

Starters

Guacamole

Served with fresh goat cheese.

\$117

add Grasshoppers

\$155

Tuétano al Horno

Roasted bone marrow
with macha sauce & tortillas

\$197

Tacos de Jaiba de Concha Suave

2 pieces

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

\$257

Dúo de Queso fundido

Melted chihuahua cheese topped
with sausage and poblano peppers

\$227

Sopecitos Clásicos

4 pieces

Thick tortilla with beans,
cheese and salsa.

\$119

Add chicken or sausage

\$137

Infladas del puesto

3 pieces

Deep fried quesadillas stuffed with:
Potatoe and sausage
Poblano and cheese
Corn Huitlacoche

\$159

Dobladas hechas con Tortilla de Sabores

3 pieces

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 pieces

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

\$139

Rollitos de plátano Macho con Tortilla de Maíz

3 pieces

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

\$155

Tlacoyos Poblanos

2 pieces

Blue tortilla, filled with chicken
in mole poblano.

\$159

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

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

Fillete de Robalo cobijado en Hoja Santa 180gr.

Red snapper fillet wrapped in hoja santa leaf 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

Fillete 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