



# COMAL STARTERS

Grasshoppers with Mezcal or Tequila 100g.	\$690
Maguery worms with Mezcal 100g.	\$530
Escamoles with Tequila 80g.	\$450
Quesadilla (1p.)	\$45
(Chicharron, Huitlacoche, Cheese, Mushroom, pumpkin flower)	
Drowned Tortitas (2ps.)	\$60
Traditional Tlacos (2ps.)	\$88
Pork Chalupas with green and real sauce (6ps.)	\$95
Chicken Sopos (3ps.)	\$70
Salbutes (puffed deep fried tortillas with Cochinita Pibil)(3pcs.)	\$85
Gordita with Chicharron or carnitas (Braised pork meal) (1p.)	\$52
Traditional Oaxaqueña Tlayuda (1p.)	\$205
Mexican Appetizer	\$250
(Dry Chicharron, Nopal salad, Panela cheese, 6 tomato slices)	
Melted Cheese (150 g.)	\$120
Melted Cheese with chistorra or mushrooms (200 g.)	\$140

## { THE TACO }

Carnitas Taco (1p.)(Braised pork meat)	\$50
Barbacoa Taco (1p.)	\$58
Arrachera Tacos (3ps.)	\$215
Chorizo Taco (1p.)	\$50
Steak Taco (1p.)	\$52
Barbacoa or Chicken Flauta (1p.)	\$65
Carnitas Flauta (1p.)	\$55
Taco Mix (1p.)	\$55
(Chorizo, Bistec, Chicharrón)	
Cochinita Pibil Tacos (3ps.)	\$165

## ] SOUPS [

Chicken Broth	\$68
Tlalpeño Broth	\$99
Dry Fideo	\$95
Carnero Broth	\$88
Tortilla Soup	\$98
Mushrooms and Nopal Soup	\$98

The portion of the dishes is before being cooked  
 • Fresh product is responsibility of who consumes it.  
 • The tip is Voluntary.

## SALADS AND COLD DISHES

Chef Salad	\$140
Spinach with Tamarind Vinaigrette	\$130
Cesar Salad	\$140
Cesar Salad with Chicken	\$215
With Arrachera	\$235

### PASTAS

Espaguetti, Penne o Fetuccini al Gusto (200 g.)	\$165
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(Three cheeses, Arrabiata, Pomodoro corso, Alfredo, Carbonara, Pesto)

### OUR MOLES

Chicken or Pork (200 g.)	\$270
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(Oaxaqueño, Green, Poblano, Pipian, 4 Moles)

## THE TRADITIONAL

Chile filled with cheese (1p.)	\$180
Huarache (With Arrachera 1p.)	\$220
Huarache (With Carnitas 1p.)	\$199
Huarache (With Cecina or Chicken breast 1p.)	\$199
Chipotle meat balls (2ps.)	\$195
Chicharron with green sauce (250 g.)	\$150
Tongue Veracruz Style (300 g.)	\$260
Enmoladas (3ps.)	\$210
Green Enchiladas (3ps.)	\$160
Toast of Pata of Tinga (2pcs.)	\$160
Molcajete Mix (2 People)	\$555
(Pork rib 120g., Arrachera 200g., Chicken 250g., Chorizo 150g. and Charro beans 200g.)	
Ranch Molcajete (2 people)	\$555
(Cecina 200g., Chorizo 200g., Chicharron 50g., Nopales 2ps., Panela Cheese 80g., Chicken 250g.)	

Arrachera	400 grs.	\$350
Rib Eye	400 grs.	\$335
Cowboy	400 grs.	\$320
T-Bone	400 grs.	\$350

(Guarnición a elegir: Ensalada, Papa al Horno, Espárragos, Espinacas a la Crema o Papas a la Francesa)

Barbecue Sonora Style (3 people)	\$990
(Beef Ribs 500g., Grilled Strip 400g., Pork Chop 200g., Chorizo 100g., Grilled Leg and Thing 300g., Chicken Wings 200g., Nopales, Cambray Onions and Panela Cheese)	
Grilled Surf and Turf (3 people)	\$1050
(Arrachera 200g., Grilled Leg and Thing 300g., Octopus 150g., Chorizo 150g., Fish 200g., Jumbo Shrimp 3ps., Natural Cecina 200g., Guacamole, Roasted Chilies, Roasted Nopales and Panela Cheese)	

All weights are before being cooked

### POULTRY

1/2 Grilled Chicken (700g.)	\$330
Breast Chicken (250g.)	\$255
Chicken Fajitas (250g.)	\$255
(Guacamole, Cambray onions)	
Chicken Milanese (200g.)	\$250
Beef Milanese (180g.)	\$250
(With french fries)	
Arrachera Fajitas (200g.)	\$280
Mix Fajitas (Chicken and Arrachera) (100 g.)	\$299

### FISH AND SEAFOOD

Huachinango Fillet (200g.)	\$290
(Wrapped, Zarandeado, a la talla)	
Salmon Fillet as you like (200g.)	\$320
Jumbo Shrimps (6ps.)	\$595
(Grilled, Spicy, with garlic, fines herbs)	

Fresh product is responsibility of who consumes it.

## SPECIALTIES

Carnitas Michoacan Style (Braised pork meat) - 500 grs.	\$295	1000 grs.	\$530
Barbacoa	500 grs.	\$385	1000 grs. \$655
Pry Chicharron	100 grs.	\$85	250 grs. \$150
Pozole			\$140
Pancita (Sunday)			\$155
Mutton Mixiote (1p.)			\$170
Natural Cecina or marinated in adobo (200g.)			\$205
Chamorro (Served with Nopales Ips.)			\$230
Tampiqueña (250g.)			\$299
Al pastor Pineapple with Cheese (250g.)			\$290

## PREMIUM MEAT

Rib Eye Premium (400 g.)	\$595
Tomahawk (1.2k.)	\$1650
Asado de Tira Trozo (1.2k.)	\$1050
Tapa (1k.)	\$1690
Centro de Ribeye (400g.)	\$465

## SIDE DISHES

Guacamole (150 g.)	\$85
Charro Beans (200 g.)	\$55
Mexican Rice (150 g.)	\$55
Mushrooms w/ Guajillo garlic sauce (100 g.)	\$65
Baked Potato (1p.)	\$85
French fries (250 g.)	\$60
Creamy Spinach (150 g.)	\$88
Sauces prepared on your table	\$80
With Grasshoppers	\$130
With Maguery worms	\$180

(Fresh product is responsibility of who consumes it. please inform your waiter if you are allergic to any product of our kitchen)

## EXTRAS

Roasted Chilies	\$22
Bistec (40 g)	\$45
Chicken (100 g)	\$39
Avocado (1/2 pza)	\$35
Chorizo (40 g)	\$32
Manchego Cheese (70 g)	\$58
Vegetables (260 g)	\$40
Fried beans (330 g)	\$29
Panela Cheese (90 g)	\$38
Pacotilla Shrimps (50 g)	\$50

## DESSERTS

Ferrero Cheesecake	\$180	Cheesecake	\$160	Cornbread	\$95
Chocolate Cake	\$135	Carajillo	\$210		
Vanilla ice cream	\$80	Ferrero ice cream	\$80		
Red berry snow	\$75	Cajeta crepes	\$175		
Suzette crepes	\$175	Jubilee Strawberry	\$185		

## BEVERAGES

Light beer from the tap (355 ml)	\$95
Tecate, Tecate Light, Tecate Ambar, Indio, XX Lager, XX Ambar (325 ml)	\$70
Bohemia Clara /Oscura (355 ml)	
Heineken / Heineken Cero (355 ml)	\$80
Cubano or Michelada Service	\$20
Clamato Service	\$55

### HOT DRINKS

Spicy Coffe (300 ml)	\$45
American Coffe (180 ml)	\$60
Doppo (60 ml)	\$60
Double Espresso (120 ml)	\$90
Capuccino (270 ml)	\$75
Tea (270 ml)	\$50

## TEQUILA

	COPA	BOTELLA	
Don Julio Reposado	\$195	\$1,750	700 ml
Don Julio Añejo	\$220	\$1,950	700 ml
Don Julio Blanco	\$185	\$1,680	700 ml
Herradura Reposado	\$170	\$1,560	700 ml
Herradura Ultra	\$235	\$2,100	700 ml
Herradura Plata	\$190	\$1,550	950 ml
Tradicional Reposado	\$190	\$1,550	950 ml
Tradicional Cristalino	\$190	\$1,550	750 ml
1800 Añejo	\$245	\$2,150	700 ml
1800 Cristalino	\$190	\$1,750	700 ml
Maestro Obel Diamante	\$325	\$2,550	750 ml
Reserva De La Familia Platino	\$265	\$2,380	750 ml
Reserva De La Familia Extra Añejo	\$885	\$7,980	750 ml
Casa Dragones Blanco	\$465	\$4,200	750 ml
Patron Silver	\$220	\$1,950	750 ml
Patron Reposado	\$250	\$2,250	750 ml
Patron Añejo	\$265	\$2,380	750 ml
Mayorazgo Cristalino	\$135	\$1,200	750 ml
Espolón Joven	\$135	\$1,200	750 ml

## GINEBRA

	COPA	BOTELLA	
Tanqueray London Dry	\$180	\$1,625	750 ml
Tanqueray Ten	\$250	\$2,250	700 ml
Hendrick's	\$280	\$2,520	750 ml
Bombay Sapphire	\$180	\$1,625	750 ml
Beefeater London Dry	\$180	\$1,625	750 ml
Martin Millers	\$220	\$1,950	750 ml
Puerto de Indias	\$180	\$1,625	750 ml

## WHISKY

	COPA	BOTELLA	
Jhonny Walker Red Label	\$190	\$1,550	700 ml
Jhonny Walker Black Label	\$270	\$2,450	750 ml
Jhonny Walker Double Black	\$325	\$2,950	750 ml
Walker Green Label	\$435	\$3,920	700 ml
Jhonny Walker Gold Label Reserv.	\$435	\$3,920	750 ml
Buchanan's 18	\$450	\$4,060	750 ml
Buchanan's 12	\$220	\$1,950	750 ml
Singleton 12	\$325	\$2,950	700 ml
Glendfiddich 12	\$270	\$2,450	750 ml
Glendfiddich 15	\$495	\$4,480	750 ml
Macallan 12	\$385	\$3,080	750 ml
Jim Beam	\$160	\$1,300	750 ml
Jack Daniel's Old No 7	\$190	\$1,550	700 ml
Jack Daniel's Honey	\$190	\$1,550	700 ml
Chivas Regal 12	\$195	\$1,750	750 ml
Chivas Regal 18	\$450	\$4,060	750 ml
Monkey Shoulder	\$240	\$1,170	750 ml
Suntory Toki	\$240	\$1,170	750 ml

## RON

	COPA	BOTELLA	
Zacapa 23	\$385	\$3,080	750 ml
Zacapa Ambar	\$190	\$1,550	750 ml
Capitán Morgan White	\$135	\$1,200	750 ml
Capitán Morgan Spiced	\$135	\$1,200	750 ml
Matusalem Platino	\$155	\$1,250	750 ml
Matusalem Clasico	\$160	\$1,300	750 ml
Matusalem Gran Reserva 18	\$195	\$1,750	750 ml
Bacardi Carta Blanca	\$190	\$1,550	980 ml
Bacardi 8	\$195	\$1,750	750 ml
Flor de Caña 4	\$135	\$1,200	750 ml
Flor de Caña 7	\$160	\$1,300	750 ml
Flor de Caña 12	\$220	\$1,950	750 ml
Havana 7	\$160	\$1,300	750 ml

## VODKA

	COPA	BOTELLA	
Smirnoff	\$160	\$1,300	1 litro
Smirnoff X1	\$160	\$1,300	750 ml
Stolichnaya	\$190	\$1,550	750 ml
Gleygoose	\$250	\$2,250	750 ml
Absolut Azul	\$190	\$1,550	750 ml
Absolut Elyx	\$200	\$1,820	750 ml
Ketel One	\$135	\$1,200	750 ml

## BRANDY

	COPA	BOTELLA	
Torres 10	\$140	\$1,250	700 ml
Torres 15	\$180	\$1,625	700 ml
Torres 20	\$385	\$3,080	700 ml
Terry White	\$140	\$1,250	700 ml

## COGNAC

	COPA	BOTELLA	
Hennessy VSOP	\$400	\$3,600	700 ml
Hennessy VS	\$325	\$2,950	700 ml
Martell VSOP	\$325	\$2,800	700 ml
Rémy Martin VSOP	\$385	\$3,080	700 ml
Rémy Martin 1738	\$500	\$4,480	700 ml

## LICOR

	COPA	BOTELLA	
Ancho Reyes Original	\$95	-----	
Amaretto Disaronno	\$120	-----	
Bailey's	\$100	-----	
Campari	\$100	-----	
Cointreau	\$140	-----	
Chartreuse Amarillo	\$275	-----	
Chartreuse Verde	\$240	-----	
Chinchon Dulce/Seco	\$90	-----	
Fernet Branca	\$110	-----	
Frangelico	\$100	-----	
Grand Marnier	\$175	-----	
Jaggermeister	\$100	-----	
Kahlua	\$85	-----	
Licor 43	\$125	-----	
Midori	\$110	-----	
Nixta	\$115	-----	
Rumchata	\$100	-----	

All our bottles are served with 4 mixers of 355 ml.  
 V.A.T. is included in all our prices.