

Starters

Guacamole

Served with fresh goat cheese.

\$117

add Grasshoppers

\$155

Tuétano al Horno

Roasted bone marrow
with macha sauce & tortillas

\$209

Tacos de Jaiba de Concha Suave

2 piezas

Soft Shell crab tacos with avocado,
beans and a touch of Habanero.

\$275

Dúo de Queso fundido

Melted chihuahua cheese topped
with sausage and poblano peppers

\$227

Sopecitos Clásicos

4 piezas

Thick tortilla with beans,
cheese and salsa.

\$119

Add chicken or sausage

\$137

Infladas del puesto

3 piezas

Deep fried quesadillas stuffed with:

Potatoe and sausage

Poblano and cheese

Corn Huitlacoche

\$159

Dobladas hechas con Tortilla de Sabores

3 piezas

Flavoured tortillas stuffed with
Huitlacoche / Cheese with herbs /
Squash blossom

\$149

Queso Fresco de San Juan del Río

Grilled cheese, with green salsa and
topped with rajas and corn.

\$169

Sopes de minilla de pulpo

Topped with octopus, beans
and habanero mayo.

\$169

Tostadas de atún con salsa chicatana

3 piezas

Fresh tuna seasoned with a touch
of chicatana ant sauce.

\$245

Las chalupitas de Don Ramón

3 piezas

3 tortillas with fried chicken rinds,
sour cream and spicy salsa.

\$139

Rollitos de plátano Macho con Tortilla de Maíz

3 piezas

Fried banana enchiladas with
mole of Xico, fried beans
and a touch of cheese.

\$155

Tlacoyos Poblanos

2 piezas

Blue tortilla, filled with chicken
in mole poblano.

\$159

All prices in mexican pesos & tax included

Starters

Tacos de Pescado al Pastor

3 pieces

Grilled fish tacos over spicy sauce
and a pineapple touch.

\$225

Tacos de Arrachera Angus

3 pieces

Beef fajitas with cilantro, onion
and hot peppers.

\$245

Tacos de los Tres Alegres Compadres

3 pieces

Tenderloin beef tacos with melted
cheese and cuaresmeño peppers.

\$245

Tostadas de Salmón

3 pieces

Fresh salmon tostadas with an
Acapulco style spice sauce.

\$179

Enchiladitas de la Hacienda

3 pieces

Chicken enchiladas in green sauce,
corn sauce and chipotle Sauce.

\$169

Tacos de Tinga de Jamaica

Delicious jamaica tacos accompanied
with fresh cheese and sour cream

\$155

Crujientes Camarones Roca

Crunchy rock shrimp in habanero sauce,
over a flour tortilla, avocado and cabbage.

\$209

Huazontles favoritos de Moctezuma

Mexican huauzontle herbs filled with
fresh cheese and topped with mole.

\$185

Tostadas del Mercado de Coyoacán

Jerky beef tostada with beans,
cactus flower and fresh cheese
with coriander leaves.

\$179

Los cuerazos se dan su taco

Fried chicken skin, accompanied with
pico de gallo and guacamole

\$129

To Share

4 pax

Probadita del Mar

A taste of a variation of Mexico:
2 Red snapper taco , 2 Octopus sopes
2 shrimp tacos with cactus
2 crispy tortillas with spicy tuna

\$349

La Gran Taquíza para compartir entre Cuates

Tacos to share
2 beef skirt , 2 chicken rinds
2 spicy pork and 2 Jerky Beef

\$317

Soups

Sopa de Tortilla Azteca

Authentic flavor with prehispanic herbs.

\$137

Consomé del Pueblito

Chicken broth, rice, chickpeas, cilantro, onion and green pepper.

\$137

Sopa Seca Pueblerina
Noodles with chipotle sauce, fresh cheese and a touch of sour cream

\$137

Sopa de Flor de Calabaza al Poblano

Squash blossom flavored with herbs, fresh cheese cubes, corn and a touch of sour cream.

\$137

Caldillo de Frijol

Bean Soup with chipotle, grinded cheese and tortilla chips.

\$119

Sopa de Hongos de María Sabina

Variety of mushrooms flavoured with epazote herb and a touch of red chili.

\$137

Salads

Ensalada verde con cacahuazintle

Mixed lettuce salad topped with kettle corn and spicy vinaigrette.

\$139

Ensalada de Berros

Beets, bacon and toasted almonds over berros.

\$165

Ensalada de Trucha Ahumada

Hearts of lettuce, smoked trout and homemade yogurt citrus dressing.

\$177

Nopalitos Domingueros

Tender cactus and cheese salad with avocado and oregano vinaigrette.

\$149

Ensalada de la Tierra del Sol

Sliced tomatoes topped with string oaxacan cheese and coriander vinaigrette.

\$165

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

Poultry

El Rey de los Moles

Thigh or chicken breast, with mole and toasted sesame. 250 gr.

\$277

Pollo de la Monja Carmelita

Chicken breast stuffed with squash blossom with a creamy chipotle sauce. 180gr

\$277

Pollo Poesía de la

Mesa de Ramón L. Velarde Chicken breast stuffed with fruits and nuts, bathed in an almond sauce. 220gr.

\$277

Delicia de Pollo con Huitlacoche

Chicken stuffed with corn huitlacoche, over squash blossom sauce. 220gr

\$277

Pollito de Leche rostizado al tomillo

Oven roasted baby chicken over eggplant pure. 600gr.

\$277

Pipián del "merito" Puebla de los Angeles

Shredded chicken topped with sunflower mole served in a clay casserole. 180 gr.

\$265

Fish & Seafood

Filete de Robalo cobijado en Hoja Santa 180gr.

Red snapper fillet wrapped in hoja santa leave in a black bean sauce.

\$379

Pescado al Tamarindo 180gr.

Fillet of red snapper wrapped with mushrooms accompanied with wild rice.

\$369

Pescado a la Talla estilo Barra Vieja 180gr.

Fresh red snapper grilled and spiced with red sauce and rice.

\$379

Filete de Salmón al Pesto de Hierbabuena 180gr.

Fresh salmon fillet, grilled with pine nuts and baby potatoes.

\$389

Atún Fresco Estilo Arriero 180gr.

Fresh tuna seasoned with jalapeño. Served in a clay dish.

\$319

Pulpos y Camarones al Ajillo 240 gr.

Baby squid and garlic shrimp. Topped with crispy guajillo chile.

\$379

Brocheta de Camarones a las Brasas 180gr. 6 pieces.

Shrimp skewer with marinated pineapple and rice.

\$379

Carnitas de Huachinango y Camarón 160gr.

Diced snapper and shrimp caserol seasoned in Maya sauce.

\$369

Camarones Petroleros 180gr. 6 pieces

Shrimp with mole & black Mexican corn truffle.

\$379

Beef

Chamorro de cerdo Estilo Hidalgo

Pork shank caramelized in a piloncillo and guajillo sauce. 200gr.

\$307

Cazuela de Cochinita Pibil Estilo Yucatán

Pork belly served over a banana leaf with flour tortillas. 180 gr.

\$245

Fantasia Tabasqueña

Strip of beef served over a banana leaf & accompanied with cheese, fried banana and beans. 180gr.

\$275

Medallones al Tequila

Center cut fillet with a creamy tequila and cilantro sauce. 180gr.

\$287

La Sábana de Doña Prudencia

Beef flattened fillet steak, bathed with beans, cilantro and cheese cubes. 160gr.

\$275

Cecina del Tianguis de Yecapixtla

Flat beef steak, tortilla tower with "mole", beans, sour cream and cheese. 180gr.

\$277

Medallones de Lengua en Salsa Verde

Beef tongue with rice and sauteed chards. 200gr.

\$265

Filete de Res en salsa de "Caviar Azteca"

Beef fillet served with corn huitlacoche sauce. 180 gr.

\$287

Arrachera Angus ¡Arriba Juárez!

Marinated Beef arrachera, cactus, onion, avocado, guacamole and Molcajete sauce. 180gr.

\$307

Corazón de Filete al Ajonjolí

Beef steak, served with sesame sauce and baby potatoes. 180gr.

\$287

Corazón de Filete Magia de Zaachila

Fillet mignon with squash blossom sauce, served with potatoes au gratin and a touch of chipotle pepper. 180gr.

\$289

Platillo Favorito del Patrón

Chunks of choice prime rib. Ready for you to prepare yourself tacos. 350gr.

\$389

¡Corte de Mi Sonora Querida!

Grilled T bone steak topped with chipotle butter and served with cuaresmeño potatoes. 350 gr.

\$379

Sorry, checks are not accepted