



SALADA CANTINA

Guacamole - \$345

Pico de Gallo, Chile Serrano, Tortilla Chips

Seafood Ceviche Tostada - \$350 (120g)

Tamarind and Guajillo Chili Sauce, Avocado,
Spring Onion, Serrano Chili

Gaspacho Moreliano - \$260

Pineapple, Mango, Jicama, Cotija Cheese, Cilantro

"Carnitas" Mushroom Taco - \$335

Pineapple, Mango, Jicama, Cotija Cheese, Onion,
Serrano Chili

Grilled Octopus Taco - \$400 (120g)

Chapulín Seasoning, Morita Carrot Purée, Crispy
Leek, Cilantro

Roast Pork Taco al Pastor - \$340 (120g)

Pineapple Salsa, Pickled Onion, Cilantro

Pambazo with Potatoes and Chorizo - \$260 (D, G)

Braised Pork Shank (Recommended for Two)

\$780 (400g)

Chipotle Chili Jus, Pickled Vegetables

Fava Bean Soup - \$290

Roasted Salsa, Fresh Cheese, Onion, Cream, Celery,
Cilantro

DULCE CANTINA

Jericalla - \$230 (D, E)

Papantla Vanilla, Guava

Corn Cake - \$260 (120g) (D, E)

Rompopo Sauce and Nixta Liqueur

Sweet Potato Empanada - \$230 (D, E Nuts)

Honey and Orange

Ice Pops - \$140

Seasonal Flavors

Artisanal Ice Cream - \$260 (D, E, Nuts)

Flavors of Mexico

**Veg (Vegetarian) | **Nuts (Contains Nuts) **Ve (Vegan) | **Gf (Gluten-Free) | **G (Gluten)
**Df (Dairy-Free) | **D (Dairy) | **E (Eggs)