

Lunch and Dinner

Appetizers

Guacamole with crispy pork skin	105.00
with fried grasshoppers	160.00
Corn "Tamal" with beans, pork skin and "Holy leaf"	105.00
"Panuchos" Mayan style pork in stuffed fried tortilla	120.00
Grilled "Panela" cheese and cactus leaves in green sauce	120.00
"Ceviche" lime marinated (<i>with cucumber, red onion, and green chile</i>) on 2 baked tortillas	140.00
Green "Aguachile" lime marinated shrimp (<i>in green chile sauce with apple and cucumber</i>)	210.00
Escamoles (ant eggs), sautéed with onion and serrano pepper	280.00

Salads

Cactus leaves salad <i>with pico de gallo and fresh cheese</i>	105.00
Green salad with Papalo (<i>spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo" leaf vinaigrette</i>)	110.00
Mixed Salad <i>lettuce, crystalized figs, goat's cheese, apple and hibiscus flower vinaigrette</i>	110.00
Spinach salad (<i>with apple and strawberries with xoconostle dressing</i>)	110.00

Soups

Chicken broth with chicken and vegetables	105.00
Mayan style lime soup	105.00
Cream of black beans, (<i>with tortilla strips, cream and cheese</i>)	105.00
Oaxaca style soup (<i>With corn, poblano chile zucchini and "Epazote"</i>)	105.00
Azteca soup (<i>rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream</i>)	105.00

Main Dishes

"Poblano" chile stuffed with vegetables	240.00
Chicken breast with pecan and prune "Mole" sauce	270.00
Chicken breast in green "Pipian" sauce	270.00
Chicken breast with black "Mole" sauce	290.00
Pork ribs in "Morita" sauce	270.00
Cochinita pibil (<i>Mayan style pork</i>)	270.00
Suckling pig confit with sautéed potatoes and plum sauce 250 grs	350.00
Ox tongue with pineapple (<i>Barroco style with chorizo, almonds, raisin and pineappl</i>) 180 grams	280.00
Beef fillet medallions with "manchamanteles" sauce 250 grams	290.00
"Arrachera" beef skirt (<i>with guacamole, beans and grilled cactus leaves</i>) 320 grams	320.00
Rib eye steak, <i>with baked potato and grilled cactus leaves</i> 400 grams	360.00
Lamb "Mixiote" (<i>marinated and slow cooked</i>) 330 grams	350.00
Giant Shrimp in dry chipotle chile sauce 180 grams	295.00
Giant Shrimp in tamarind and chipotle sauce 180 grams	295.00
Grilled fillet of salmon with sautéed dried chile peppers 220 grams	280.00
Red Snapper with Hibiscus sauce 220 grams	280.00
Red Snapper Veracruz style 220 grams	280.00