

Nuestro Menú

Caesar Salad

Prepared in our style with grilled baby lettuce, served with house-made Caesar dressing, pumpkin seeds, sourdough croutons, and freshly grated Parmesan cheese at your table.

Cauliflower in Various Textures

 VEGAN OPTION

Roasted cauliflower, cauliflower popcorn, pickled cauliflower, cauliflower cream, sikil pak, pumpkin seeds and totemoxtle ash.

Passion Fruit and Pineapple Aguachile

Shrimp of Campeche and hamachi fish, aguachile, fermented pineapple chunks, tomatillo ferment, creamy avocado, notes of habanero chili and coriander. Accompanied by tortilla toast.

Roasted Bone Marrow with Chilli Glaze and Chapulines

Marrow cured in brine, roasted and finished with chili glaze, grilled esquites, lxil onion of the region, chapulines and house bread.

Aluxfeller Oysters

Fresh oysters au gratin with a delicate roasted garlic and parmesan cream, sautéed chaya, and Oaxaca cheese melted over coals. A Mexican reinterpretation of the classic Rockefeller, with the Alux signature.

Duck & Castacán Taco

A delicate blend of flavors and textures served on a blue and white corn tortilla, layered with anchoíade and chiltomate. Topped with crispy fried castacán and confit duck, finished with fresh purslane and a subtle touch of melipona honey gel.

CHEF'S SELECTION

Aguachile

Grilled New York strip served over a spice black sauce, with crispy leek, avocado cream, and pickled red onion. Flambéed tableside with HILO de Agave Espadin Mezcal.

Esquites with Shrimp

Roasted shrimp over traditional esquites, accompanied by cotija cheese aioli and crispy Valladolid sausage.

Sea Bass in Green Mole

Grilled sea bass, accompanied by a light green mole, candied holy leaf and sautéed vegetables.

Caribbean Lobster Per Gram

MP

Caribbean lobster from Chinchorro, served with butter or zarandeado style.

Alux-Style Beef Tenderloin Taco

Grilled beef tenderloin on tortilla with epazote and cheese crust, roasted onion pickled in sour orange and crispy potato, served with bone marrow glazed with chipotle chili sauce.

Alux Rack of Lamb

Grilled rack of lamb coated in a crunchy breadcrumb crust with chimichurri and toasted peanuts, served with sweet potato purée and roasted carrots. Portion: half rack (4 chops).

Burrata with Cilantro Pesto

Creamy burrata accompanied by a white wine cherry tomato compote, cilantro pesto, and toasted peanuts for balance and texture.

Tomato Tartare

 VEGAN OPTION

Fresh avocado base with tomato marinated in ponzu sauce and sesame oil, topped with mango and watermelon radishes.

CHEF'S SELECTION

Pulpo Xcatic

Grilled octopus varnished with xcatic chili aioli, roasted potato, potato air, purple potato chips, land of Valladolid sausage, pickled baby cucumber with radishes and confit garlic peanut sauce.

Fresh Oysters

Fresh Pacific oysters with guajillo chili oil & chive oil and mixed sauces.

Roasted Shrimps

Roasted shrimp in a smooth chipotle butter, fermented plantain, fresh green salsa and local basil.

Salmon Tartar Alux

Marinated in a citrus sauce mix with soy, mango, ginger, French chives and habanero, topped with sesame oil. Served with crunchy sweet plantain.

Truffle Mushroom Fried Tortilla

 VEGAN OPTION

Fried tortilla dough, mix of wild mushroom with epazote and truffle oil finished with vegan cream and cheese and fresh shaved black truffle.

CHEF'S SELECTION

Chicken in Huitlacoche Mole

Chicken supreme stuffed with epazote mushrooms and goat cheese, on a light huitlacoche mole and glazed plantain. Finished with pickled quelites and a touch of white truffle.

Coconut Sauce Salmon

Salmon, salmon crackling, grilled asparagus, mashed potatoes and dill, popcorn asparagus, coconut and lemongrass sauce.

8 Hours Pork Belly

Porkbelly slow-cooked for 8 hours, beet mole, pickled radishes, flame grilled eggplant puree, onion puree and 24k gold.

CHEF'S SELECTION

Short Rib Manchamanteles

12-hour braised short rib served over traditional manchamanteles mole, accompanied by plantain and cacao purée and grilled peach.

Beef Filet with Wine Sauce

Grilled beef filet of 220g served with red wine sauce, white wine mushrooms, creamy mashed potatoes, buttered baby corn, and grilled spring onions. Choose your preferred cut: Sterling Silver — MX \$1,100 or Premium National Beef — MX \$700

SELECCIÓN DEL CHEF

Cheesecake de Queso de Bola y Plátano

Cremoso cheesecake elaborado con queso de bola, sobre una base de galleta con mantequilla, plátanos flameados y coronado con queso de bola rallado.

Dúo de Chocolate y Maracuyá

 OPCIÓN VEGANA

Brownie de chocolate semiamargo, mousse aterciopelado de maracuyá, tierra crujiente de almendras y un juego de texturas con crema de coco, maracuyá y un toque refrescante de menta.

Cacao

Mousse de chocolate blanco y oscuro, sobre streussel de cacao, papel de chocolate y lluvia de glaseado de cacao; bañado con salsa de espresso.

Pastel de Elote

Tradicional pastel de elote, acompañado con salsa de licor de café, pepita garapiñada y helado de cajeta.

Bananna Foster

Un clásico, flameados en tu mesa, base de crumble de maíz azul, helado de coco, chocolate amargo, amaranto tostado & coronado con un toque de naranja dulce.