



HUGO OROZCO POP-UP

October 30th - November 2nd

Menu

Caldo de piedra

Lobster, halibut and shrimp, perfumed with Chinantecan herbs, served with ancestral Oaxacan consommé

Inverted quesadilla

King oyster-, shiitake & enoki mushrooms, Feykir Icelandic cheese crust, black truffle, morita pepper

Chochoyotas

Heirloom corn masa dumplings, tuna chu toro, furikake, frisée, oregano mignonette, chile de árbol

Three sisters

Seared duck breast with hominy corn, foie gras aioli, black garlic, zucchini and ayocote beans

White mole

Venison poc chuc with hazelnut and pear white mole sauce, grape and mesquite rice cracker

Agave cantaloupe

Agave nixtamalized melon with prunes, cardamom, coconut milk and cacao nibs

11.900 KR. pr. person



Hugo Orozco's culinary journey began in a family-owned store in Guadalajara, Mexico, where early experiences with food sparked his passion for hospitality.

Chef Orozco started La Slowteria in Guadalajara being one of the first to experiment with traditional, sustainable cuisine. La Slowteria took Hugo to Tulum and Carroll Gardens in Brooklyn where he stayed for years. Orozco adapted his approach to meet local tastes at La Slowteria in Brooklyn, eventually evolving his offerings to include uniquely crafted tacos that earned acclaim.

Please notify your waiter of any food allergies or intolerance.

