


LA TAQUERÍA

DELEITE MEXICANO

★ GUACAMOLE “EL BARRIO” ★


Pumpkin Seeds, Cilantro, Chips \$480 

★ WOOD-FIRED OVEN QUESO FUNDIDO ★

Served with Corn or Flour Tortillas

To Choose: Chistorra, Shrimp or Mushrooms \$495

★ MIRAFLORES SALAD ★

Crispy Squash Blossom
Requeson, Corn, Heirloom Tomato
Roasted Orange Vinaigrette, Yogurt Sauce \$410 

★ COCHINITA TOSTADA ★

Pickled Onions, Xnipec Sauce \$375

★ GRILLED CORN RIBS ★


Mulato Chile Mayonnaise
Cotija Cheese, Chilli Powder \$280

★ TORTILLA SOUP ★


Sour Cream, Avocado, Fried Tortilla
Guajillo Chilli \$420

ORCHARD


CRISPY CAULIFLOWERS

Ginger Alioli, Pickled Cucumber
Yuzu and Purslane \$225 

MUSHROOM IN MACHA SAUCE

Refried Beans, Chipotle, Pumpkin Seeds
Vinaigrette and Purslane \$240 

RAJAS POBLANAS & CHEESE CRUST

Corn Salad and Quelites \$230 

SQUASH BLOSSOM

Nopales, Quelites Salad
Salsa Verde \$235 

OCEAN

SOFT SHELL CRAB BAJA STYLE

Cilantro & Cabbage Salad, Avocado
Jalapeño Mayonnaise \$410

CRISPY SHRIMP OR FISH IN RECADO NEGRO

Chayote & Cilantro Salad
Pickled Red Onion, Avocado \$360

LOBSTER GOBERNADOR STYLE

Cheese Crust, Bell Peppers
Root Salad \$430

OCTOPUS WITH CHORIZO & POTATOES

Salsa Verde, Jalapeños, Onions \$320

LAND

RIB EYE CARNE ASADA

Avocado, Grilled Onion
Salsa Verde \$365

CHICKEN IN MOLE POBLANO

White Rice, Black Beans
Quelites Salad \$325

BARBACOA QUESADILLA

Beef and Lamb Barbacoa, Radish & Chickpea
Salad, Pickled Onion, Salsa Rustica \$345

AL PASTOR

Pork, Pickled Pineapple
Onion & Cilantro \$335

TAQUIZA

\$1,100

HIDALGO-STYLE BARBACOA

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

COCHINITA PIBIL

Habanero and Pickled Onion Xnipec Sauce

ALAMBRE PAL NORTE

Melted Cheese, Bell Peppers, Jalapeño
Onion and Quelites

To Choose: Beef, Mushrooms, Chicken or Shrimp

SIDES

Rice, De la Olla Beans, Guacamole, Quesadillas,
Home Made Tortillas

DESSERTS

NAPOLITAN FLAN

Caramel Tulle and Berries \$360

CORN CAKE

Salted Caramel, Vanilla Cream \$380

CHURROS

Traditional Churros with Chocolate
Sauce and Dulce de Leche \$375

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in Mexican pesos, include service and taxes (tips not included).

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

