



Las Botanas Traditional starters

***Los Sopos de Cochinita \$70.-**

Two cornmeal dough (masa) patties loaded with shredded pork in Axiote, black beans, onions & cheese

El Queso Fundido a la Mexicana \$115.-

Melted Monterrey cheese, mixed with pico de gallo sauce & seasoned with tequila

***Las Imperiales de Pollo \$70.-**

Crispy tostada loaded with shredded chicken, fresh lettuce, beans & lots of cheese.
Great!

***Las Quesadillas del Comal con Hongos, Chorizo y Rajas \$90.-**

Melted asadero cheese in a tortilla plus your choice of mushrooms, chorizo or chile poblano strips (2/ order)

***Comal Surtido \$220.- (Serves 2)**

ample platter with the selection of our best starters from "El Comal", (Tortilla Grill) with Quesadillas, sopos and imperiales.

***Tamales Surtidos \$130.-**

Sample platter of 4 Tamales (steamed masa flour wrapped in corn husks) representing different regions of Mexico: Shrimp in Axiote, Beef in pasilla stew, Chicken with mole and Pork in tomatillo sauce.

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Entradas de Mar Seafood Appetizers

***Cocktail de Camarón Acapulco \$110.-**

The Classic Mexican Shrimp cocktail served in the popular Acapulco style sauce

***Cebiche Costeño Campechano \$130.-**

Mixed Acapulco style cocktail of Shrimp, Octopus, Fish & Fresh Baja Scallops.

***Toritos Sinaloenses \$95.-**

Roasted & peeled, mildly spicy, chile caribe pepper stuffed with a delicious sautéed mix of shrimp, scallop, octopus & smoked Marlin. served in a sweet & sour pineapple reduction. (3 / order)

***Tostadas de Camarón Ixtapa \$90.-**

Boiled Shrimp marinated in citrics, loaded up on a crispy tostada with a spicy cilantro & chile serrano, mayonnaise.

***Pulpos al Ajillo \$200.-**

Tender Baby octopus sautéed in garlic-oil-butter, infused with chile guajillo and paprika with a touch of citrics.

Delicias Vegetarianas Vegetarian Delights

***Panela Asada a la Talla \$130.-**

Grilled fresh *Panela* cheese in a very tasty rub of mixed dried chiles, served with a tomatillo sauce, topped with fried tortilla jullienne, tomato rice and black beans.

***Chile Relleno Vegetariano \$150.-**

An staple of the Mexican cuisine. Roasted and peeled poblano pepper filled with a delicious sautéed stew of assorted vegetables, pecans & cotija cheese, served with guajillo sauce. (Subtitutable with melted cheese), cheese enchilada, rice & beans on the side.

Las Sopas Soups

***La de Frijoles Negros con Nopalitos \$75.-**

Original black bean soup: simmered whole beans with thin slices of cactus leaves, fried tortilla strips & a bit of cheese and cream. A treat!

***La Sopa de Tortilla \$75.-**

The famous classic: ultra rich tomato-tortilla and epazote broth with cream, cheese, chile pasilla rings and avocado.

***La Sopa de mi Tia \$75.-**

Healthy soup of chicken stock with baby zucchini, fresh cheese, shredded chicken poblano pepper & corn.

***Chilpachole de Langosta del Pacífico con Mariscos \$160.-**

Fresh Lobster & sea food soup in tomato- guajillo base, lightly thickened with Nixtama (cornmeal), finished with cilantro, lime & onions.

Las Ensaladas Salads

***Ensalada Campestre \$85.-**

Fresh locally grown organic lettuce & tomatoes, pickled black beans, cubes of fresh local *Panela* cheese , served with sweet & sour cilantro-soy-pasilla vinaigrette

***La Mixta de la Huerta \$85.-**

All ingredients of this salad come from local organic farms of the area: mixed lettuces and a grilled mix of zucchini, red onions, corn & colored bell peppers topped with crunchy tortilla strips, and cotija cheese in a pineapple- cilantro-jalapeño vinaigrette

Carne Pollo Meat & Chicken

***El Filete de Res al Chilpotle \$290.-**

Grilled choice Sonora filet of beef au gratin with Monterrey cheese, in a smokey chile chilpotle sauce, with beans & sautéed cambray potatoes. Tasty & a Bit Spicy

***Las Puntas de Res del Andamio \$230.-**

Tender grilled beef filet tips served in a tomatillo-serrano pepper, onion & tomato sauce.

Very Popular in the center of México !!

***La Carne Asada a la Tampiqueña \$250.-**

Grilled marinated Arrachera steak, with one chicken enchilada, beans, rice & guacamole. Popular all over Mexico.

***La Pechuga de Pollo a la Talla \$220.-**

Tender chicken breast with a mixed dry chile rubb, slowly grilled over charcoal, served with rice beans & guacamole.

***Las Enchiladas Verdes ó Rojas \$190.-**

Three chicken enchiladas with your choice of red or green tomatillo sauce. (You can order it with both sauces if you like.) .

***Las Costillas Adobadas con Cerveza \$190.-**

Oven roasted baby -back ribs smothered in a delicious smoked mixed chile & beer sauce served with rice, beans & guacamole. Very Tasty!

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Los Pescados y Mariscos Seafood

***Catch of the Day \$19.°° or Fresh Baja Snapper (seasonal) \$290.-**

Your choice of four delicious recipies from the coasts of Mexico

Zarandeado Rubbed with herbs and spices ,slowly grilled to perfection
Mojillo Seasoned with chile guajillo and garlic.Very tatsy
Talla Rubbed with a mixture of dried chiles and herbs, grilled on charcoal
Tikin Xic Basted in achiote(ground annato seeds,spices, tomatoes) grilled in a banana leaf.

***Tacos de Camaron al Pastor \$170.-**

Shrimp marinated in Axiote & Pineapple adobo, grilled and served in tacos topped with fresh onions and cilantro

***Concha de Mariscos al cilantro \$235.-**

Sautéed fish, shrimp, octopus & scallops, flash broiled over a mix of sour cream, cilantro & grated cheese

***Camarones al Aguardiente \$330.-**

Sautéed Baja Shrimp flame broiled with a garlic-guajillo-tequila sauce, served with rice and sautéed vegetables

***Camarones a las Salsas de Fruta \$330.-**

Baja Shrimp sautéed in three different naturally sweet & sour sauces: tamarind, mango & jamaica flower.

***Mixed Seafood Platter (for two persons) \$790.- extra Px. \$330.-**

Seafood lovers delight: shimp skewers, Toritos sinaloenses, your choice of the catch of the day, one "Concha de Mariscos", served with fresh mixed salad, rice vegetables.

* Langosta Estilo Ensenada (\$ seasonal by weight)

Baja California 's famous whole, grilled shell- on lobster in spicy-citric-garlic butter, served with rice, beans and vegetables. (make your own famous Rosarito lobster Tacos)

Shrimp marinated in Axiote & Pineapple adobo, grilled and served in tacos topped with fresh onions and cilantro

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The Authentic Tradition of Mi Casa

***El Manchamanteles de Morelia \$230.-**

*Famous Michoacan version of mole with chile guajillo & chile ancho with
.Chicken & pork and lots of fruit. Very tasty*

***El Mole Poblano \$240.-**

*Masterpiece of Mexican the cuisine! intensely savory dish of chicken covered in a rich
chocolate darkened mole sauce of a multitude of peppers, seeds & spices
(aprox. 35 ingredients) A feast for your palate!*

***El Chile en Nogada \$250.-**

*A specialty dish to celebrate independence day. Roasted and peeled
Poblano pepper stuffed with sauteed meats ,seeds and dried fruit served with a
fresh cold walnut & sherry cream sauce One of Mexico's finest .*

***La Cochinita Pibil \$230.-**

*Famous dish from Yucatan. oven roasted shredded pork in achiote(paste of
ground annato seeds,spices,tomatoes) Served with spicy pickled red onions.*

***Las Carnitas de Michoacán \$225.-**

*Succulent oven roasted pork, served with rice, beans, guacamole, cilantro & onions
From the state of Michoacan . Enjoyed in every port of Mexico.*

Los Postres Dessert

***Helado de Mango al Tequila Añejo \$70.-**

Home made fresh Mango Ice Cream infused with a touch of Aged Tequila.

Terrina de Chocolate al Mezcal \$ 70.-

Artesian Chocolate Mezcal Terrine with Aldmonds

***Pastel de tres Leches. \$70.-**

Classic three milk cake

***El Arroz con Leche \$60.-**

Rice & milk pudding with cinnamon and raisins.

***El Flan al Caramelo \$70.-**

Famous caramel custard old fashioned style.Creamy & tasty

***Tarta de Peras en Damiana \$90.-**

*A traditional pear tart with Mexican goat cheese, baked
with Piloncillo and Damiana Liquor.*

Familia Cuervo was created by the acknowledged masters of the art of producing Tequila. It was created at the request of true Tequila connoisseurs, who suggested using an ancient and painstaking Tequila production process and only the finest of Mexico's agave plants.



Our recommendation:
Tequila Don Julio Añejo, Tequila Reserva de la Familia, Antiguo 1800 Añejo,
Gran Centenario Añejo, Maestro Tequilero Añejo

Lunch 11:00 am to 3:00 pm (Monday to Saturday)

Dinner: 5:30 pm to 10:30 pm (Daily)

Ask your waiter for a special invitation to our fabulous sister restaurants

We guarantee another great night dining out!

