

FRUIT DE MER

CHOCOLATA CLAM \$85 (pc)
tomato ponzu, chile chiltepin, green olives,
cherry tomatos, cucumber.

REINA CLAM \$120 (pc)
tomato ponzu, chile chiltepin, green olives,
cherry tomatos, onion, cucumber.

GIGAS OYSTERS \$230 (1/2 doz)
mignonette, soy+daikon,
habanero+cucumber, lime.

KUMAMOTO OYSTERS \$250 (1/2 doz)
mignonette, soy+daikon,
habanero+cucumber, lime.

BLUE FIN TUNA TOSTADA \$220
morita chili aioli, soya+daikon,
aguacate, wakame, arugula.

CHARRED AGUACHILE \$330
shrimp, burnt cucumber, chile chiltepin,
chayote, cherry tomatos, onion, corn tostadas.

COLD STARTERS

CHEESE PLATE \$280
Chef's selection.

SERRANO HAM FROM EXTREMADURA (D.O.) \$300
with tomato bread

ANIMALON SALAMI BOARD \$220
House made.

PANZANELA SALAD \$190
mixed greens, persian cucumber, tomato, rustic bread,
red onion, farm cheese, red bell peppers.

GEM SALAD \$225
Hoja Santa dressing, romaine baby lettuce,
smoked pickled grapes, crostini

KALE SALAD \$190
green tomatillo + cilantro dressing, cherry tomatoes,
ricotta salata, avocado.

QUERETARO'S BURRATA \$375
smoked tomato sauce, Sherry vinaigrette + crushed red pepper,
green tomatillo, toasted rustic sourdough.

BEEF TARTAR \$250
smoked butter, Dijon mustard, serrano chile,
cured egg yolk, grilled sourdough.

HOT APPETIZERS

SOUP OF THE DAY \$125

ZUCCHINI FILLED WITH OREADO CHEESE \$160
epazote, corn (4 pc)

WOOD-FIRED OYSTER MUSHROOMS \$190

CRISPY BRUSSEL SPROUTS \$190
lime + garlic aioli, cotija cheese,
peanuts, epazote.

CORN ON THE COB \$90
chiltepin mayo, parmesan cheese.

"REQUESÓN" CHEESE TACOS \$110
with tomato sauce.

MIDDLE-EASTERN CAULIFLOWER \$200
burnt salsa, raisins, za'atar, fresno chile.

SHRIMP SOPES WITH BONE MARROW \$380 (2 pc)

GRILLED CHOCOLATA CLAM \$160
beef cecina, ponzu, butter (2 pc).

Prices Include Tax • For a better service, please no more than 4 separate checks per table. Thank you.



FRIED CALAMARI \$295

pickled chile, green olives, fried carrot greens.

GRILLED OCTOPUS FROM THE PACIFIC \$320

soy sauce, citrus, ginger, cilantro and roasted peanuts.

CRISPY PORK BELLY SALPICÓN \$225

cabbage, fresno chile, pickled onion, basil.

BEEF CHORIZO AND WOOD-FIRED CHISTORRA \$200

HOUSE MADE SAUSAGE \$175

(80% pork - 20% beef)

oak grilled, herb salad and grilled bread.

CAZUELITAS

Perfect for sharing. With cilantro, onion and tortillas.

LAMB BIRRIA \$380

BEEF CHEEK \$350

BEEF TONGUE WITH GREEN SALSA \$415

CRISPY BEEF TRIPE \$415

PASTA AND RISOTTO

SPAGUETTI \$185

cherry tomatoes, extra virgin olive oil.

ARTISANAL CAVATELLI \$340

sausage, beef cheek, au-jus, chard, fennel.

GARDEN RISOTTO \$300

creamy arborio rice with garden vegetables and parmesan cheese.

MUSHROOM RISOTTO \$320

mushroom cream, parmesan cheese, roasted oyster mushrooms.

VEGETABLE FIDEUA \$280

mexican fideo cooked in a paella cazuela with azafrán and aioli.

+ shrimp \$90

MAIN DISHES

OAK-FIRED TROUT \$360

ZARANDEADO CATCH OF THE DAY \$600

arugula salad, cherry tomatoes, green onion and chiles toreados.

SHRIMP ZARANDEADO \$450

grilled corn on the cob, zucchini with jocoque, cilantro and mexican rice

OAK-GRILLED LOCAL QUAIL \$540

portobello + chard. (3pc)

Vaquero style beans with hominy on the side.

WOOD-OVEN ROASTED TENDER CHICKEN \$450

Maneadero special with rosemary potatoes, green onion and chiles toreados.

PIEDRAS GORDAS LAMB IN CAJA CHINA \$415

CAJA CHINA SUCKLING PIG \$410

OVEN-BAKED BEEF RIB \$590

oak-barrel finish, black oaxacan mole, seasonal vegetables.

RIB EYE STEAK \$915 (450 gr)

salad and vaquero style beans with hominy.

FROM OUR BAKERY

BUTTERMILK BISCUITS \$95 (2pc)

butter and local honey.

RUSTIC SOURDOUGH BREAD

\$100 / piece 800gr.

HERB FOCACCIA \$90

First bread basket is complimentary upon arrival.

Prices Include Tax • For a better service, please no more than 4 separate checks per table. Thank you.

