

BOTANAS

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✓ **GUACAMOLE WITH TOTOPOS** 11

Avocado, onion, cilantro, pico de gallo and serrano chili; recently made.

🌿 **NACHOS ÁNDELE** 12

Our corn chips accompanied by refried beans, cheese, pico de gallo and jalapeño pepper.

🌀 **CALLO DE HACHA** UD/3,5

Scallop on lime with chile de árbol sauce.

🌀 **LOIN ROLLS** UD/3

Thin strips of loin stuffed with melted cheese and chipotle chili.

CHICKEN POBLANO QUESADILLAS 9

Stuffed with cheese, chicken and roasted poblano chili slices.

🌿🌿 **ASADERO QUESADILLAS** 9

Stuffed with cheese, chipotle chili, ginger and lime.

MELTED CHEESE WITH CHORIZO & AGAVE HONEY 12

With Chorizo, agave honey, garlic and oregano.

🌿 **MELTED CHEESE WITH GARLIC MUSHROOMS** 12

With garlic confit mushrooms.

✓ **PURE MEXICO SALAD** 11

Nopales, quinoa, avocado, tomato, corn, beans and tropical vinaigrette.

TLALPEÑO BROTH 11

Traditional mexican soup. With chicken, chipotle chili, panela cheese, cilantro and lime.

MARGARITA FROZEN

CUP
6

1L JUG
25

PACÍFIC

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🌀 **CROAKER AGUACHILE** 16

Wild croaker in lime and cilantro aguachile.

ACAPULCO CEVICHE 15

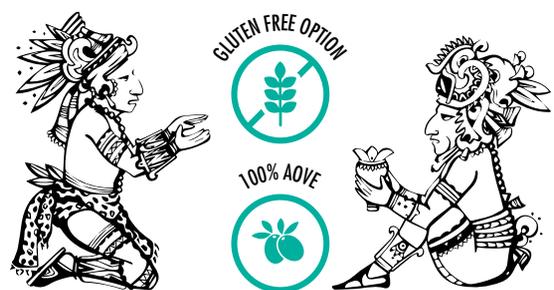
Wild croaker and marinated shrimp in tomato and lime sauce.

BACK TO LIFE CEVICHE 17

Callo de hacha, wild croaker and shrimp in orange and tomato aguachile.

🌀 **DEVILED SHRIMPS** 14

Prawns in chili and tomato cream.



Request information about allergens and food intolerances to our staff.

TASTING MENU



—FOR 2 PERSONS—



SUN

NACHOS ÁNDELE

Served with Guacamole.

ACAPULCO CEVICHE

Wild croaker and macerated Shrimp
in tomato and lime sauce.

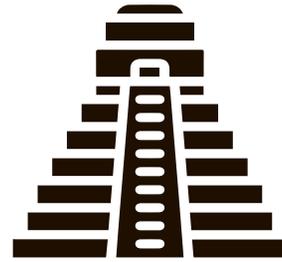
TRÍO OF CAZUELITAS

Cochinita Pibil, Chipotle Chicken & Pumpkin Flower Chicken.

DEGUSTACIÓN DE POSTRES

Cajeta Crepas, 3 Milk Cake and Mango Ice Cream.

—27—



MOON

CALLO DE HACHA

LOIN ROLLS

HUITLACOCHÉ RAVIOLIS

With pumpkin flower cream and corn sheaves.

BEEF RIB WITH MEZCAL

600 gr approx. Mezcal-roasted rib with Oaxacan black mole and tortillas to assemble your tacos.

CHURROS WITH CHOCOLATE

Chocolate Fondue with Churros and seasonal fruit.

—30—

OUR TASTING MENUS ARE A TRIBUTE TO THE MAYAN AND MEXICA CULTURE. YOU WILL TRAVEL WITH US TO TEOTIHUACÁN, THE MAIN CITY OF MESOAMERICA WHERE THE PYRAMIDS OF THE SUN AND THE MOON WERE ERECTED. TWO HISTORICAL SYMBOLS THAT WE WILL TRANSFER TO YOUR PALATE.

PLATILLOS



ENCHILADAS SUIZAS 15

3 tortillas stuffed with Chicken or No Chicken with green, red or mole sauce and melted cheese.

HUITLACOCHÉ RAVIOLIS 13

With pumpkin flower cream and corn sheaves.

CHILE EN NOGADA 13

Pobano chile stuffed with meat and fruit, cheese sauce and walnuts.

PUMPKIN FLOWER CHICKEN 15

Stewed chicken with pumpkin flower and mushrooms with corn sheaves.

CHIPOTLE CHICKEN 15

Chicken stewed in Chipotle chili cream.

COCHINITA PIBIL 15

In Mayan adobo, with pickled red onion and black beans.

CHICKEN STRIPS 15

Grilled seasonal vegetables with beans and rice; with Chicken or No Chicken.

MOLE CHICKEN 20

Grilled chicken, mole, panela cheese, refried beans, pico de gallo and guacamole; with corn tortillas.

TAMPIQUEÑA MEAT 21

Beef tenderloin, red enchilada, poblano chili slices and grilled panela cheese, with guacamole and refried beans.

TRIO OF CAZUELITAS 27

Cochinita Pibil, Chipotle Chicken and Pumpkin Flower Chicken.

¡ESTÁ PADRÍSIMO!

BEEF RIB WITH MEZCAL 25

600 gr aprox. Mezcal-roasted rib with Oaxacan black mole and tortillas to assemble your tacos.

TACOS



3 TACOS

CROAKER TACOS 15

Wild croaker, guacamole and achiote sauce.

GOVERNOR TACOS 15

Shrimp, cheese, poblano chili and onion.

DUCK CONFIT TACOS 15

Duck confit with mulato chili sauce.

SHITAKE TACOS 14

Shitake mushrooms sautéed in garlic, onion and cilantro.

PASTOR CDMX TACOS 14

Marinated pork, onion and pineapple.

MICHOACÁN CARNITAS TACOS 14

Roasted pork, avocado and green tomatillo sauce.

CAMPECHANOS TACOS 14

Sautéed beef with chorizo and melted cheese.

ASADA TACOS 15

Sautéed beef with guacamole.

STEW TACOS 15

Cochinita Pibil, Chipotle Chicken & Pumpkin Flower Chicken.

MEX TACOS 15

Asada, Pastor and Chicken.

TAQUIZA ÁNDELE 16

Asada Taco, Chipotle Taco, Chicken Enchilada and Quesadilla; with guacamole, refried beans and rice.