

CARACOL



APPETIZERS

GUACAMOLE CON BEEF CHICHARRON (V)

Beef Chicharron, Cherry Tomato, Red Onion, Malanga & Sweet Potato Chips.

ENSALADA CRIOLLA (VG, N)

Organic Mix leaves, Papaya & Peach Nixtamalized, Orange, Passionfruit Vinaigrette, Toasted Seeds with Chilly.

ENCHILADA SUIZA (V, D)

Organic Chicken, Green Salsa, Manchego Cheese, Pickled Red Onion.

CEVICHE

Seasonal Fresh Fish, Citrus, Cucumber, Tomato, Avocado Cream, Chaya Quinoa Tostadas.

AGUACHILE DE CAMARÓN (CR)

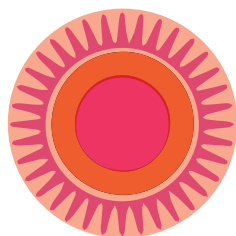
Blue Shrimp, Yucatecan Lime, Cucumber, Pickled Shallots, Roasted Jicama, Mint Oil, Hoja Santa, Seeded Tostada.

CAMARÓN EN CHILPACHOLE (CR)

Garlic Mojo Shrimp, Corn, Guajillo Oil.

SOPA AZTECA (D)

Corn Tortilla Soup, Avocado, Artisanal Cheese.



TACOS

TACO DE RIB EYE

Grilled Rib Eye, Caramelized Golden Onion, Avocado Cream, Roasted Garlic Aioli, White Corn Tortilla.

TACOS AL PASTOR

Marinated Pork Shoulder, Grilled Pineapple, Chaya Tortilla.

TACOS DE PESCADO

Crispy Fish, Chipotle Aioli, Coleslaw, Yellow Corn Tortilla.

TACOS DE PULPO ESTILO MAYA

Crispy Yucatecan Octopus, Chicharron, Cherry Tomatoes, Red Onion, Pea Sprouts, Guajillo Chili Tortilla, Xnipec Salsa.



"BECAUSE THE SALSA IS THE SOUL OF THE TACO"

SALSA VERDE

Jalapeño, Tomatillo, Garlic, Onion.

SALSA XNIPEC

Habanero Chilli, Red Onion, Lime Juice.

SALSA MOLCAJETE 🌶

Roasted Tomato, Piquin Chili, Roasted Onion.

SALSA MACHA (N) 🌶🌶

Guajillo Chili, Cascabel Chili, Peanut, Sesame Seeds, Grasshopper.

SALSA DE CHILE SECO 🌶🌶🌶

Dry Chili, Onion, Lime, Vinegar.

SALSA CENIZA 🌶🌶🌶🌶

Spicy Habanero Chili, Onion, Garlic.

CARACOL



"MADE FROM CORN, THE HEART OF MEXICAN CUISINE"

SOPE PIBIL (D)

Corn Sope, Cochinita Pibil, Refried Beans, Fresh Cheese, Pickled Red Onion.

TOSTADAS DE POLLO Y BARBACOA DE RES

Chicken & Beef Barbacoa, Pickled Onion.

TOSTADA DE ATUN DEL PACÍFICO

Yellowfin Tuna, Tamarind Dressing, Avocado, Lemon Aioli, Quelites Mix.

MACHETE POBLANO (VG)

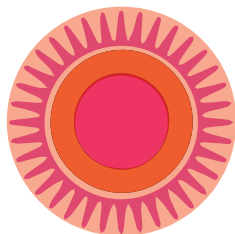
Seasonal Mushrooms, Organic Oaxaca Cheese, Young Corn Huitlacoche.

QUESABIRRIA TAPATIA

Beef Birria, Consome, Oaxaca Cheese, Yellow Corn Tortilla.

TACOS DE NOPAL (VG)

Cactus, Bell Pepper, Caramelized Red Onion, Jicama, Roasted Avocado, Pepita Crust, Peperoncino.



MAIN DISHES

TAMPIQUEÑA

Grilled Flank Steak, Shrimp & Tomato Wraps, Roasted Jalapeño, Pickled Red Onion, Pico de Gallo.

ROBALO EN PIPIÁN VERDE

Sea Bass Filet, Poblano Pepper, Spinach, Sweet Garlic, Cauliflower, Chili Oil.

SHORT RIB

Purple Sweet Potato Purée, Plum Demi-Glace, Shallot.

MIXIOTE DE CORDERO

Lamb Shank, Guajillo Chili Adobo, Roasted Mixed Vegetables.

PESCADO TIKIN XIC

Fish of the Day, Tikin Sauce, Roasted Mixed Vegetables.



DESSERTS

TRADICIÓN (D)

Guava Flan, Cinnamon Bunelos, Guava Sauce.

JARDIN DE FRUTAS Y FLORES

Carrot Cake, Vanilla Crisp, Spiced Cream, Crystalized Rose Petals, Strawberry Hibiscus Sauce.

RAICES (D)

Chocolate Cream, Cocoa Crumble, Tangerine Sauce, Vanilla Crisp, Citrus.