



## 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

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### 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

🌱🌱 Chocomole 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

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

- 🍏 Healthy dishes which help in maintaining a balanced diet
- 🌾 Gluten free dishes
- 🌱 Whole Food Plant-Based option
- 🌱 Includes local ingredients





# WHOLE FOOD PLANT-BASED MENU

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## STARTERS

### 🍏🥑 FIRE AVOCADO

Quelites, habanero ash, pepper paté

### 🍏🥑 CHERRY TARTINE

Rosemary confit tomato, black olive, onion paté

### 🍏🥑 COLIFLOWER BONELESS

Gochujang, BBQ, 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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🍏 Healthy dishes which help in maintaining a balanced diet

🌿 Whole Food Plant-Based option



EXCELLENCE

CORAL PLAYA MUJERES, MEXICO

