



Dinner Prefix

4 Course

\$120^{PP*}

PRIMERO

First Course, Our Signature Guacamoles, Served Family Style

KAHLO & RIVERA

*black garlic ancho chile paste, mango relish,
hass avocados, cilantro, onions, fresh key lime juice, handmade comal tortillas,
served with crudités and totopos*

SEGUNDO

Second Course, Choose 1

ESQUITES

*grilled mexican street corn off the cobb,
queso cotija, smoked spices, lime-truffle aioli*

AGUACHILE

*fresh fluke, tomatillo, jalapeño, white onions,
avocado, lemon juice, olive oil, green olives*

TUNA TOSTADAS

*pan seared tajin crusted yellow-fin tuna, avocado salsa,
pickled cabbage, herbed crema, caviar*

RIVERA SALAD

*english cucumber, requeson, castelvetrano olives,
dill, avocado, fried shallots & lime juice*

TERCERO

Third Course, Choose 1

MOLE de POLLO CAMPESTRE

*free range, french cut roasted chicken,
grandma's mole sauce, epazote green rice*

HONGOS "AL PASTOR"

*mexican spiced shiitake & oyster mushrooms,
chile poblano pesto, riced broccoli, roasted pineapple relish*

Región

"ARRACHERA" STEAK

*mulato rubbed skirt steak, roasted potatoes,
taragon, avocado purée*

BERKSHIRE COCHINITA PIBIL

*achiote morita pork loin, pickled red onions,
habanero sauce, comal tortillas*

BRANZINO "MANCHAMANTELES"

*whole roasted, salsa veracruz, olives,
capers, apple relish*

CUARTO

Fourth Course, Served Family Style

TRES LECHES CAKE

*sponge cake soaked in three kinds of milk,
raspberry, mexican "Obleas" wafers*

CHURROS de COYOACÁN

*crispy rolled dough dusted with sugar & cinnamon,
served with three dippings sauces;
chocolate, cajeta, lechera*

kahlo
modern mexican cuisine



Please note, Menu choices are subject to seasonal changes *Tax, Gratuity & Admin Fees Not Included

April 2024 v1= P+C