



M E N U

El
Zarric

An All-Oaxacan
JOURNEY

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From the mountains to the coast, Oaxaca amazes with its culinary richness that offers an infinity of flavors through the moles, corn, and traditions. Embark on a journey with us through the ingredients and great culture of this region.

APPETIZERS

GUACAMOLE & TLAYUDAS \$370
Cheese and Salsa

DUCK TAMALE \$475
Black Mole, Roasted Corn, Quelites

TETELA IN HOJA SANTA \$395
Quesillo, Nopal Salad, Peanut Mole

ROOTS & SMOKED CARROT SALAD \$420
Carrot Puree, Celery, Potatoes, Vinaigrette

TEMPURA ZUCCHINI BLOSSOM \$475
Corn Huitlacoche, Poblano Pepper Sauce

BLUE CRAB TOSTADA \$525
Black Aguachile, Green Sauce, Lime

TORTILLA SOUP \$395
Cream, Avocado, Fried Tortilla, Dry Pepper

MAIN COURSE

EARTH

FILET MIGNON IN BLACK MOLE \$1,365
New Potatoes, Cipollini Onion, Squash
Brussel Sprouts

**CHICHILO MOLE BRAISED
SHORT RIB** \$790
Hominy Corn, Smoked Plantain Purée

DUCK & AMARILLITO MOLE \$735
Crispy Leek, Corn Chochoyotes
New Potatoes

ORGANIC CHICKEN \$685
Ranchero-Style Rice, Homemade
Tortillas, Smoked Sauce

SEA

CATCH OF THE DAY IN CHILE-AJO \$1,000
Purslain and Pickled Vegetables

**OCTOPUS IN SQUID SAUCE &
HUITLACOCHÉ** \$998
Heirloom Tomatoes, Aromatic Herbs, Pumpkin Seeds

SEAFOOD & NOODLE CASSEROLE \$790
Lobster, Shrimp, Calamaray, Smoked Chipotle

FROM "EL HUERTO"

OAXACAN RISOTTO \$630
Corn, Tomatillo Sauce, Smoked Cheese

CHICHILO SAUCE TLAYUDA \$680
White Corn, Pinto Beans, Quelites
Creole Coriander, Quesillo

DESSERTS \$375

CHURROS
Traditional Churro, Caramel Sauce
Rompope, Vanilla Ice Cream

CACAO ABA
Spiced Chocolate Mousse, Almond Nitro Ice
Cream, Cacao Flower Foam

CORNBREAD
Creamy Corn, Caramel Ice Cream, Crispy
Corn

*El
Barrio*

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
Our prices are in Mexican pesos and include 16% VAT. 15% service charge will be added.