

### **Productores aliados**

#### **Frutos, Hortalizas e Ingredientes Silvestres**

Tianguis de los Martes, Ozumba de Alzate, Edo. México.

Alma Tierra, Valle de Bravo, Edo. México.

Nuevos Horizontes, Huasca de Ocampo, Hidalgo.

Rancho Tehuan, Malinalco, Edo. México.

Arca Tierra, Xochimilco, CDMX.

Huerto Tlatelolco, Cuauhtémoc, CDMX.

Emilio Busquets, Cuauhtémoc, CDMX.

#### **Lacteos y Huevo**

Rancho 4 encinos, Zacatlán de las Manzanas, Puebla.

Del Rebaño, Colón, Querétaro.

Los Callejones, Edo. México.

#### **Proteina Animal**

De Garo Jamat, México.

Haragi, San Miguel de Allende, Guanajuato.

Sargazo, Ensenada, Baja California.

Kobayashi Farms, Huauchinango, Puebla.

Nemi Natura, Zitacuaro, Michoacán.

Granja Peñitas, Valle de Bravo, Edo. México.

#### **Miel, Chocolate y Cafe**

Queen Bee Honey, Otoch Ma-ax Yetel Kooh, Yucatán.

La Rifa Chocolateria, Cuauhtémoc, CDMX.

Café Estelar, Guadalajara, Jalisco.



" MALIX, pronounced ma-li[sh], is a word in contemporary mayan language which means "half blood, a mongrel". Now a days it is used in the Yucatán peninsula as a way to name stray dogs.

The project adopted this word because it is a clear reference of the vision and style of cooking of our chef Alonso Madrigal. MALIX is an amalgamation of flavours and cultures, inspired on different culinary traditions from around the globe, but with a clear drive to pursue locality, traceability and sustainable and responsible farming and food production practices. We work hand in hand with more than a dozen farms, ranches and food producers located around Mexico City.

Our chef's vision and mission is to reconnect our guests with ingredients and the land. To put on the table the complexity of our food systems, with the sole purpose of appreciating our farmers and producers and the planet that sustains us".

## S N A C K S

Bread service \$55  
Homemade focaccia

Vegetable tostada \$165  
Sikil pak made with "manzano tomatoes", pickled Chilacayota/ pesto

Chicken liver Pâté \$180  
Madeleines / pickled hibiscus flowers

Duck sope \$185  
Heirloom corn / Braised duck /Beans

Cheese selection from Rancho 4 Encinos and Del rebaño \$260  
Seasonal fruit jam/ rye crackers

Wagyu tartar \$420  
Lacto peppers / nori seaweed

## S T A R T E R S

Grilled lettuce \$195  
Black garlic dressing/house made furikake

Chayote Salad \$190  
Brussel sprouts / XO sauce / almond purée

House smoked steelhead trout \$255  
Scallion pancake / Housemade ricotta / Cucumber and fennel

Jicama salad \$180  
Watermelon reduction / Kimchi / Jumil

Ask for our specials not shown on menu  
All our prices include IVA

Eating raw or undercooked ingredients is the customers liability and  
responsibility.

Please inform our staff of any food allergies and/or food restrictions.

## M A I N S

Heirloom corn and coconut tamal \$280  
Amarillito mole/ quelites

Risotto \$420  
Local squash/ Fresh U8-10 shrimp

House made lao style sausage \$340  
Heirloom beans/cabbage/lacto colorines

Steelhead trout \$320  
Beurre Blanc / Broccolini/romeritos

Duck magret (250g) \$690  
Malix mole / beets/ pickled roses

Flank steak (mexican wagyu 180g) \$750  
Sweet potato / Chimichurri

## D E S S E R T

Afogatto \$110  
Espresso / Seasonal ice cream

Chocolate mousse \$230  
Mandarin and loquat jam / melissa cream

Squash Bread \$180  
Olive oil / Ricotta / Masala chai icecream

Nicuatole \$130  
Black zapote granita / Seasonal fruits

SELECTION OF CHOCOLATE with pairing \$350  
30MLc/u

Uranga / Bruichladdich  
Blanco Jaguar / Cynar  
Chontalpa / Neta Bicuixe

## E X T R A S

\*Sourdough Bread/tostada \$40  
Salsas \$30