



Acorn

ESCARGOT 14

*corn, crema, chili, huitlacoche mole, cotija, cachapas*

OYSTERS 18

*fermented corn gratin, summer truffle, chanterelles*

TOMATOES 15

*Tzum salmon flake, dill, fennel, grilled gherkin, cream cheese dressing*

SALT COD 15

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

BREAD & BUTTER 12

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

28 ANELLONI

*burnt semolina, white pesto, foraged mushroom, sweet corn, 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*

30 RAINBOW TROUT

*black garlic, calamari, toy box tomato, beans, fennel, sweetie drops*

35 CHICKEN FRIED RABBIT

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

CARROTS 14

*manchego, chermoula, chicory, raisin, pepita*

BEAN TABBOULEH 12

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

CHARRED CAULIFLOWER 14

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

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*

*Chorizo*

*Fennel*

*Acorn Ham*

*Canary*

*El Cumino*

*Goat Harissa*

*Orange Fennel*

*Pate*

*Pistachio Mortadella*

*Olive Loaf*

*Mostarda*

*Violet Mustard*

*Marinated Olives*

*Calabrian Chili*

*Marcona Almonds*