A line art illustration of two dahlias in shades of pink and red, set against a solid red background. The flowers are detailed with many layers of petals. One flower is larger and positioned higher on the right, while the other is smaller and positioned lower on the left. Both have long, thin stems and several large, serrated leaves.

Tuch *de* Luna



Tuch de Luna proudly displays  
Mexican flavors, narrated from  
a feminine lyric and crowned  
with the synesthesia resulting from  
color and the reflection of moon,  
which announces to the palate  
a collection of dishes presented  
like the paintings in an exhibition.

The silver threads that sew together  
the waning moon with the waxing moon  
and the crescent moon with the full moon,  
give us precious liquids in their celestial dance.

# DINNER



## *Appetizers*

### **Open-faced quesadilla**

With assorted cheeses, quelites, tender corn, honey and truffles

### **Miniature sopes**

With pork in recado negro, refried beans, pickled onion with habanero chile, Persian cucumber and cilantro

### **Fried tamal**

With mushroom-Oaxaca string cheese filling, salsa roja with a touch of guajillo chile, fresh cream and fresh white cheese

### **Vampire ceviche**

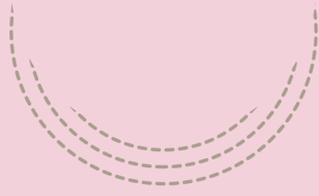
With the splendor of mango, sangrita and chamoy sleet shaving

### **Miniature tostadas**

With white fish marinated in lime juice, hot black mayonnaise, red onion and white radish

### **Delicacy from Michoacán**

With pickled oranges and hot orange salsa with red chiles



## *Salads*

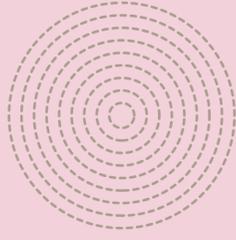
### **Spring salad**

Drizzled with cubed green apples, grapes, celery, lettuce and velvety yogurt dressing

### **Soda fountain salad**

Goat cheese and Damask rose sleet with cherry tomatoes, roasted beets and fruity vinaigrette





## *Soups & Cream soups*

### **Velvety and psychedelic soup**

Roasted tomatoes and beet with chochoyotes,  
garnished with a bouquet of good fortune

### **Elegant tortilla soup**

With duck broth  
and black-and-white tortilla julienne

### **Creamy rice**

Garnished with poblano chile strips, tender corn  
and Parmesan-Cotija cheese crisp





## ***Main Courses***

### **Roasted cauliflower**

With the contrast between the spiciness of salsa macha and sweet sesame seeds

### **Pink mole**

With grilled chicken and its secret garden

### **White fish**

In sauce with charred esquites, epazote oil and dressed in crunchy scales

### **Mole de olla with short rib**

With baby vegetables and the caress of xoconostle

### **Beef tongue with green jade pipián**

With a sprinkle of pumpkin seeds, fresh arugula salad and nopal cactus mosaic

## **Accompaniments**

Refried beans with avocado leaf and the perfume of chorizo

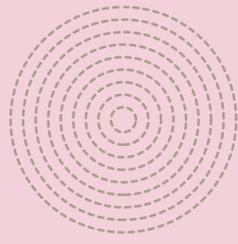
Magic rice with mint

Charred potato purée with guajillo chile oil

Salsa macha with chamoy

Caramel habanero salsa

Emerald green salsa



## ***Desserts***

**The house of mirrors with the reign of coffee**

**Here at the beach**

**María goes to Xcaret**

**Mamey cream**

Braised with gold leaf and carnation petal jam

## ***Additional dish***

**The pot of memories**

With almond flavor and organic chicken

*Martha Ortiz Chapa's career shines with its own light in one essential field of the country's past and ever-present history, that of gastronomy. But in her case, gastronomy is not a conventional work or a cuisine. She inhabits the world of Mexican cuisine to enjoy all the imaginable pleasures it entails, not only in the inexhaustible field of the senses, but also in the field of its development and meaning.*



