



PIZCA

EST. 2016



June 2026

By: Ronald García

# Ronrón

(Rattle)



Corn cake base, tamarind-cobanero chile coulis, chilacayote mousse, and almond crisp.

# Artisan leather toy ball



Sweet potato mousse with coconut, filled with chicha-glazed caramelized bacon and almond crisp.

# Pride



Vanilla mole mousse, filled with ixintal compote infused with rum, lychee cream, and served on a chilled chocolate cookie with salted pepitoria.

# Pumkin seed



Pumpkin seed mousse with cobanero chili, filled with jocote compote, toasted pumpkin seeds, lime, and salt.

# Peach



Peach mousse with Ron Zacapa, filled with mango, lime, and cilantro compote on an amaranth blondie.



Tasting menu

4 petit fours

A sweet experience designed to be shared by  
two people.

Includes the following petit fours

## Pumpkin seed

Pumpkin seed mousse with cobanero chili, filled with jocote compote, toasted pumpkin seeds, lime, and salt

## Peach

Peach mousse with Ron Zacapa, filled with mango, lime, and cilantro compote on an amaranth blondie.

## Artisan leather toy ball

Sweet potato mousse with coconut, filled with chicha-glazed caramelized bacon and almond crisp.

## Ronrón

Corn cake base, tamarind-cobanero chile coulis, chilacayote mousse, and almond crisp.