



El Barrio

M E N U

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B R E A K F A S T

AMERICAN BREAKFAST

Choice of Coffee or Tea

Fresh Fruit or Fresh Pressed Juice

Choice of a Hot or Sweet Dish

BIONIC FRUIT BOWL

Vanilla Flavored Yogurt, Assorted Seeds and Nuts
Piloncillo Honey

FARM'S VEGETABLES BOWL

Hummus, Chiapas Cheese, Quinoa
Lemongrass Vinaigrette

MEXICAN OATMEAL

Pinole, Praline Amaranth, Strawberry, Banana

BAGELS

SMOKED SALMON

Cucumber Raita, Mint
Macha Sauce

GARDEN BAGEL

Grilled Zucchini, Arugula
Egg Salad, Pinenuts

IBERIAN HAM

Tomato Sofrito, Egg Salad, Aioli

CREAM CHEESE

Homemade Red Fruit Jam

PASTRIES

Vanilla / Chocolate

Conchas

Croissant

Almond Croissant

Pain au Chocolat

Cornbread

Walnut Coffee Cake

Daily Muffin

Cinnamon Sugar Braid

ATOLE & DAILY PASTRY

Traditional Mexican Atole with a Piece of Mexican Pastry

GRANDMA'S BREAKFAST

Special of the day, inspired by the most traditional Mexican grandma's recipes.

MAIN COURSE

TORREJAS

Brioche Soaked in Vanilla Milk, Chantilly, Banana
Cacao Nibs, Piloncillo Syrup

CORN PANCAKES

Popcorn, Infused Maple Syrup, Amaranth

BELGIAN WAFFLES

Vanilla Cream, Berries, Cacao Nibs, Organic Maple Syrup

AVOCADO TARTINE

Sourdough Toast, Mashed Avocado, Hard Boiled Egg Tzatziki
Herbs Salad, Cascabel Chili Oil

BAJA FARM'S BREAKFAST

Free Range Eggs any Style, Organic Green Salad
Bacon or Pork Sausage, Sourdough Toast

BENEDICTINE EGGS

Choice of Ham / Smoked Salmon / Quelites

HUEVOS RANCHEROS

Sunny-Side-Up Free-Range Eggs, Crispy Corn Tortilla
Ranchera Sauce, Avocado, Refried Beans

BREAKFAST TACOS

Carnitas, Scrambled Eggs, Pico de Gallo
Charred Tomatillo Salsa

CHILAQUILES

Tomatillo Sauce, Ranchera Sauce or Mole Poblano
Cotija Cheese, Red Onion, Black Beans, Sour Cream

Add: Chicken / Pork Carnitas / Free-Range Egg

DESAYUNO CHOYERO

Handmade Flour Burritos with Regional Machaca
Avocado Farm Cheese & Beans

BLISTERED WOODSTONE FLATBREAD

Asadero Cheese, Bacon, Sunny-Side-Up Eggs
Avocado, Herbs

VEGAN BREAKFAST MENU

El Barrio highlights the tradition of authentic Mexican breakfast by selecting the best family recipes passed down through generations and combining them with the best local products. El Barrio invites you to share with family and friends a very personalized interpretation of Mexican cuisine with its traditional colors, flavors, aromas and textures.

COLD BEVERAGES

Horchata Iced Coffee

JUICES

Orange
Grapefruit
Green
Pressed of the Day

SHAKES

PAPANTLA

Almonds, Omega 3, Date, Banana, Strawberry, Vanilla

BURGOS

Pistachios, Peach, Coconut, Agave Honey

CARGO

Pecan Nut, Banana, Açai, Agave Honey

ABASOLO

Sunflower Seeds, Guava, Lúcumá

HOT BEVERAGES

TEA & COFFEE

Dammann Frères
Espresso
Americano
Cappuccino
Latte
Oaxaca Chocolate

CAFÉ DE OLLA

Traditional Mexican Coffee “Pueblo Mágico” Style
Infused with Cinnamon, Aromatic Spices and Piloncillo

MAIN COURSE

BIONIC FRUIT BOWL

Agave Honey, Amaranth Granola, Coconut Foam

FARM'S VEGETABLES BOWL

Hummus, Quinoa, Lemongrass Vinaigrette

MEXICAN OATMEAL

Pinole, Praline Amaranth, Strawberry, Banana

TORREJAS

Sourdough Bread Soaked in Vanilla Milk, Coconut Foam
Nuts, Agave Honey

MUESLI

Day Shake, Dehydrated Fruit, Granola, Banana

PANCAKES

Popcorn, Warm Maple Syrup, Berries

HOMEMADE TAMAL

Poblano Pepper, Quelite Salad, Rustic Sauce

CHILAQUILES

Tomatillo or Ranchera Sauce, Onion, Beans, Cilantro

BEANS DOBLADITAS

Homemade Tortillas, Roasted Vegetables

ANTOJITOS DE VEGETALES

Tatemada Sauce, Refried Beans with Hoja Santa
Roasted Vegetables

SIDES

Refried Beans
Breakfast Potatoes
Organic Green Salad
Fruit Bowl
Berries



LUNCH

SNACKS

GUACAMOLE

Chips & Salsa

SEASONAL FRUIT

Limes, Chili Sauce on the side

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread, Za'atar

SEAFOOD & RAW BAR

BAJA OYSTERS (6)

Mango - Aguachile Sauce

VEGGIE BOWL

Rice, Tofu, Edamame, Avocado, Cucumber, Serranito Sauce

BAJA POKE BOWL

Enhancements: Tuna / Salmon / Shrimp

SEAFOOD CEVICHE

Shrimp, Octopus, Catch of the Day, Vuelve a la Vida Sauce

TUNA TARTAR CRISPY TACOS (3)

Wakame, Spicy Ginger Aioli, Macha Sauce

TRILOGY CLAMS

Spicy Mango, Cevichera, Green Aguachile

SALADS

SPINACH & APPLE SALAD

Grilled Portobello, Walnuts, Goat Cheese, Blackberries
Avocado, Balsamic-Caramel Dressing

BAJA-MED NIÇOISE

Local Farms Vegetables, Mesclun Greens, Hard-Boiled Eggs
Grilled Tuna Loin, Olives, Creamy Lemon Vinaigrette

CAESAR SALAD TIJUANA STYLE 1940

Romaine Lettuce, Tijuana's Original Caesar Dressing
Parmesan Cheese, Croutons

GREEN SALAD

Avocado, Mint, Basil, Quelites, Red Onion, Dill
Cilantro Dressing, Cotija Cheese

ENHANCEMENTS:

Grilled Chicken / Asada Steak / Shrimp

QUESADILLAS

"EL HUERTO"

Organic Vegetables, Skordalia, Cilantro Pesto, Goat Cheese

CHICKEN TINGA

Panela Cheese, Chipotle, Sour Cream, Refried Bean, Lettuce

SHRIMP & AJILLO

Arugula, Radish, Cilantro

DAILY QUESADILLA

Made with Seasonal Ingredients

CATCH OF THE DAY SPECIAL

Made with Seasonal Ingredients in Wood-Fired Oven.

SANDWICHES

BLACK ANGUS CHEESEBURGER

Bacon, Tomato, Roasted Onion, Chihuahua Cheese
Chipotle Mayonnaise

FRIED FISH BURGER

Green Apple Coleslaw, Avocado, Tomatillo Tartar Sauce

CHICKEN MILANESE TORTA

Beans, Avocado, Sour Cream, Cilantro, Green Sauce, Onion

VEGGIE SANDWICH

Marinated Panela Cheese, Macha Sauce, Avocado
Sour Cream Quelite Salad

CARNITAS TORTA

Cilantro Salad & Green Sauce

TACOS (3 PIECES)

AL PASTOR

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

ASADA

Sirloin Steak, Grilled Onions, Avocado, Charred Tomatillo
Sauce

BAJA STYLE

Fish / Shrimp / Tempura Battered Veggies
Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

VEGAN LUNCH

APPETIZERS

GUACAMOLE

Chips & Salsa

SEASONAL FRUIT

Lime, Chamoy Sauce

HUMMUS & CRUDITÉS

Organic Vegetables, Pita Bread

MUSHROOM CEVICHE

Seasonal Mushroom Mix, Raw Green Sauce
Lime Juice, Mexican Sauce

CUCUMBER AND SEAWEED CRUDO

Jicama, Avocado, Cucumber, Seaweed
Soy Vinaigrette

SPINACH & APPLE SALAD

Grilled Portobellos, Nuts, Apple, Blackberries,
Avocado, Balsamic Vinaigrette

BAJA-MED NICOISE

Organic Vegetables, Mixed Greens from the Orchard
Tofu, Olives, Sweet Peas, Lemon Vinaigrette

TACOS

BAJA STYLE

Tempura Vegetables, Coleslaw, Pico de Gallo

AJILLO MUSHROOM

Mushrooms in Ajillo Sauce, Mexican Herbs, Avocado

ZUCCHINI

Grilled Zucchini, Cilantro Pesto, Pumpkin Seed

SANDWICHES

PORTOBELLO HAMBURGER

Breaded Matcha Marinated Portobello, Mexican Herbs
Tomato and Avocado Purée

GRILLED VEGETABLES SANDWICH

Hummus, Grilled Vegetables, Avocado, Chimichurri

QUESADILLAS

THE ORCHARD

Organic Vegetables, Greek Skordalia, Cilantro Pesto

BELL PEPPER FAJITAS QUESADILLAS

Carrots, Bell Pepper, Caramelized Onions

DESSERTS

Coconut Tapioca
Pecan & Date Brownie



D I N N E R

LA CANTINA

The cantina, 'Temple of Two Doors' a place for debate, celebration, and inspiration. It's a space steeped in Mexican traditions, where feelings are enlivened and memories cherished.

SNACKS

FLAVORS FROM LA BLANCA MÉRIDA

"Xe'ec" Crudités & Sikil Pak

XOCHIMILCO GUACAMOLE

Jalapeños, Purslane & Quelites

PAPITAS "PUEBLA DE LOS ÁNGELES"

Guajillo Pepper Sauce, Sour Cream, Cotija Cheese

CHEESE BOARD FROM QUERÉTARO

Seasonal Compote, Mezquite Honey

ANTOJITOS

3 MARÍAS QUESADILLAS

Zucchini Blossoms, Huitlacoche, Cheese

BEEF TINGA FLAUTAS

Chipotle-Mayo, Ranchera Sauce

CURD CHEESE PAMBAZO & CACTUS SALAD

Pepper Adobo, Potato

TURKEY TAMAL YUCATÁN-STYLE

Axiote Sauce, Purslane

CANASTA TACOS

Pressed Pork Rind, Pickled Onions

MAIN COURSES

LAMB MILANESE

Morita Pepper Mole, Pickled Radish, Coriander

MUSHROOM BIRRIA

Confited Mushrooms, Charred Mushrooms, Onion
Coriander

TORTILLA SOUP

Sour Cream, Avocado, Fried Tortilla, Guajillo Pepper

CARNE ASADA

Sautéed Jalapeños, Sautéed Onions

CARNITAS MICHOACÁN-STYLE IN COPPER SAUCEPAN

Green Sauce, Homemade Tortillas

DULCE VIDA

Citrus Rice Pudding

Buñuelo with Raw Sugar, Guava, & Cinnamon Ice Cream

Pirinola (tasting)

Profiterol with Cream & Vanilla Ice Cream

VEGAN DINNER

APPETIZERS

GUACAMOLE

Coriander, Purslane, Jalapeño Pepper

FRUIT “PICO DE GALLO”

Mango, Cucumber, Pineapple, Mint & Lime

BEAN & CORN SOUP

Avocado, Zucchini Blossoms, Purslane

ALOE & MELON CEVICHE

Cucumber, Mint, Coriander, Coconut Sauce

ROOTS & SMOKED CARROT SALAD

Vinaigrette, Carrot Purée, Celery, Potatoes

TÉTELA OAXACA-STYLE

Wormwood, Prickly Pear, Peanut Sauce

DESSERTS

Coconut Tapioca

Pecan & Date Brownie

MAIN COURSE

VEGAN PARMESAN OAXACA RISOTTO

Green Sauce, Poblano Peppers, Corn

SWEET POTATO & TOMATO STEW

Tomato Sauce, Greens, Smoked Adobo

ROASTED CAULIFLOWER & WHITE MOLE

Confit Cauliflower, Fresh Leaves, Tomatillos

DRY SPAGHETTI FROM EL BARRIO

Adobo Sauce, Avocado, Heirloom Tomatoes

ENMOLADAS PUEBLA STYLE

Potato Purée, Chipotle, Pickled Onions, Herbs



K I D S
M E N U

BREAKFAST

Includes one beverage and one main dish of your choice

BEVERAGES

HOMEMADE FRESHLY MADE JUICES:

Orange / Apple / Pineapple / Green Juice

WHOLE MILK / SKIM / ALMOND / COCONUT / CHOCOLATE MILK

MAIN DISHES

SEASONAL FRUIT & BERRIES

ORGANIC YOGURT

Strawberry Compote, Honey, Homemade Granola

HOMEMADE GRANOLA & MILK

Add Banana or Strawberry
(Breakfast Cereals also available)

BELGIAN WAFFLE

Pure Maple Syrup, Berries, Whipped Cream

PANCAKES

Handcrafted Pure Maple Syrup, Bacon
Add Banana or Berries

PB&J

Brioche, Peanut Butter, Jelly

FREE RANGE EGGS ANY STYLE

Choice of Bacon or Ham, Breakfast Potato, Toast

BREAKFAST BURRITO

Organic Scrambled Eggs, Bacon, Chihuahua Cheese

CHICKEN ENTOMATADAS

Corn Tortilla, Chicken, Tomato Sauce, Cheese
Black Beans

QUESADILLAS

Flour Tortilla, Chihuahua Cheese, Sliced Fruits
Add Ham or Bacon

LUNCH & DINNER

Includes one beverage and one main dish of your choice

MAIN DISHES

CRUDITÉS

Carrot, Jicama, Cucumber, Fresh Guacamole

CHICKEN CONSOMMÉ

Steamed Rice & Vegetables

CHICKEN AND TORTILLA LASAGNA

Tomato Sauce, Corn, Cheese

GRILLED CHICKEN BURRITO

Avocado, Rice, Tomato & Lettuce

FUSILLI PASTA

Choice of Butter / Tomato / Cheese Sauce

FISH MILANESA

Steamed Rice, Avocado, Sautéed Vegetables
Thousand-Island Sauce

BEEF FILET MIGNON 4OZ.

Mashed Potatoes, Broccoli, Carrots

KIDS BURGER

Cheddar Cheese, Pickles, Fries or Fruit Cup

WHOLE WHEAT CHEESE PIZZA

Tomato Sauce, Mozzarella Cheese
Add: Chicken / Pepperoni / Veggies

CORN FLAKES BREADED SHRIMP

Creamy Rice, Pineapple, Ketchup

SINCRONIZADA

Cheese & Ham Quesadilla, Flour Tortilla

DESSERTS

Fruit Salad

Chocolate Chunk Cookies