

TOPOLO IN 60

STARTER CHOICES:

Classic Salad: Bayless greens, toasted walnuts, walnut oil, lime, chile threads.

Sopa Azteca: Pasilla broth, chicken, crispy tortillas, avocado, local cheese, crema.

Classic Ceviche: Albacore, lime, tomato, serrano chile, olives, cilantro.

MAIN CHOICES:

Salmón, Pipián De Pistache

Crispy-skin Ora King salmon, herby pistachio pipián, caramelized endive, creamy-savory chickpeas, tequila-infused trout roe.

Carne Asada: Wood-grilled natural-raised flank steak, inky-mole negro (chilhuacle chiles, and 28 other ingredients), eggplant, smoky chayote, beef tendon chicharrón.

Add Pan-seared foies gras \$15

Chilaquiles: Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, frizzled egg, avocado & arugula salad.

DESSERT CHOICES:

Cajeta Brownie Sundae: Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue.

Coconut Pearls: Creamy coconut pearls, blood orange-guajillo sorbet, citrus salsa (mineolas, blood orange, ruby grapefruit).

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THREE COURSES | 25