



TASTING MENU

- I. Grilled oysters with creole oregano butter.
- II. Ax callus, burnt dry chili, beet root juice and soy sauce, avocado.
- III. Stewed lamb tlayuda, hierba de conejo with beans, quesillo, avocado sauce and radish.
- IV. Sucking pig, chicatana mole and sweet potato with almond puree
- V. Flan de rosita de cacao, pumpkin seed ice cream and guava.

\$800.

Pairing (drinks) \$1150

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

ANTOJITOS

Grilled oysters with creole oregano butter.

\$180

Seasonal tamal with local ingredients.

\$120

Octopus garnachas, chipotle sauce, pickled cabbage, itsmeño cheese and radish.

\$120

ENTRÉE

Stewed lamb tlayuda, hierba de conejo with beans, quesillo, avocado sauce and radish.

\$160

Corn fried tortilla, octopus with garlic, fava beans, green sauce, cheese and cream.

\$140

Ax callus, burnt dry chili, beet root juice and soy sauce, avocado.

\$220

Black risotto with sea food and huitlacoche.

\$180


Fish ceviche, mango with habanero and ginger milk.

\$130

Hoja santa tetela, stuffed with beans, mushrooms sauteed with garlic, and black ant guacachile.

\$120

 Dairy free.

 Veggie option.

MAIN DISHES

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

\$295

Catch of the day, dry shrimp mole, guava puree and local herbs.

\$295

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

\$310

Rib eye tacos, sweet pineapple relish and beef marrow sauce.

\$385

Rack de cordero, puré de papa, aceite de trufa y limón amarillo, zanahorias rostizadas, salsa de ajo negro, chile pasilla oaxaqueño y hoja de aguacate.

\$580

Duck magret, tejocote shrub and fresh pasta.

\$580

Sucking pig, chicatana mole and sweet potato with almond puree.

\$480

DESSERT

Flan de rosita de cacao, pumpkin seed ice cream and guava.

\$85

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

\$80

Buñuelo stuffed with goat cheese, burned corn ice cream and piloncillo honey.

\$85

DRINKS

Espresso

\$25

Americano

\$30

Cappuccino

\$35

Latte

\$35

Tea

\$25

Cacao 43


\$140

Carajillo

\$130



 Dairy free.

 Veggie option.

ALMORADOZ

Cocina de Autor

Dear client for reservations more than 5 people, we appreciate you to make it directly through our social networks, web page or Open table.

Tobacco smoke free environment.

No pets.

¡No straws!

***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.**

