

MENÚ-



XIAN

WELCOME TO XIAN:

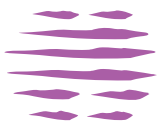
# THE EARTH ON A PLATE, ENERGY IN EVERY BITE

We cook with the rhythm of nature using ingredients that breathe, vibrate, and tell stories. Our approach goes beyond flavor: it's a ritual of energy, a balance between agroecology, local sourcing, and living foods.

Inspired by the Semiotics of Everyday Life, each dish is crafted to resonate with different types of energy, creating a personalized experience that aligns with you. Here, gastronomy becomes a first person journey where every bite awakens your senses, emotions, and memories.

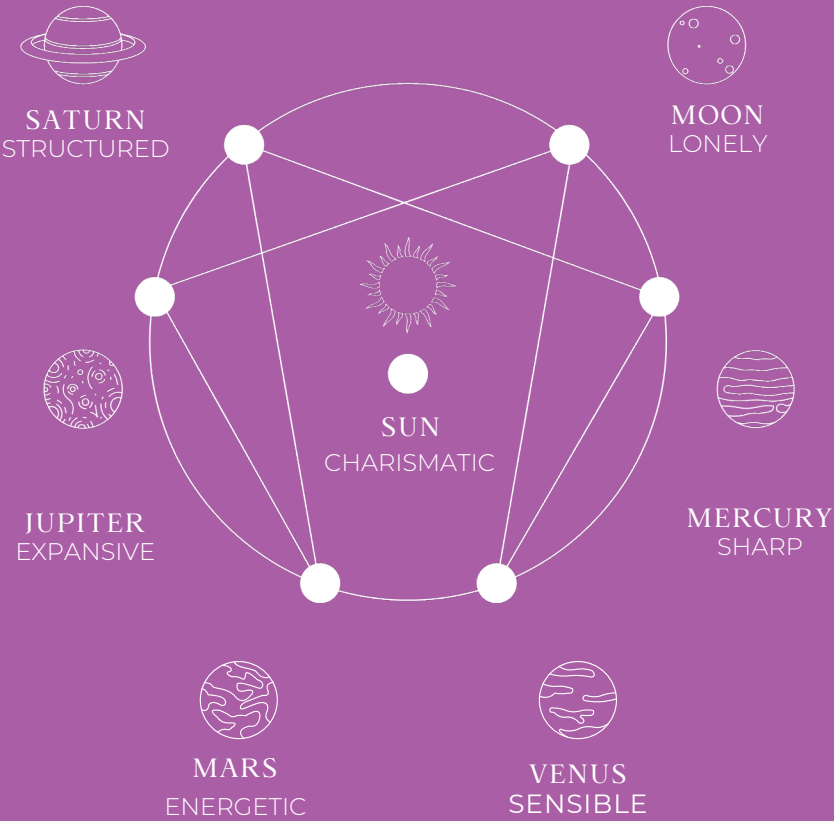
Xian is more than a restaurant it's an experience tailored to your energy, your essence, your moment. A place where you'll enjoy a one of a kind game: a POV (point of view) culinary experience designed just for you. It blends the heptagram (typology, polarity, energy shifts, and genetic emphasis) with gastronomy, nutrition, and herbalism to help you understand your inner configuration.

Are you ready to meet yourself?



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# HEPTAGRAM

# ENTREES

## SARMAS

The Solitary One's Introspection — 150g  
Grape leaves filled with wild rice and smoked mushrooms, drizzled with pomegranate honey and black olives.  
A bite that honors silence and inner depth.

\$250

## HUMMUS

The Solitary One's Serenity — 150g  
Chickpea cream with a mild masala, crispy chickpeas, and toasted sesame oil. A warm, essential pause.

\$220

\$280 Grilled Organic Chicken — 100g.  
\$420 Lamb Rack — 100g.

## PALM HEARTS AGUACHILE

The Spark of the Energetic One — 150  
Fresh heart of palm, green sprouts, and tapioca chicharrón in a vibrant blend.  
Perfect to revitalize body and mind.

\$270

\$380 With salmon mosaic and ash — 100g.

## VEGETABLE CROQUETTES

The Freedom of the Expansive One — 160g  
Jasmine rice and smoked mushroom croquettes, coated in cacao and served with a peach-pepper sauce. Crispy and generous.

\$230

# SOUPS

## BABY CARROT CREAM

The Foundation of the Structured One — 220g  
Morel, valerian, and garden baby carrot broth.  
Dense, smooth, and deeply rooted

With grilled organic chicken— 100g. \$300  
\$380

## HERBAL GREEN CURRY

The Vigor of the Sharp One — 270g  
Thai-style soup with seaweed, rice noodles, and vegetables.  
A whirlwind of energy and flavor.

\$300  
With chicken — 100g. \$350  
With pork belly — 100g. \$370  
With salmon and ash — 100g. \$380

## VENUSIAN UDON

The Harmony of the Sensitive One — 300g  
Clear beef consommé with miso and baby vegetables. A sensory and balanced experience.

\$340  
With chicken — 100g. \$420  
With pork belly — 100g. \$440  
With salmon and ash — 100g. \$440



vegan



vegetarian



gluten free

All prices are in Mexican pesos and include VAT.

# MAIN COURSE

## PEPPERED CHICKEN

The Expansive One — 400g

Marinated in sesame and agave honey, served with rice croquettes and a warm peach sauce.  
Opens the senses with joy.

\$400

## LAMB RACK

The Structured One — 300g

Grilled lamb with Lebanese spices and pine nut couscous.  
Precise, grounded, and full of character.

\$700

## BAHARAT CHICKEN

The Structured One — 300g

Spiced chicken with hummus, fresh sprouts, and pita bread.  
A comforting pause within the structure.

\$380

## CREAMY PORK BELLY UDON

The Sharp One — 400g

Udon noodles with pork belly, ginger, and fennel.  
An intense cream and awakening aromas.

\$440

## 🌱 YAKIMESHI

The Strength of the Sharp One — 250g

Wok-fried rice with shiitake, pak choi, and living vegetables.  
Boldness and energy in every bite.

\$240

\$320 With chicken — 100g.

\$340 With pork belly — 100g.

## 🌱 PINK MUSHROOM SHAWARMA

The Balance of the Structured One — 200g

Smoked mushrooms in pita bread, with hummus, tabbouleh, and fresh sprouts.  
Order and flavor in perfect balance.

\$240

\$320 With chicken — 100g.

\$340 With pork belly — 100g.

## 🌱🌱 SMOKED TOMATO

The Awakening of the Solitary One — 250g

Tomato stuffed with wild rice, tahini, and lentils, wrapped in smoke.  
For those who seek within.

\$260

\$350 With lamb — 100g.



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# DESSERTS

## MATCHA TEA FLAN

The Awakening of the Sensitive One — 100g

Plant-based flan with matcha and coca leaf tincture.  
Soft, delicate, and full of inner light.

\$180

## LAVENDER CRÈME BRÛLÉE

The Precision of the Structured One — 100g

Lavender-infused custard with passionflower.  
Serenity wrapped in balance.

\$160

## POT

The Abundance of the Expansive One — 200g

Cacao cake with truffles, chocolate soil, and amaretto.  
A feast for the soul

\$200



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# EXTRAS

PITA BREAD 1 pc

\$35

TAPIOCA CHICHARRÓN 50 g.

\$80

CHICKEN BREAST 100 g.

\$90

LAMB SKEWER 100 g.

\$100

PORK BELLY 100 g.

\$110

SALMON & ASH MOSAIC 100 g.

\$110

LAMB RACK 100 g.

\$350

JUMBO SHRIMP WITH HEAD 100 g.

\$300

SKIRT STEAK (ARRACHERA) 200 g.

\$340



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### SOLITARY

"I CAN"



*Introspective, precise, and quiet energy.*

Helps to lower energy levels, calm the mind, and support inner connection. Stimulates the pancreas, balances glucose, and invites inward retreat. Ideal for moments of introspection, contemplation, and deep listening.

### SENSITIVE

"I FEEL"



*Tender, intuitive energy, open to love.*

The Sensitive harmonizes the world with their presence but needs gentle activation. Associated with the parathyroid glands, these dishes heighten bodily sensitivity, stimulate emotional connection, and include coca leaf tincture to open the heart and soften the voice.

### SHARP

"I WIN"



Awakens mental and physical energy through the thyroid, which regulates calorie burning in the body.

Ideal for those who seek to stay alert, active, and competitive. It stimulates the mind and keeps us focused, fast, and ready for action. Perfect for moments that demand energy and activation it sparks agility and dynamism.

### STRUCTURED

"I KNOW"



Stimulate the posterior pituitary gland, the source of mental clarity and focus.

They support inner order, rational decision-making, and long-term vision.

Ideal for those who need structure, concentration, and precision. These dishes keep the mind alert, aligned, and calm ready to design, build, and lead with wisdom.

### ENERGETIC

"I LEAD"



Activate the adrenal glands, triggering a true shot of adrenaline in the body.

They awaken the inner fire, fuel decisive action, and sustain vital momentum.

Ideal for those who lead, face challenges, and live with intensity. These dishes support clarity, courage, and the expression of will helping channel energy into creation rather than reaction.

### EXPANSIVE

"I WANT"



Stimulate the pituitary gland, producer of oxytocin the hormone of love and connection.

These foods help lower cortisol levels in the body, promoting joy, relaxation, and a deep sense of well-being.

They support restful sleep, can encourage lucid dreams, and awaken enthusiasm for life.

Ideal for those who need to open their hearts, connect with others, laugh more, and embrace the unexpected with lightness.



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### IMPORTANT NOTES

This is not medical advice and should not be used to treat specific health conditions. However, sharing this information with your doctor may be helpful.

No combination of foods from any of the typologies is harmful to your health. The effects this menu interacts with are sensory and subtle.

For more significant impact, this information should be applied over the medium to long term, and ideally under professional guidance.