




# ALMORADUZ

*Cocina de Autor*

**Quetzalcoatl Zurita**



\*We kindly decline any change in our dishes.

\*Mention if you are allergic to any product.

\*Our products are fresh and seasonal, subject to availability.

\*Prices are in pesos MXN, 16% tax included.

\*Split checks are not allowed.

**Tobacco smoke free environment.**

**No pets.**

**¡No straws!**

**“De Nopala venimos señores y guisando en los fogones, así de sabroso comemos los inditos de calzones”**

## DESSERT

Churro stuffed with oaxacan chocolate cream, nut  
and mamey ice cream.

\$80

Oaxacan lava cake and coconut ice cream.

\$85

Banana poundcake, pumkin seed ice cream and  
banana flambe with mezcal.

\$80

## DRINKS

*Espresso*

\$25

*Americano*

\$30

*Cappuccino*

\$35

*Latte*

\$35

*Tea*

\$25

*Cacao 43*

\$140

*Carajillo*

\$130

*Espresso Martini*

\$140

## TASTING MENU

Botanas

I. Tuna tostada, avocado, ginger and chiltepin.

II. Corn fried stuffed with lamb stew, frijoles charros  
puree, cheese, cream, avocado sauce and coriander.

III. Catch of the day with chilli chiltepe's chimichurri,  
false potato risotto and salad.

IV. Suckling pig, chichatana mole and sweet potato puree.

V. Banana poundcake, pumkin seed ice cream and  
banana flambe with mezcal.

**\$850.**

**Pairing (drinks) \$1200**

**\*It is personal and recommended to full tables.**



## ENTRÉE

Grilled oysters with creole oregano butter.

\$180

Corn fried stuffed with lamb stew, frijoles charros puree, cheese, cream, avocado sauce and coriander.

\$160

Shrimp taco, bacon, green sauce and habanero dressing.

\$140

Black risotto with sea food and huitlacoche.

\$180

Tuna tostada, avocado, ginger and chiltepin.

\$120

Corn tortilla with, octopus, chorizo, black beans puree and local cheese.

\$130

Fresh salad, cucumber, tomatoe, goat cheese, honey and mustard vinaigrette.

\$140


## MAIN DISHES

Catch of the day with shrimp mole, guava purée and cactus salad.

\$295

Catch of the day with chilli chiltepe's chimichurri, false potato risotto and salad.

\$295

Roasted cauliflower risotto, grana padano cheese, white oil truffle and smoked pork belly. 


\$310

Suckling pig, chichatana mole and sweet potato puree.

\$480

Beef and marrow sauce, grill lettuce, potatoes and grilled pineapple.

\$420

 Veggie option

 Dairy free