

## “ STARTERS”

(To get you going)

<b>Nuestro Guacamole</b>	<b>\$ 99.00</b>
<i>Served with fresh goat cheese.</i>	
<b>Trío de Esquites Domingueros (3)</b>	<b>\$ 95.00</b>
<i>Corn with herbs, cheese, chinicuil with lemon and enchilada mayonnaise.</i>	
<b>Dúo de Queso Fundido</b>	<b>\$213.00</b>
<i>Sausage with strips of spicy pepper and pico de gallo sauce</i>	
<b>Queso Fresco de San Juan del Río</b>	<b>\$149.00</b>
<i>Grilled cheese, with green salsa and topped with rajas and corn.</i>	
<b>Sopecitos Clásicos (4)</b>	<b>\$109.00</b>
<i>Thick tortilla with our typical sauces.</i>	
<b>Sopecitos con Pollo o Chorizo (4)</b>	<b>\$125.00</b>
<i>Thick tortilla with chicken, sausage and our typical sauces.</i>	
<b>Dobladas hechas con Tortilla de Sabores (3)</b>	<b>\$133.00</b>
<i>Cuitlacoche / Cheese with herbs / Squash blossom</i>	
<b>Infladitas Placeras de las Cazuelas de Cholula (3)</b>	<b>\$135.00</b>
<i>Crunchy potatoe quesadillas filled with mushrooms and cheese, corn with chile peppers and Mexican mole &amp; chicken</i>	
<b>Gorditas de Pollo Pibil X-nipec (3)</b>	<b>\$127.00</b>
<i>Tacos served with pickled habanero and purple onion</i>	
<b>Las Chalupitas de Don Ramón (3)</b>	<b>\$129.00</b>
<i>3 tortillas with fried chicken rinds, sour cream and spicy salsa</i>	
<b>Tacos de Crujiente Chicharrón de Pollo (3)</b>	<b>\$ 109.00</b>
<i>Fried chicken skin, accompanied with pico de gallo</i>	
<b>Rollitos de Plátano Macho y Tortilla (3)</b>	<b>\$139.00</b>
<i>Tortilla with fried plantain banana and mole of Xico and fried beans and a touch of cheese</i>	
<b>Tlacoyos Poblanos (2)</b>	<b>\$149.00</b>
<i>Blue tortilla, filled with chicken in mole poblano</i>	

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<b>Tacos de Huachinango al Pastor (3)</b>	<b>\$209.00</b>
<i>Red snapper tacos over spicy grilled with pineapple</i>	

<b>Tacos de Arrachera Adobada (3)</b>	<b>\$219.00</b>
<i>Beef fajitas with coriander, onion and hot peppers</i>	
<b>Tacos de los Tres Alegres Compadres (3)</b>	<b>\$219.00</b>
<i>Tenderloin beef tacos with melted cheese and cuaresmeño peppers</i>	
<b>Tostadas de Salmon (3)</b>	<b>\$169.00</b>
<i>Salmon toast Acapulco spicy Barra Vieja style with guacamole</i>	
<b>Enchiladitas de la Hacienda (3)</b>	<b>\$159.00</b>
<i>Chicken enchiladas in green sauce, corn sauce and chipotle Sauce</i>	
<b>Tostadas del Mercado de Coyoacán</b>	<b>\$159.00</b>
<i>Jerky beef toasts with beans, prickly pear and fresh cheese with coriander leaves</i>	
<b>Chile Ancho relleno de Tinga de Camarón</b>	<b>\$179.00</b>
<i>Stuffed pepper with shrimp &amp; squash blossom rice</i>	
<b>Crujientes Camarones Roca (3)</b>	<b>\$197.00</b>
<i>Crunchy rock shrimp in habanero sauce, over a flour tortilla, avocado and cabbage.</i>	
<b>Huauzontles en Mole Poblano (3)</b>	<b>\$ 173.00</b>
<i>Mexican huauzontle herbs filled with fresh cheese and topped with mole</i>	
<b>Probadita del Mar</b>	<b>\$299.00</b>
<i>A taste of a variation of Mexico: 2 Robalo fish taco 2 tuna empanadas 2 shrimps with cactus 2 fried dogfish 2 crispy tortillas with marlin</i>	
<b>La Gran Taquiza para Compartir entre Cuates</b>	<b>\$283.00</b>
<i>Tacos to share: 2 beef skirt 2 chicken rinds 2 spicy pork and 3 chicken with mole</i>	

(All prices in mexican pesos & tax included)

## SOUPS

<b>Sopa de Tortilla Malintzín</b>	<b>\$123.00</b>
<i>Authentic flavor with prehispanic herbs</i>	
<b>Consomé del Pueblito</b>	<b>\$123.00</b>
<i>Chicken soup, rice, chickpeas, coriander, onion and green pepper</i>	
<b>Sopa de Frijol</b>	<b>\$109.00</b>
<i>Bean soup with chipotle, cheese strips tortillas, flavored with herbs</i>	

<b>Sopa de Flor de Calabaza al poblano</b>	<b>\$123.00</b>
<i>Squash blossom flavored with herbs, with cheese cubes, corn and a touch of sour cream</i>	
<b>Fideo Seco al Mole de Nuestro Fogón</b>	<b>\$117.00</b>
<i>Dry noodle soup with, banana, sour cream and Ocoingo cheese.</i>	
<b>Sopa Seca Pueblerina</b>	<b>\$117.00</b>
<i>Noodles with chipotle, fresh cheese and a touch of sour cream</i>	

## SALADS

<b>Ensalada sabor Chinampa</b>	<b>\$129.00</b>
<i>Fantasy of organic vegetables, beet and goat cheese.</i>	
<b>Ensalada Arcoiris</b>	<b>\$129.00</b>
<i>A variety of lettuce, arugula, jicama, carrot and fresh cubes of cheese with coriander dressing.</i>	
<b>Nopalitos Domingueros</b>	<b>\$135.00</b>
<i>Tender cactus and cheese salad with avocado and oregano vinaigrette.</i>	
<b>Ensalada de la Tierra del Sol</b>	<b>\$149.00</b>
<i>Sliced tomatoes topped with string oaxacan cheese and coriander vinaigrette.</i>	

All of the water used in Villa María is certified to be pure and disinfected

## POULTRY

<b>El Rey de los Moles 250 gr</b>	<b>\$249.00</b>
<i>Thigh or chicken breast, with mole and toasted sesame</i>	
<b>Pipián de "merito" Puebla de los Angeles 160 gr</b>	<b>\$239.00</b>
<i>Shredded chicken topped with sunflower mole, served in a clay casserole</i>	
<b>Pechuga Crujiente Encostrada 180 gr</b>	<b>\$239.00</b>
<i>Crispy chicken breast with sesame seeds, almonds. Served with spicy peppers</i>	
<b>Delicia de Pollo con Huitlacoche 220 gr</b>	<b>\$249.00</b>
<i>Chicken stuffed with corn fritters, over squash blossom sauce.</i>	
<b>Pollo Poesía de la Mesa de Ramón L. Velarde 220 gr</b>	<b>\$249.00</b>
<i>Chicken breast stuffed with fruits and nuts, bathed in a almond sauce</i>	
<b>Carnitas de Pavo Achicaladas 180 gr</b>	<b>\$239.00</b>
<i>Well cooked turkey with beans &amp; cumin seeds with guacamole</i>	

## FISH & SEAFOOD

<b>Pescado a La Talla estilo Barra Vieja 180 gr</b>	<b>\$349.00</b>
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<i>Fresh red snapper grilled and spiced with red sauce and rice</i>	
<b>Filete de Salmón al Pesto de Hierbabuena 180 gr</b>	<b>\$349.00</b>
<i>Fresh salmon fillet, grilled with pine nuts and baby potatoes.</i>	
<b>Robalo con jitomate Fresco y Verdolaga 180 gr</b>	<b>\$339.00</b>
<i>Sea Bass with fresh tomatoe, served over a bed of rosemary, potatoes with white wine and olive oil dressing</i>	
<b>Pescado al Tamarindo 180 gr</b>	<b>\$339.00</b>
<i>Filett of red snapper - wrapped with mushrooms accompanied with wild rice.</i>	
<b>Atún Fresco Estilo Arriero 180 gr</b>	<b>\$299.00</b>
<i>Fresh tuna seasoned with jalapeño. Served in a clay dish</i>	
<b>Carnitas de Húachinango y Camarón 160 gr</b>	<b>\$345.00</b>
<i>Red snapper marinated in Maya sauce. Served a casserole with mushrooms</i>	
<b>Brocheta de Camarones a las Brasas 150gr (5 pzas)</b>	<b>\$349.00</b>
<i>Shrimp skewer with marinated pineapple and rice</i>	
<b>Camarones Petroleros 150 gr (5 pzas)</b>	<b>\$349.00</b>
<i>Shrimp with mole &amp; black Mexican corn truffle</i>	
<b>Pulpos y Camarón al Ajillo 240 gr</b>	<b>\$349.00</b>
<i>Baby squid and garlic shrimp. Topped with crispy guajillo chile</i>	

## BEEF

<b>Cazuela de Cochinita Pibil Estilo Yucatán (180g)</b>	<b>\$219.00</b>
<i>Casserole of pork pibil served over a banana leaf with flour tortillas</i>	
<b>La Sábana de Doña Prudencia (160g)</b>	<b>\$247.00</b>
<i>Beef flattened fillet steak, bathed with beans, coriander and cheese cubes</i>	
<b>Fantasía Tabasqueña (180g)</b>	<b>\$247.00</b>
<i>Strip of beef served over a banana leaf &amp; accompanied by cheese, fried Plantain banana and beans</i>	
<b>Arrachera Norteña ¡ Arriba Juárez ! (180g)</b>	<b>\$287.00</b>
<i>Beef fillet marinated, cactus, onion, guacamole and Molcajete sauce</i>	
<b>Medallones al Tequila (180g)</b>	<b>\$259.00</b>
<i>Center cut fillet with a creamy tequila and coriander sauce</i>	
<b>Cecina del Tianguis de Yecapixtla (180g)</b>	<b>\$247.00</b>
<i>Flat beef steak, tortilla tower with "mole", beans, sour cream and cheese</i>	
<b>Corazón de Filete al Ajonjolí (180g)</b>	<b>\$259.00</b>

*Beef steak, served with sauce and baby potatoes*

<b>Corazón de Filete Magia Zaachila</b> (180g)	<b>\$275.00</b>
<i>Fillet mignon with squash blossom sauce, served with potatoes au gratin and a touch of chipotle pepper</i>	
<b>Platillo Favorito Del Patrón</b> (350g)	<b>\$355.00</b>
<i>Chunks of choice prime rib. Ready for you to prepare yourself tacos</i>	
<b>¡Corte de Mi Sonora Querida!</b> (350 gr)	<b>\$349.00</b>
<i>Grilled T bone steak topped with chipotle butter and served with cuaresmeño potatoes</i>	
<b>Carnitas de Chamorro de los Hornos de Villa</b> (200 gr)	<b>\$319.00</b>
<i>Pork Chamorro with chipotle and Mexican beans</i>	