

Battleshop

menu

—by omar sanchèz

— food

michelada oyster - 1 piece	5.5
tempura green asparagus and pickles, leek and jalapeño mayo	14
tuna tostada, squid ink mayo, quail egg yolk	16
grilled zucchini, pipian verde, furikake, preserved lemon	14
cauliflower, almond sauce, morita salsa macha, parmesan	15
bbq dorade, guajillo adobo, achiote beurre monte	22
demi bbq coquelet, beurre blanc, sivri pepper	19
lamb neck, white beans, wild garlic oil	22

— desserts

riz au lait, poached peach, salted caramel, roasted almonds	11
raspberry sorbet, pistachio praline, huacatay	11

food comes at the pace of the kitchen — sharing is always recommended
please inform us about any allergies or dietary restrictions