



## “EN EL BARRIO”

⌚⌚⌚ GUACAMOLE WITH  
FRIED PORK RINDS  
Mexican sauce

⌚⌚⌚ DUCK CHALUPAS  
Green sauce, tomato broth,  
epazote, pickled radish

⌚ CHEESE IN MOLE COLORADITO  
Baked banana cinnamon

⌚⌚⌚ BLUE TLACOYO  
Mushrooms and cactus leaf

## “EN LA CALLE”

⌚⌚⌚ OCTOPUS TOSTADA  
CHILI GARLIC SAUCE  
Guajillo chili, avocado, coriander  
and serrano chili

⌚⌚⌚ TACO “VILLAMELON”  
Roasted cecina, longaniza,  
sautéed onion, grilled chillies  
and crispy potatoes

⌚⌚⌚ SHRIMP CEVICHE IN  
GREEN SAUCE  
Tomatillo, pepper, cucumber,  
watermelon radish

⌚⌚⌚ LA POBLANITA  
Mushrooms and cactus leaf,  
chicken memela, onion,  
creamy poblano and  
goat cheese

## “EN LA PULCATA”

### ψ DRY NOODLES

Cream, panela cheese and avocado

### ψ “BEEF AU JUS”

Onion, coriander, jalapeño chili,  
pinto beans in pulque

### ψ MILANESA SANDWICH

Chicken breast, pulque-cured quesillo,  
mashed potato, pickled chillies

### ψ ψ PORK SHANK IN “PULQUE”

Pork shank cooked in pulque, black  
beans, pickled onions, habanero

## “PAL NORTE”

### ψ CAESAR SALAD

Orejona lettuce, Parmesan cheese,  
garlic croutons

### ψ MOLCAJETE

SKIRT STEAK AND SHRIMP  
Roasted cactus leaf, panela cheese  
and flour tortillas

### ψ ψ SCALLOP CEVICHE

Scallops, chiltepin chili,  
red onion, cucumber, avocado  
and fried plantain

### ψ CHILACA CHILI STUFFED

#### WITH MARLIN

Tomato broth, pickled onions,  
and corn sprouts

✖ GLUTEN FREE DISHES

ψ INCLUDES LOCAL INGREDIENTS

🌙 SPICY DISHES



## DESSERTS

CHEESECAKE  
Goat cheese and guava  
with café de olla ice cream

MEXICAN TRILOGY  
Churro, buñuelo, and hojarasca  
with chocolate custard

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



# WHOLE FOOD PLANT-BASED MENU

## STARTERS

### ﴿ FIRE AVOCADO

Quelites, habanero ash, pepper paté

### ﴿ CHERRY TARTINE

Rosemary confit tomato, black olive, onion paté

### ﴿ CAULIFLOWER

BONELESS

Gochujang, BBQ, sweet potato fries

## MAIN COURSES

### ﴿ BEANS & MUSHROOMS

TETELA

Mushrooms, button mushrooms, hoja santa, cactus salad, peanut sauce

### ﴿ MUSHROOM CRÊPES

Creamy poblano sauce, sweet corn, spring onion, green beans

## SOUP

### ﴿ POTATO AND LEEK

CREAM

## DESSERT

### ﴿ RED VELVET

Eggless red velvet sponge with vanilla plant-based cream and red berry compote

﴿ HEALTHY DISHES WHICH HELP IN MAINTAINING BALANCED DIET

﴿ WHOLE FOOD PLANT-BASED OPTION



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO