

Tequila, Tacos & Salsa

❖ MEXICAN SNACKS ❖

Guacamole "El Barrio" | V

Pumpkin Seeds, Cilantro, Chips \$480

Grilled Corn Ribs

Mulato Chile Mayonnaise
Cotija Cheese, Chilli Powder \$280

Cochinita Tostada

Pickled Onions, Xnipec Sauce \$375

Miraflores Salad | VEG

Crispy Squash Blossom, Requeson, Corn
Heirloom Tomato, Roasted Orange Vinaigrette
Yogurt Sauce \$410

Wood-Fired Oven Queso Fundido

Served with Corn or Flour Tortillas
TO CHOOSE: Chistorra
Shrimp or Mushrooms \$495

Tortilla Soup

Sour Cream, Avocado, Fried Tortilla
Guajillo Chilli \$420

❖ ORCHARD ❖

Crispy Cauliflowers | VEG

Ginger Alioli, Pickled Cucumber
Yuzu and Purslane \$225

❖ OCEAN ❖

Soft Shell Crab Baja Style

Cilantro & Cabbage Salad, Avocado
Jalapeño Mayonnaise \$410

❖ LAND ❖

Rib Eye Carne Asada

Avocado, Grilled Onion
Salsa Verde \$365

Mushroom in Macha Sauce | V

Refried Beans, Chipotle, Pumpkin Seeds
Vinaigrette and Purslane \$240

Crispy Shrimp or Fish in Recado Negro

Chayote & Cilantro Salad
Pickled Red Onion, Avocado \$360

Chicken in Mole Poblano

White Rice, Black Beans
Quelites Salad \$325

Rajas Poblanas & Cheese Crust | VEG

Corn Salad and Quelites \$230

Lobster Gobernador Style

Cheese Crust, Bell Peppers
Root Salad \$430

Barbacoa Quesadilla

Beef and Lamb Barbacoa, Radish & Chickpea
Salad, Pickled Onion, Salsa Rustica \$345

Squash Blossom | VEG

Nopales, Quelites Salad
Salsa Verde \$235

Octopus with Chorizo & Potatoes

Salsa Verde, Jalapeños
Onions \$320

Al Pastor

Pork, Pickled Pineapple
Onion & Cilantro \$335

❖ TAQUIZA ❖ | \$1,100

Hidalgo-Style Barbacoa

Beef and Lamb Barbacoa, Radish and Chickpea
Salad, Pickled Onion, Salsa Tatemada

Alambre Pal Norte

Melted Cheese, Bell Peppers
Jalapeño, Onion and Quelites
TO CHOOSE: Beef, Mushrooms, Chicken or Shrimp

❖ DESSERTS ❖

Napolitan Flan

Caramel Tuille and Berries \$360

Cochinita Pibil

Habanero and Pickled Onion, Xnipec Sauce

Sides

Rice, De la Olla Beans, Guacamole, Quesadillas
Home Made Tortillas

Corn Cake

Salted Caramel, Vanilla Cream \$380

Churros

Traditional Churros with Chocolate
Sauce and Dulce de Leche \$375

VEGAN - V | VEGETARIAN - VEG

Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness.
All prices are in Mexican pesos. Taxes and service charge are included (tips not included).
We accept American Express, Visa, Mastercard, and room charges as payment methods.

El
Barrio