

CAZUELAS de MÉXICO

Appetizers

BLACK BEANS AND SQUASH BLOSSOM SOUP | V

Cream, Avocado, Fried Tortilla, Smoked Morita Chile

ROASTED BEET AND PINK MOLE SALAD | V

Organic Lettuce Mix, Raspberry and Xoconostle Vinaigrette

TRADITIONAL DRY NOODLES

Chicharrón, Fresh Cheese, Avocado, Purslane

CRISPY ZUCCHINI BLOSSOM AND MIRAFLORES REQUESON SALAD

Heirloom Tomato, Corn, Roasted Orange Vinaigrette
Yogurt and Mint Sauce

WOOD-FIRE OVEN MELTED CHEESE

Cheese Mix, Quelites Salad

Home Cazuelas

TRADITIONAL COCHINITA PIBIL

Pickled Red Onion, Xnipec Sauce

HIDALGO-STYLE BARBACOA

Beef and Lamb Barbacoa, Radish and Chickpea Salad
Pickled Onion, Rustic Salsa

ZUCCHINI AND MENONITA CHEESE

Cream, Avocado, and Tomato Salsa

RAJAS POBLANAS AND CHICKEN BREAST

Baked Corn Puree, Quelites, and Aged Cotija Cheese

FESTIVE CAZUELAS

CATCH OF THE DAY WITH GREEN PIPIAN

Pumpkin Seeds Vinaigrette, Quelites

“A LA TUMBADA” RICE

Mussels, Shrimp, Local Chorizo, Cream, and
Grilled Avocado

GUERRERO-STYLE POZOLE

Chicken, Lettuce, Radish

Sides

Corn Ribs, White Rice with Vegetables
De la Olla Beans, Guacamole

Desserts

THREE MILKS CAKE

Vanilla Ice Cream and Sesame

NAPOLITAN FLAN

Caramel Tuille
and Orange Ice Cream

CORN CAKE

Chamomile Cream, Amaranth
and Dulce de Leche Ice Cream

V | VEGAN

Price: \$1,920 mxn. Includes service charge.

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness.

All prices are in Mexican pesos and include taxes and service charge (tips are excluded).

We accept American Express, Visa, Mastercard and room charge as payment methods.