

# LA CANTINA

\$ 2,330

## S N A C K S

GUACAMOLE & CHICHARRÓN  
Pico de Gallo, Jalapeños  
Toasted Pumpkin Seeds

OVEN-BAKED TOSTADAS  
Sikil Pak, Lettuce, Cotija Cheese

STREET-STYLE BABY POTATOES  
Guajillo Chili-Garlic Sauce, Cream  
Cotija Cheese

REGIONAL CHEESES TABLE  
Seasonal Fruit Compote  
Mesquite Honey

TRADITIONAL ESQUITES  
Aged Cotija Cheese  
Epazote Mayonnaise

## A N T O J I T O S

CRAB TINGA FLAUTAS (2.1oz)  
Green Sauce, Sour Cream, Cotija Cheese

TACOS DE CANASTA  
Chicharrón Prensado (1oz), Pickled Onions

TORTILLA SOUP  
Cream, Avocado, Fried Tortilla  
Guajillo Chili

YUCATÁN-STYLE TURKEY (1oz) TAMALES  
Axiote Sauce, Quelites

COMAL SOPES  
**Mushrooms / Beef (0.7oz) / Shrimp (0.8oz)**  
Beans, Cheese, Cream

## H O M E S T Y L E D I S H E S

STONE MOLCAJETE  
**Beef (7oz) / Chicken (7oz) / Shrimp (4.2oz)**  
Blistered Jalapeños, Grilled Green  
Onions, Grilled Cheese, Chistorra, Cactus

CARNITAS DE MICHOACÁN (8.1oz)  
Raw Green Sauce, Homemade  
Tortillas

BEEF TONGUE (1.7oz) TACOS WITH GREEN SAUCE  
Radish & Chickpea Salad, Cilantro

VERACRUZ-STYLE FISH (7.7oz)  
White Rice, Quelites

OYSTER MUSHROOM BIRRIA  
Confit Mushrooms, Grilled  
Mushrooms Onion, Cilantro

## S W E E T T R E A T S

TRADITIONAL BUÑUELO  
Orange Cream, Pox Sauce  
Cacao Flower Ice Cream

RICE PUDDING  
Cinnamon, Candied Orange & Lime

ABUELITA CHOCOLATE CAKE  
Cinnamon Ice Cream & Spiced Cream

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.