



The flavors and colors of Mexican culture inspired our menu, offering the best dishes of traditional cuisine reimagined with sophisticated techniques and the most exclusive products. All our tortillas are handmade and cooked on a comal over wood-fire oven.

APPETIZERS

**HOMEMADE
GUACAMOLE**
Prepared tableside
Mexican sauce · toasts
350 g

**WAGYU
MEATBALLS**
Mint · chipotle
sliced almonds
240 g

**BURRATA IN
MOLE ALMENDRADO**
On baked banana
cinnamon · molasses
1 piece

SHRIMP MACHETE
Giant shrimp quesadilla
Oaxaca cheese · pepper mix
red onion · habanero pepper
150 g

TOSTADAS

BLUEFIN TUNA TOSTADAS
Avocado · cucumber · red onion
chipotle aioli (3 pcs) 150 g

BARBACOA TOSTADAS
Short rib in slow cooking for 12 hours
with Rub "Mamazita" (3 pcs) 150 g

CEVICHE & TIRADITO

HAMACHI CEVICHE
Red peppers · cucumber
avocado · roasted corn · chipotle
pepper and red serrano
130 g

TUNA CEVICHE
Yellow peppers · cucumber
avocado · toasted corn
yellow hot pepper
130 g

**OCTOPUS CEVICHE
IN MACHA SAUCE**
Octopus · peppers · cucumber
avocado · toasted corn · dried
chili sauce 150 g

SOUPS & SALADS

TORTILLA SOUP
Pasilla and guajillo peppers
feta cheese · crispy corn
tortilla chips · avocado
250 ml

CESAR SALAD
Anchovies · Grana
Padano cheese · croutons
300 g

**SPINACH SALAD
WITH GOAT CHEESE**
Vegetable mix from the garden
pumpkin seeds · spicy
orange chutney 350 g



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

CHEF'S SPECIALTIES

ORGANIC CHICKEN WITH ARTISAN MOLE

Organic chicken breast
homemade mole
350 g

KUROBUTA PIBIL COCHINITA

Kurobuta pork belly · achiote
citrus fruits · onions tanned
280 g

BARBACOA DE PUEBLO

Short rib in slow cooking for
12 hours with "Mamazita" Rub
280 g

RUBBED CATCH OF THE DAY

Grilled · guajillo
chili · cumin
800 g

SWISS SEAFOOD ENCHILADAS

Sea bass · octopus · scallops
shrimp · Swiss cheese · cream
serrano pepper and jalapeño
220 g

GRILLED TASMANIAN SALMON

Crusted with three chilies
hibiscus chutney · corn
270 g

GRILLED OCTOPUS

5 Pepper adobo
peanuts · sesame seeds
300 g

TAQUERÍA

BEEF RIB BARBECUE TACOS
(3 pzas) 120 g

MARINATED SHRIMP TACOS
(3 pzas) 150 g

ROAST BEEF TACOS
(3 pzas) 150 g

USDA PRIME FILLET TACOS
(3 pzas) 150 g

LOBSTER TACOS
(3 pzas) 150 g

QUESADILLA WITH WILD MUSHROOMS
Trumpetter mushrooms · porcini
champignon · cremini and white
mushrooms · serrano pepper (2 pcs)

GRILLED MEATS

USDA prime quality, all our steaks and are served with nopal, green onion, and tomato brulle.

RIB EYE
400 g

NEW YORK
400 g

BEEFSTEAK
280 g

ROAST BEEF
350 g

SIDES

MELTED CHEESE WITH MUSHROOM MIX

ELOTES DE PUEBLO
Epazote Aioli · Worm Salt

SPICY ADOBO POTATOES



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DESSERTS

CHOCOLATE BROWNIE

Served warm · chocolate chips · vanilla ice cream · dulce de leche sauce chopped walnuts

RED FRUIT CHEESECAKE
Vanilla cookie base
red fruit compote

TRES LECHES TRADITIONAL CAKE
Filled with diplomatic cream and fresh strawberries · flambéed meringue

HOMEMADE COCONUT FLAN

Coconut ice cream · peanut candy

RICE PUDDING CRÈME BRÛLÉE
Fresh strawberries
cinnamon · donut

CHURRO FUNNEL CAKE
Vanilla ice cream · salted caramel sauce

ICE CREAMS
Vanilla · chocolate dulce de leche

COFFEE

AMERICANO

CAPPUCCINO

ESPRESSO

CORTADO ESPRESSO

ESPRESSO DOUBLE

CARAJILLOS

CLASSIC

Chocolate covered coffee beans · Licor 43 · strawberries

MAZAPÁN
Coffee · Licor 43 · Frangelico · Ketel One vodka · tres leches syrup

SPECULAAS
Coffee · Licor 43 · Ketel One vodka · Speculaas syrup

DE OLLA

Cold Brew de Olla · Licor 43 · Ketel One Vodka · piloncillo syrup

ROSES
Coffee · Ketel One vodka roses and cinnamon syrup

IRISH
Coffee · Kahlua · Licor 43 Jameson whiskey · cream

TEA

RONNEFELDT TEA

Apricot & Almendra · Almond Dreams · Manzanilla Menta · Morgentau · Dung Ti

RONNEFELDT TEA

Green Dragon · Tie Guan Yin · Pau Mu Tan & Melon Fancy Sencha Sencha · Pure Fruit

DIGESTIFS

Anís Las Cadenas
Amareto Disaronno
Bailey's
Chartreuse Amarillo
Chartreuse Verde

Chinchon Dulce
Chinchon Seco
Cointreau
Drambuie
Fernet Branca

Frangelico
Grand Marnier Cordon Rouge
Kahlua
Licor 43
Licor 43 Horchata

Mandarine Napoléon
Pacharan Zoco
Sambuca Vaccari Blanco
Sambuca Vaccari Negro
Strega

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**SIGNATURE
COCKTAILS**

MAMAZZITA

400 Conejos joven Mezcal · Aperol · Vermouth Rosso
pineapple juice · lemon juice · brown sugar

CALL ME SEÑORITA

Grey Goose Vodka · yellow Chartreuse · pineapple juice
lime juice · turmeric · passion fruit syrup · tonic water

BESITO

Mezcal Del Maguey Vida · Grand Marnier · lime juice
cinnamon syrup · fig · orange juice

MADE IN MEXICO

Herradura Ultra Tequila · Unión Mezcal · blue curaçao
pineapple chunks · orange juice · ginger syrup · lime juice

PIEL CANELA

Bacardi 8 year Rum infused with cinnamon and vanilla
Frangelico · cantaloupe horchata · spices syrup

LA INCONDICIONAL

400 Conejos joven Mezcal · Ancho Reyes Verde · tamarind
pineapple juice · chilies syrup

**MIXOLOGIST
CREATIONS**

RED SCARLET

Patrón Silver Tequila · Grand Marnier · berries · volcano
salt · agave honey

CARIBBEAN GOOSE

Grey Goose Vodka · Aperol · freeze-dried pineapple
ginger syrup

ZAZIL HA

Michelob Ultra Hard Seltzer · serrano pepper · pineapple
basil

KING MIDAS

Patrón Silver Tequila · Vermouth Dry · yuzu · cinnamon
syrup · pineapple juice

MARGARITAS

CIELITO LINDO

Herradura Ultra Tequila · Aperol · sparkling wine · mango
lime juice · ginger syrup

ALUXE

Herradura Ultra Tequila · Cointreau · grapefruit juice
pineapple juice · lime juice · passion fruit syrup

AMOR A LA MEXICANA

400 Conejos joven Mezcal · hibiscus and morita pepper
infusion · suorsoup pulp · lime juice · peppermint foam

MOCKTAILS

Try any of our Signature Cocktails without alcohol

BEERS

Herencia Cuapá Border

Stella Artois

Michelob Ultra

Negra Modelo

Modelo Especial

Pacífico (Clara/Suave)

Corona (Extra/Light/Cero)

Victoria

León

Montejo

Tulum

Michelob Ultra Hard Seltzer

(Strawberry Watermelon / Mango Peach / Cucumber Lemon / Spicy Pineapple)

Our prices include taxes and are in pesos.

Tips are not mandatory.

FOREST

Brockmans Gin Intensely Smooth · Forest syrup · premium tonic water

MEDITERRANEO

Bombay Sapphire Gin · orange jam · passion fruit syrup · premium tonic water

LONDON PARK

Bombay Sapphire Gin · lemongrass syrup · coriander · premium tonic water

DOLCE MALFY

Malfy Gin · citrus oleo saccharum · cucumber · premium tonic water

GIN

BEEFEATER 750 ml

BEEFEATER BLACKBERRY 700 ml

BEEFEATER PINK 700 ml

BOMBAY SAPPHIRE 750 ml

BROCKMANS INTENSELY SMOOTH 700 ml

BULLDOG 750 ml

ELEPHANT 500 ml

HENDRICK'S 750 ml

MALFY ORIGINALE 750 ml

MOM 700 ml

MONKEY 47 500 ml

TANQUERAY 750 ml

TANQUERAY FLOR DE SEVILLA 750 ml

TANQUERAY RANGPUR 750 ml

TANQUERAY TEN 700 ml

THE BOTANIST 700 ml

THE LONDON Nº 1 700 ml

TONIC WATER

FEVER TREE 200ml

FEVER TREE LIGHT 200ml

SEVENTEEN 200ml

FENTIMANS 200ml

SCHWEPES 355ml

SPICES AND ESSENCES

Basil · Star Anise · Cardamom · Clove · Dill · Rosemary
Peppermint · Lemongrass · Black Pepper · Pink Pepper

FRUIT

Berries · Eureka Lemon · Orange · Cucumber · Pineapple · Grapefruit

Our distillates include one mixer (235 ml soda or juice) per glass.
The bottle service includes 5 mixers of 355 ml or 2 Red Bull 250 ml or 1 Lt of juice.
Prices include tax and are in Mexican pesos. Tips are not mandatory.

THE ESSENCE OF MEXICO



TEQUILA TASTING

Guided group experience • Tastings of 1.5 oz

Enjoy an experience guided by one of our Tequila experts and taste this mystical spirit in its most popular types, white, reposado and añejo, accompanied by a great history of Mexican flavor.

Receive a complimentary margarita to start your experience with an extraordinary touch.

Check available days and times for each city.

CASA DRAGONES BLANCO

Enjoy its sweet taste with citrus and soft flavors, this tequila is produced in small batches and stands out for the purity of the agave. An exceptional tequila full of nuances.

PAIRING: lime and coconut salt.

PATRÓN REPOSADO

Handcrafted tequila that offers a fuller-bodied flavor and woody notes due to its permanence and maturation in barrels that take from 2 months to 1 year. Explore its greatness and tradition in every sip. **PAIRING:** yellow lemon and pink salt.

AVIÓN RESERVA 44 EXTRA AÑEJO

Aged in oak barrels for 43 months, this tequila has smooth and subtle notes. Explore the woody flavors on your palate and delight in its elegant delicacy. **PAIRING:** grapefruit and mint salt.



TEQUILA FLIGHTS

Live this experience at your table and explore the world of Tequila on your own, at any time and for every special occasion. Tastings of 1.5 oz.

Choose one of the two carefully selected Tequila Flights by our Tequila expert.

ORIGINAL

Casa Dragones Blanco

Patrón Reposado

Avión Reserva 44
Extra Añejo

UNIQUE

Volcán de mi Tierra Blanco

Clase Azul Reposado

Casa Dragones Barrel Aged

Our prices include taxes and are in Mexican pesos. Tips are not mandatory.

THE ESSENCE OF MEXICO



MEZCAL TASTING

Guided group experience • Tastings of 1.5 oz

This elixir full of tradition is created by distilling the heart of the agave or maguey. Taste the magic of the selection of agaves we made for you to enjoy this incredible and emblematic drink during a guided group experience by our experts.

Receive a complimentary mezcalita to start your experience with a refreshing cocktail.

Check available days and times for each city.

MONTE LOBOS ESPADÍN

Enjoy the smooth and crystalline taste of this mezcal distilled in a copper still and heated with a wood fire. It has smoky and herbal aromas that will surprise your senses.

PAIRING: green tomato and worm salt.

AMARÁS CUPREATA

Discover more herbal and intense flavors with this type of agave endemic to Guerrero. Surprise yourself with its freshness and spicy notes. **PAIRING:** grapefruit and worm salt.

DIVINO MAGUEY TOBALÁ

Created with the wild Tobilá maguey, this mezcal is sweet and fruity with a slight earthy touch. Its herbal and elegant notes stand out in every sip.

PAIRING: roasted pineapple and grasshoppers.



MEZCAL FLIGHTS

Live this experience at your table and explore the world of Mezcal on your own, at any time and for every special occasion. Tastings of 1.5 oz.

Choose one of the two carefully selected Mezcal Flights by our Mezcalier.

ORIGINAL

Monte Lobos Espadín

Amarás Cupreata

Divino Maguey Tobilá

UNIQUE

Clase Azul Cenizo

Garrafas Jaguar Arroqueño

Amarás Logia Tepeztate

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