and dijon mustard velouté, creamy mashed potatoes.- \$350

duck confit since 2003 (100 g)

caramelized apple, duck breast, foie gras,
duck jus, brioche bread.- \$480

calasparra do rice

with u15 shrimp "a la talla" (150 g)

creamy rice cooked in dark seafood broth, garden vegetables.- \$380

beef tenderloin medallion from

sonora with butter (200 g)

caper, parsley & anchovy sauce, fried brussels sprouts, dried jocoque.- \$380

bone-in ribeye with chiltepin

& bone marrow from sonora (500 g)

wood-fired bone-in ribeye, bone marrow, chiltepin chili, fried kale.- \$650

chateaubriand beef tenderloin (400 g)

center-cut tenderloin, creamy green pepper demi-glace,
gaufrette fries.- \$680

"the perfect" smash burger (200 g)

double griddled prime sirloin patty, onion, american cheese (del real),
house american sauce, home-made pickles, wedge fries with truffle
oil and parmesan.- \$300

make your gurger

A BIG KIDS COMBO

smash burger

+ dry martini \$495



Big KIDS
Happy
MEAL



these **21 years**
of cooking for you,
we call them:

Temporada
21

WELCOME!



ANGEL VÁZQUEZ

intro
restaurant