

Appetizers

Guacamole with crispy pork skin	95.00
with fried grasshoppers	135.00
Corn "Tamal" with beans, pork skin and "Holy leaf"	90.00
"Panuchos" Mayan style pork in stuffed fried tortilla	120.00
Grilled "Panela" cheese and cactus leaves in green sauce	110.00
"Ceviche" lime marinated (<i>with cucumber, red onion, and green chile</i>) on 2 baked tortillas	130.00
Green "Aguachile" lime marinated shrimp (<i>in green chile sauce with apple and cucumber</i>)	170.00
Ox tongue tacos (3)	180.00
Escamoles (ant eggs)	260.00

Salads

Cactus leaves salad <i>with pico de gallo and fresh cheese</i>	95.00
Green salad with Papalo (<i>spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo" leaf vinaigrette</i>)	105.00
Mixed Salad (<i>lettuce, crystalized figs, goat's cheese and apple</i>)	105.00
Spinach salad (<i>with apple and strawberries with xoconostle dressing</i>)	105.00

Soups

Chicken broth with chicken and vegetables	95.00
Mayan style lime soup	95.00
Cream of black beans, (<i>with tortilla strips, cream and cheese</i>)	95.00
Oaxaca style soup (<i>With corn, poblano chile zucchini and "Epazote"</i>)	95.00
Azteca soup (<i>rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream</i>)	95.00

Main Dishes

"Poblano" chile stuffed with vegetables	220.00
Chicken breast with pecan and prune "Mole" sauce	260.00
Chicken breast in green "Pipian" sauce	260.00
Chicken breast with black "Mole" sauce	275.00
Pork ribs in "Morita" sauce	260.00
Cochinita pibil (<i>Mayan style pork</i>)	250.00
Poc Chuc (<i>Marinated grilled pork with roasted onions and tomato sauce</i>)	250.00
Suckling pig confit with sautéed potatoes and plum sauce	350.00
Adobo beef fillet tacos with pineapple and fried onions (4)	240.00
Ox tongue with pineapple (<i>Barroco style with chorizo, almonds, raisin and pineapple</i>)	280.00
Beef fillet medallions with "manchamanteles" sauce	280.00
"Arrachera" beef skirt (<i>330 grams, with guacamole, beans and grilled cactus leaves</i>)	310.00
Rib eye steak (<i>400 grams, with baked potato and grilled cactus leaves</i>)	340.00
Lamb "Mixiote" (<i>marinated and slow cooked</i>)	300.00
Shrimp in dry chipotle chile sauce	280.00
Shrimp in tamarind and chipotle sauce	280.00
Grilled fillet of salmon with sautéed dried chile peppers	260.00
Red Snapper with Hibiscus sauce	270.00
Red Snapper Veracruz style	270.00