Antojería

To share

Chalupas poblanas *(6) $110*
Mole poblano (chocolate, seeds and chilies sauce)
or sauces, beef or chicken or quesillo (local cheese)
or quelites with onions

Tlacoyos *(2) $140*
Blue corn tortilla pockets stuffed with
pressed pork rind, dried red peppers sauce, cactus pad salad,
coriander and aged cheese

Molotes *(3) $135*
Deep fried corn tortilla pockets stuffed with beef
tomato stew or tender beef brains or mashed potatoes
with poblano pepper strips or goat cheese with grasshopers

Tacos de canasta *(5) $140*
Soft corn tacos stuffed with avocote beans, mashed
potatoes with poblano pepper strips, beef tomato
stew, pork rinds with steamed onions

Tacos de cabeza *(3) $180*
100 gr of steamed beef head and
tripe with coriander and onion

Papas chips *(120 gr) $95*
Homemade potato chips with "salsa botanera"
(famous local hot sauce) and chipotle sauce

Guacamole con chapulines *$185*
180 gr of pipicha leaves (local herb), onion, green chilies,
pork rinds and grasshoppers with blue corn chips

Appetizers

Tostada de pata con copia *$105*
80 gr of crispy corn tortilla, pickled cow's trotter,
avocote beans, cauliflower, charals and avocado

Tostada de fideo seco *$110*
90 gr of crispy corn tortilla, crush noddles with tomato sauce,
fried meaty pork skin bites, avocado, aged cheese,
cream, coriander and dry chilies

Chancla *$95*
Traditional local bread, stuffed with pork,
homemade spicy sausage, adobo (chili stew),
avocado, lettuce and onion

Tamal de Mole Poblano *$115*
25 gr of corn dough mixture with chicken and homemade
Mole poblano (chocolate, seeds and chilies sauce)

Tostada de Kampachi *$180*
60 gr of habanero mayonnaise dressing with
red cabbage, Kampachi fish and creamy avocado

Insect Quesadilla *(1) $295*
Quesillo (local cheese), Chicatana (flying ants), Chinicuiles
(red worms), grasshoppers and Squash blossom

Ensalada de nopal *$120*
200 gr of pickled cactus pad, radish, onion,
tomato, coriander, goat cheese, avocado and olive oil

Broths and soups

Chicken consommé *$105*
50 gr of shredded chicken leg and thigh with
traditional Mexican red rice, peas and carrots

Sopa de Médula *$195*
85 gr of beef marrow soup in tomato broth with
local dired chili, epazote (local herb) and tortilla chips

Mole de panza *$185*
120 gr of beef tripe in spicy tomato and chili broth
with onion, oregano and coriander

Chito en chileatole *$290*
150 gr of goat meat, corn, zucchini, squash blossom,
and chochoyotas

Main courses

Tortillas enchiladas *(4) $240*
Mole poblano or green pipián with potato chips,
Quelites, radish, onion with shredded chicken leg and thigh

Tacos de picanha *(3) $240*
130 gr of picanha with guacamole, roasted
habanero chilies and cactus pad salad

Tacos de cecina *(3) $190*
100 gr of salted cured meat tacos with homemade
spicy sausage, guacamole, roasted habanero
chilies and and cactus pad salad

Manchamanteles con pork belly *$280*
150 gr of a sweet mole with fruits and seeds, accompanied
by mashed sweet plantain, zucchini, green onions and almonds

Pierna y muslo con Mole *$270*
200 gr of chicken leg and thigh with mole
(chocolate, seeds and chilies sauce) or green pipián and
traditional Mexican red rice

Rib eye with creamy quelites *$440*
250 gr of rib eye with creamy quelites,
potato wedges and roasted chilies

Mixiote de cordero *$320*
250 gr of lamb meat in adobo (chili stew), pulque,
(ancestral fermented drink from the agave plant),
cactus pad salad, traditional Mexican red rice and and avocado sauce

Picanha *$350*
200 gr of picanha with guacamole, red jalapeño
strips with scrambled eggs and cambray onions

Arroz with Mole *$150*
Traditional Mexican red rice with Mole poblano (chocolate, seeds
and chilies sauce) or green pipián (green pumpkin seeds, fresh
chili and herbs sauce) and organic sunny side up egg

Cemitas

Traditional stuffed bread from Puebla with:

Chalupas *$100*
Fried corn tortilla with homemade Mole poblano
(chocolate, seeds and chilies sauce) or green and red salsa
with shredded beef or chicken or aged cheese and onions

Quesillo (local cheese) *$120*
80 gr of local cheese, avocado, onion, olive oil and mashed
potatoes with jalapeño pepper strips

Pata *$115*
80 gr of pickled cow's trotter, local cheese, avocado, onion
and mashed potatoes with jalapeño pepper strips

Milanesa *$135*
70 gr of fried chicken or pork steak with mashed potatoes,
local cheese, onion and avocado

Pipián verde *$125*
50 gr of green pumpkin seeds, fresh chili and herbs sauce with
chicken or pork and potato chips

Árabe *$125*
100 gr of traditional pork recipe (marinated in spices and olive
oil) with chipotle sauce, homemade fermented milk dip

Chile relleno *$125*
Sweet chipotle chili stuffed with goat cheese, avocote beans and
avocado (also available as taco)

Cabeza *$165*
100 gr of steamed beef head and tripe with onion, coriander
and guacamole

VEGAN OPTION DISH

Desserts, coffee & liquor

Desserts

Cookie and raisin liquor custard $105

Prickly pear pie with whipped cream $120

Chocolate tamale with lemongrass ice cream
$140

Rompope eggnog $95

Pulque
(ancestral fermented drink from the agave plant) merengue
$45

Homemade popsicles $55
Santa Clara cookies
Sweet rice in milk
Stone grinded chocolate
Hibiscus and guava

Campechana cookies $80

Artisanal vanilla ice cream $95

Coffee

Selected mix of grains from
Xicotepéc de Juárez, Puebla

Café de olla $40
Traditional clay pot coffee with
cinnamon and mexican cane sugar

Americano $50
Black coffee or decaf

Espresso $50
Regular, decaf or with milk

Double Espresso $60

Cappuccino $60
Regular or decaf

Oaxacan stone grinded chocolate
with milk $90 or water $80

Infusions $80
Jocotepec: red berries, Apple and pineapple
Guadalajara: guava, papaya, vanilla and rose petals

Liquors

Bombón poblano (240 ml) $150
Mezcal, coffee, mexican cane sugar and hibuscus

Nixta – Sweet corn liquor (60 ml) $100
Jilotepec de Molina, Estado de México

Grape Orujo (60 ml) $90
Casa leal, Aguascalientes

Mezcal black liquor (60 ml) *$140*

Fig liquor and mezcal (60 ml) *$110*

Mezcalli homemade liquor (60 ml) $110
Stone grinded chocolate or sweet potato

Yolixpa (60 ml) $125
Teepak, herbal liquor

Pasita (60 ml) $75
Traditional raisin liquor

SALÓN MEZCALLI

Drinks with alcohol

Local craft beer *355ml*

Cervecería Cholula ~ **10 oriente** *~Oatmeal Stout $120*
Cervecería Cholula ~ **Cholulapa** *~IPA $120*
Cervecería Cholula ~ **Vagabundo** *~Golden Ale $120*
Cervecería Colima ~ **Colinita** *~ Lager $120*
Cervecería Colima ~ **Ticus** *~ Porter $120*

Mexican bottle beer *355ml, $50*
Corona, Corona light, Victoria, Pacífico, León
Modelo Especial o Negra Modelo $55
Heineken Doble Cero $45
Stella Artois *(330 ml) $55*
Amstel Ultra *(355 ml) $60*

Clamato *natural (300 ml) $80*

Clamato *with mezcal (360 ml) $140*

Clamato *with beer (300 ml) $130*
Corona, Corona light, Victoria, Pacífico y León

Pulque *(ancestral fermented drink from the agave plant) (475ml) $45*

Pulque with fresh seasonal fruits *(475ml) $55*

Spirit

Blanco Madero ~ *Parras, Coahuila*
Raisin schnapps
$95

Charanda ~ *Uruapan, Michoacán*
White
$120

Charanda ~ *Uruapan, Michoacán*
Aged
$135

Rum

Aconte ~ *Uruapan, Michoacán*
White *$140*

Aconte ~ *Uruapan, Michoacán*
7 years *$195*

Mocambo
20 years *$150*

Zacapa
23 years *$210*

Bacardí Blanco
White *$105*

Brandy

Carlos I
Gran Reserva
$210

Cardenal Mendoza
6 years
$250

Torres 10
10 years
$130

Gin

Armónico
San Juan del Río, Qro
$210

Abrojo ~ Matatlán, Oaxaca
Base Mezcal
$250

Gintol ~ Aldama, Chihuahua
Base Sotol
$270

Japi ~ Ixmiquilpan, Hidalgo
$180

The London I
Dry Gin
$240

Monkey 47
Dry Gin
$345

Botanic
Dry Gin
$260

Whiskey

Abasolo ~ Jilotepec, Hidalgo
$195

Astro ~ Uruapan, Michoacán
$210

Buchanan's
18 *years*
$325

Glenfiddich
15 *years*
$345

Johnnie Walker
Etiqueta negra
$195

The Macallan
12 *years*
$315

Tequila

Don Julio 70 - Cristalino
$235

Arette Blanco - Fuerte
$240

Caballito Cerrero ~ Azul
Amatitán, Jalisco. $230

Caballito Cerrero ~ Chato *(angustifolia)*
Amatitán, Jalisco. $230

Cascahuin ~ Azul *(plata)*
El Arenal, Jalisco. $140

Maestro Dobel Diamante
$225

Vodka

Stolichnaya
$140

Wine

Rosé

***Canción de viento** - Casa establo*
Merlot - Haciendas del valle, Chihuahua
$820

***Raíza** - Aristo, Azul, Tequadura*
Vinho Verde - Portugal
Vino por copa: $130
Botella: $630

***Rosé D'Anjou** - Cabernet Sauvignon y Grolleau*
J. Moreau & Fils - Valle del Loira, Francia
Vino por copa: $165
Botella: $770

Red

***Obertura** - Vitivinícola Concierto Ecológico*
Cabernet Sauvignon y Merlot
Valle de Guadalupe, B.C.
Vino por copa: $185
Botella: $830

***Vino de la Reyna** Sangiovese*
Sangiovese - Valle de San Vicente, B.C.
$850

***Tres raíces** - Pinot noir*
Vinícola Tres Raíces - Dolores Hidalgo, Guanajuato
$920

***Duoma** Nebbiolo - Duoma*
Nebbiolo - Valle de Guadalupe, B.C.
$850

***Galería de tintos** - Cava Sanpaio Castellanos*
Grenache, syrah, tempranillo y nebbiolo - Valle de la Grulla, B.C.
$865

***Gran Cabernet** - Vinícola Santo Domingo*
Cabernet Sauvignon - Valle de la Grulla, B.C.
$1050

White

***Duqueza Cuvée Blanc** - Viñedos de la Reyna*
Viognier y Sauvignon Blanc - Valle de San Vicente, B.C.
Vino por copa: $180
Botella: $720

***Tres raíces** - Riesling*
Vinícola Tres Raíces - Dolores Hidalgo, Guanajuato
Vino por copa: $190
Botella: $950

***Calibri** - Bodegas Eva*
Sauvignon Blanc y chardonnay - Valle de Guadalupe, B.C.
$850

Sparkling

***Miet Brut Imperial** - Francia*
Chardonnay, pinot Meunier, Pinot Noir
$2200

***Vino naranja** Pet Nat - Fincas Ma*
Uvas autóctonas del Valle de Guadalupe
Valle de Guadalupe, B.C.
$1050

Grandial
Blanc de blanc s
Languedoc, Francia
$635

Sake

Nami Junmai Yamada-Nishiki
$1160

Bottles (750 ml)
Glass of wine (150 ml)

MEZCALI

Drinks

Agua del Día 355 ml
Daily fresh fruit water
$55

Still water Brillante 355 ml
$50

Sparkling water Brillante 355 ml
$50

Sparkling water Topo Chico 355 ml
$50

Coca Cola / Coca Cola light 355 ml
$50

Sidral "Apple soft drink" 355 ml
$50

Still water Diluvium Mezcalli 473 ml
$50

SALÓN MEZCALLI

Cocktail

Margarita Mezcalli (150 ml) $160
Espadín mezcal, green Ancho Reyes (fresh chili local liquor), lime, ginger syrup, coriander, worm salt

Madre Tierra (165 ml) $160
Abasolo whiskey, apple, celery, agave syrup

Bendito Salón (195 ml) $150
Japi gin, Nixta (sweet corn liquor), lemon, pear and mexican cane sugar

Tuna rosa (150 ml) $130
Espadín mezcal, xoconostle (prickly pear), orange, cardamom

Curado reyes (325 ml) $130
Pulque (ancestral fermented drink from the agave plant), guava, rosemary, Ancho Reyes (dry chili local liquor), agave syrup

Arcadio (180 ml) $185
Espadín mezcal, grapefruit, pink pepper, Campari, tonic water

Tatemado de piña (255 ml) $140
Espadín mezcal, grilled pineapple, habanero syrup, hibiscus salt, spices

Josefina (130 ml) $190
Pulcata, Averna liquor, chili syrup, vanilla and cacao nibs

Uruapan (75 ml) $170
Charanda schnapps, casis liquor, lime juice, strawberry

Naranjada pasita (300 ml) $130
Orange, lime, raisin liquor, sparkling water

Mocktail

Negro mora $85
Cold brew, blackberry, tonic water
175 ml

Fusión $85
Kiwi, blackberry, lime, peppermint
175 ml

Duraznita $85
Lime, coconut cream, peach
120 ml

SALÓN MEZCALLI

Mezcalería

Aguas Mansas – Caishe
Santiago Matatlán, Oaxaca. $280

Aguas Mansas – Tobalá
Santiago Matatlán, Oaxaca. $310

Arráncame la Vida – Espadilla
San Miguel Aloapaloa, Huehuetlán el Grande. $195

Arráncame la Vida – Papalomell
San Miguel Aloapaloa, Huehuetlán el Grande. $195

Batuq, Reserva de la casa **(BACANORA)** – Pacífica
San Pedro de la Cuesta, Sonora. $245

Canalla Rebelde – Tepextate
Santiago Matatlán, Oaxaca. $155

Canalla Rebelde – Tobalá/Tepextate/Espadín
Santiago Matatlán, Oaxaca. $220

Candinga – Pechuga con mole
Santiago Tochimiltzingo, Puebla. $240

Candinga – Tepextate
San Diego La Mesa Tochimiltzingo, Puebla. $310

Chacolo – Arul Tekruz
Zapotitlán de Vadillo, Jalisco. $285

Chacolo – Istero Amarillo
Zapotitlán de Vadillo, Jalisco. $285

Chacolo – Lineño
Zapotitlán de Vadillo, Jalisco. $285

Chaneque – Coyote
Santiago Matatlán, Oaxaca. $260

Chaneque – Cupreata con Borrego
Santiago Matatlán, Oaxaca. $210

Chaneque – Tobalá Silvestre
Santiago Matatlán, Oaxaca. $190

Cuish – Caishe
San Guillermo Miahuatlán, Oaxaca. $220

Cuish – Arroqueño
San Guillermo Miahuatlán, Oaxaca. $230

Cuish – Tobasiche
San Guillermo Miahuatlán, Oaxaca. $210

Cuish – Espadín Capón
Santiago Matatlán, Oaxaca. $160

Delincuente **(SOTOL)** – Dasylirion Wheeleri/Charique
Madera, Chihuahua. $155

Don Elías **(DESTILADO DE AGUAMIEL)** – Comiteco
Comitán, Chiapas. $140

Don Mateo de la Sierra – Alto
Pino Bonito, Morelia, Michoacán. $200

Don Mateo de la Sierra – Manso Sabnayo
Pino Bonito, Morelia, Michoacán $175

Don Mateo de la Sierra – Triple Ensamble
Pino Bonito, Morelia, Michoacán. $265

Don Mateo de la Sierra – Cupreata Pechuga
Pino Bonito, Morelia, Michoacán. $170

El Jolgorio – Arroqueño
Lachigui Matlaxuba, Oaxaca. $355

El Jolgorio – Jabalí
Santa María Zoquitlán, Oaxaca. $345

El Jolgorio – Madrecuishe
Santiago Matatlán, Oaxaca. $320

El Jolgorio – Tobasiche
Santiago Matatlán, Oaxaca. $420

Fabriquero **(SOTOL)** – Dasylirion Wheeleri
San Juan del Río, Durango. $160

Flor del Desierto **(SOTOL)** – Dasylirion Leiophyllum
(Desierto)
Madera, Chihuahua. $160

Flor del Desierto **(SOTOL)** – Dasylirion Wheeleri
(Sierra)
Coyame del Sotol, Chihuahua. $190

Hacienda del Divisadero **(RAICILLA)** – Chico
Aguiar
Cabo Corrientes, Jalisco. $220

Huichichiqui – Arul
La Trinidad Tepango, Atlixco, Puebla. $235

Huichichiqui – Espadín
La Trinidad Tepango, Atlixco, Puebla. $205

Huichichiqui – Papalomell
La Trinidad Tepango, Atlixco, Puebla. $235

Kuini Xa'a – Cachetón
Calpepec, Puebla. $360

Kuini Xa'a – Candelillo
Calpepec, Puebla. $365

Kuini Xa'a – Espadín
San Diego La Mesa Tochimiltzingo, Puebla. $185

La Locura – Barril
Santa Catarina Minas, Oaxaca. $340

La Locura – Espadín
Santa Catarina Minas, Oaxaca. $245

La Locura – Pechuga
Santa Catarina Minas, Oaxaca. $390

La Locura – Tobasiche
Santa Catarina Minas, Oaxaca. $270

Las Perlas **(RAICILLA)** – Amarillo/Verde
Cabo Corrientes, Jalisco. $175

La Venia – Arroqueño
Santiago Matatlán, Oaxaca. $235

La Venia – Caishe
Santiago Matatlán, Oaxaca. $265

La Venia – Espadín
Santiago Matatlán, Oaxaca. $155

Libertador – Arroqueño
Santiago Matatlán, Oaxaca. $335

Libertador – Cirial
Santiago Matatlán, Oaxaca. $360

Libertador – Madrecuishe
Santiago Matatlán, Oaxaca. $430

López Real – Caishe
Santiago Matatlán, Oaxaca. $195

López Real – Pechuga
Santiago Matatlán, Oaxaca. $195

Los Fuertes – Espadín Nogada
La Trinidad Tepango, Atlixco, Puebla. $270

Los Gentiles – Mexicano
Miahuatlán de Porfirio Díaz, Oaxaca. $310

Los Gentiles – Bicuixe
Miahuatlán de Porfirio Díaz, Oaxaca. $245

Niza Tay – Espadín
San Baltazar Chichicápam, Oaxaca. $155

Niza Tay – Tobasiche
San Baltazar Chichicápam, Oaxaca. $200

Macurichos – Coyote
Santiago Matatlán, Oaxaca. $395

Macurichos – Espadín Capón
Santiago Matatlán, Oaxaca. $440

Macurichos – Puntas Cirial/Jabalí
Santiago Matatlán, Oaxaca. $480

Macurichos – Puntas de Mexicano
Santiago Matatlán, Oaxaca. $440

Macurichos – Tepextate
Santiago Matatlán, Oaxaca. $395

Macurichos – Tobalá
Santiago Matatlán, Oaxaca. $375

Negra Soledad – Cuish
Santiago Matatlán, Oaxaca. $215

Negra Soledad – Espadín/Arroqueño
Santiago Matatlán, Oaxaca. $215

Negra Soledad – Espadín/Tepextate
Santiago Matatlán, Oaxaca. $215

Negra Soledad – Pechuga de Pavo
Santiago Matatlán, Oaxaca. $155

Negra Soledad – Tobalá
Santiago Matatlán, Oaxaca. $215

Penca Mágica – Madre caishe
Santiago Matatlán, Oaxaca. $285

Penca Mágica – Coyote
Santiago Matatlán, Oaxaca. $280

Penca Mágica – Tepextate
Santiago Matatlán, Oaxaca. $290

Promesa – Tobalá
Santiago Matatlán, Oaxaca. $190

Promesa – Caishe
Santiago Matatlán, Oaxaca. $190

Promesa – Tepextate
Santiago Matatlán, Oaxaca. $240

Penique – Espadín
Santiago Matatlán, Oaxaca. $140

Penique – Tepextate
Santiago Matatlán, Oaxaca. $210

Peneque – Caishe
Santiago Matatlán, Oaxaca. $210

Persimos **(DESTILADO DE AGUAMIEL)** – Aguamiel
San Matías Talamaxca, Puebla. $210

Persimos **(DESTILADO DE AGUAMIEL)** – c/
Espadín
Tochimiltzingo La Mesa, Puebla. $165

Persimos **(DESTILADO DE AGUAMIEL)** – c/
Papalomell
Huehuetlan El Grande, Puebla. $180

Persimos **(DESTILADO DE AGUAMIEL)** – c/
Pixumel
Calpepec, Puebla. $215

Rancho Tepúa **(BACANORA)** – Pacífica
Aconchi, Sonora. $160

Rancho Tepúa **(BACANORA)** – Dasylirion Wheeleri
(Palmilla)
Aconchi, Sonora. $185

Real Minero – Barril
Santa Catarina Minas, Oaxaca $350

Real Minero – Arroqueño
Santa Catarina Minas, Oaxaca $390

Reserva del Chégalo – Papalomé
Santa María Ixcatlán, Oaxaca. $235

Reserva del Chégalo – Pitzomell
Santiago Calpepec, Puebla. $335

Río Revuelto – Espadín
Oaxaca de Juárez, Oaxaca. $165

Río Revuelto – Espadín con Madre Caishe
Oaxaca de Juárez, Oaxaca. $165

Tempestad – Jabalí
Santiago Matatlán, Oaxaca. $490

Tempestad – Barril
Santiago Matatlán, Oaxaca. $270

Tempestad – Maguey Blanco
Santiago Matatlán, Oaxaca. $330

Testarudo – Pulquero
Santiago Matatlán, Oaxaca. $340

Testarudo – Puntas de Dasylirion
Santiago Matatlán, Oaxaca. $490

Testarudo – Puntas de Tepextate
Santiago Matatlán, Oaxaca. $490

Vago – Ensamble
Nanche, Miahuatlán, Oaxaca. $195

Vago – Espadín
Galera Sola de Vega, Oaxaca. $205

Vago – Madrecuishe
Nanche, Miahuatlán, Oaxaca. $215

Viejo Indecente – Madrecuishe
Miahuatlán, Oaxaca. $310

Viejo Indecente – Tobalá
Miahuatlán, Oaxaca. $360

Yau Baal – Espadín
Tlacolula, Oaxaca. $130

Yau Baal – Madrecuishe
Miahuatlán, Oaxaca. $240

Yau Baal – Tepextate
San Juan del Río, Oaxaca. $260

MEZCALI