



*Acorn*

**ESCARGOT 14**

*corn, crema, chili, huitlacoche mole, cotija, cachapa's*

**LAMB KOFTA 15**

*tomato, sesame, coriander, black mint*

**PORK BELLY 16**

*crispy ear, tamarind, date, radish, sesame, butter lettuce*

**SALT COD 15**

*potato, garlic, chive, olive oil, sourdough toast*

**BREAD & BUTTER 12**

*goat butter, b&b strawberries, honey, grilled sourdough*

**CARROTS 14**

*manchego, chermoula, chicory, raisin, pepita*

**FAVA TABBOULEH 12**

*green tomato, preserved lemon, mint, toasted coix seed*

**CHARRED CAULIFLOWER 14**

*apricot, walnuts, bagna cauda, lemon, crouton*

**28 ASPARAGUS ANELLONI**

*white pesto, foraged mushroom, watercress, summer truffle*

**33 WHITE BASS**

*seed & nut, zucchini, smoked bluefish, tobiko, pea leaf vinaigrette*

**32 PORK LOIN**

*aji amarillo, annatto, schmaltz, masa, mole verde, cotija cheese*

**28 TIMBALLO**

*crepe, octopus, licorice, last years tomato, romaine, red wine*

**29 RAINBOW TROUT**

*black garlic, potato, pea, asparagus, sesame, cress*

**35 CHICKEN FRIED RABBIT**

*hominy, swiss chard, country pate, pepper, milk gravy, malt*

**58 WHOLE CHICKEN (for two)**

*yogurt, mint, shirazi salad, cashew, black lentil, pachadi*

**74 TENDERLOIN OF BEEF (for two)**

*smoke, potato, chimichurri, endive, goat cheese, apricot*

**ACORN CURATED CHARCUTERIE BOARD**

*Mkt Price*

*White Wine  
Merguez  
Fennel  
Acorn Ham  
Rosemary Marcona  
Canary*

*Mala  
Goat Harissa  
Red Curry  
Pate  
Pistachio Mortadella  
Olive Loaf*

*Mostarda  
Violet Mustard  
Marinated Olives  
Calabrian Chili  
Marcona Almonds*