



RAÍCES

Contemporary Mexican Cuisine

MEXICO

Land of Tacos, Tequila, Mariachi...

Mexico is roots, source, origin.
Mexico is home.

Embark in a culinary experience throughout the ages.

Raíces tasting menu combines ingredientes and techniques from Prehispanic, Colonial and Modern times masterfully prepared and presented by our team of Culinary Experts.

Unique beverage pairings are carefully selected by our Head Sommelier; the perfect marriage to accompany and mesmerize the most discerning palates.

We welcome you to Raíces, to Mexico.





A MEXICAN CULINARY JOURNEY

TASTING MENU

PREHISPANIC

- 🌿🍷 Black aguachile with acociles, shrimp, and king crab
- 🍷🍷 Puff pastry with breaded octopus and chapulín

"VIRREINATO"

- 🍷🌿 Zucchini blossom pouch with wild mushroom and guajillo sauce
- 🍷 Güero chili stuffed with smoked marlin
- 🍷🍷 Mango sorbet with mezcal and worm salt

MODERN MEXICO

- 🍷🍷 Duck birria in pulque and maguey leaf
- 🍷🍷 Braised lamb mixiote with dried chiles and hoja santa
- 🍷🍷 Spring chicken stuffed with dried fruits and black mole

DESSERT

- 🍷🍷 Coconut mole with piloncillo ice cream with nutmeg



MENU

STARTERS

🍏🌿 SQUASH BLOSSOM POUCH
with wild mushroom sauce

CHOCOLATA CLAM WITH TIGER'S MILK
habanero oil

🌿🍷 BATTERED MUSHROOMS AND HUAUZONTLES
Oaxaca cheese, poblano sauce and grilled artichoke

🌿🍷 SPICY OCTOPUS INFLADITAS
Blue corn tortilla puff stuffed with black bean purée,
lettuce, marinated octopus, Cotija cheese
and Xnipec foam

SALADS

🌿🍷 AMARANTH CRISP SALAD
Mix of lettuces, tomatillo marmalade,
roasted green pumpkin seeds, amaranth cone

SOUPS

🍏 XCATIC CHILE CREAM
Cilantro oil



MAIN COURSES

SMOKED WILD BOAR

Black mole, fried plantain, and quelite chimichurri

🌱🌿 STUFFED SPRING CHICKEN
with dried fruits and black mole

🌱 DUCK BIRRIA

Black bean purée and heirloom corn tortillas

DESSERTS

TOTOMOXTLE

Pinole ice cream with vanilla and mezcal sauce

CHOCOLATE-MOLE CAKE

with jalapeño ice cream

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

🍏 These are healthy dishes which help in maintaining a balanced diet

🌿 These are gluten free dishes

🌱 Whole Food Plant-Based option

🌱 This dish includes local ingredients



WHOLE FOOD PLANT-BASED MENU

STARTERS

🍏🌿 AGUACATE FUEGO

Quelites, habanero ash, pepper paté

🍏🌿 CHERRY TARTINE

Rosemary confit tomato, black olive, onion paté

🍏🌿 BONELESS DE COLIFLOR

Gochujang BBQ, served with sweet potato fries

SOUP

🍏🌿 POTATO AND LEEK CREAM

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



DESSERTS

RED VELVET

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

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 - 🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO

