

FAMILY ALMORADUZ

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¡TO CREATING UNFORGETTABLE EXPERIENCES!



www.almoraduz.com.mx



ALMORADUZ

SHALXALY MACÍAS

QUETZALCOATL ZURITA

- *We kindly decline any change in our dishes
- *Mention if you are allergic to any product.
- *Our products are fresh and seasonal, subject to availability.
- *Prices are in pesos MXN, 16% tax included.
- *Split checks are not allowed.
- *Some products are raw try them under your responsibility.

TOBACCO SMOKE FREE ENVIRONMENT.
NO PETS. NO STRAWS

*“De Nopala venimos señores a guisarles en los fogones,
así de sabroso comemos los inditos de calzones”*

DESSERT

CHURRO STUFFED
with oaxaqueño chocolate cream,
walnuts and mamey ice cream. 130

OAXACA LAVA CAKE
with prikly pear popsicle or ice cream. 130

BANANA POUNDCAKE
pumpkin seed ice cream and banana
flambeé with mezcal. 130

MILLE-FEUILLE OF ALMOND
creole strawberry sorbet and lemon
grass cream. 130

DRINKS

<i>Infusiones</i>	40		
<i>Café americano</i>	40	<i>Carajillo</i>	180
<i>Espresso</i>	40	<i>Espresso Martini</i>	180

TASTING MENU

I. BLUE TUNA FISH TOSTADA IKE JIME
avocado, ginger, soy sauce, chiltepin and
fried leek. *



II. CONFIT PORK JOWL TOSTADA
guacamole with basil and chile tusta.



III. LOBINA RAYADA DE CULTIVO SHUKKETSU
chimichurri, false potato risotto and salad.



IV. CONFIT SUCKLING PIG
house mole, sweet potato purée and salad.

V. MILLE-FEUILLE OF ALMOND
creole strawberry sorbet and lemon grass
cream.



	1,800
<i>With pairing (drinks)</i>	2,800

*It is personal and recommended
to full tables

ENTREE

CRÈME BRÛLÉ WITH FOIE GRAS, mango compote and sourdough bread.	220
CONFIT PORK JOWL TOSTADA, guacamole with basil and chile tusta.	210
GRILLED OYSTERS SOL AZUL with creole oregan butter.	290
BLACK RISOTTO with seafood and huitlacoche.	290
BLUE TUNA FISH TOSTADA IKE JIME, avocado, ginger, soy sauce, chiltepin and fried leek. *	260
WARM SALAD, carrots and beet roasted, jocoque, almonds and mushrooms reduction.	260
SWEET POTATOE RAVIOLI, mushroom sauce, squash blossom and parmesan cheese.	290
CEVICHE DE LOBINA, mango, habanero, leche de tigre, sorbete de mango y hierbabuena. *	290
BRIOCHE, naked crab, dill tártara, chipotle and brown sugar mayonnaise.	290
HOMEMADE PITA BREAD, smoked oysters and tichinda, jocoque, eggplant, parmesan cheese and arugula.	280
BROCCOLI, cauliflower, black summer truffle, parmesan cheese and mushrooms jus lié.	460

*Raw preparation

MAIN DISHES

BEEF TONGUE BARBACOA, avocado dressing, bean purée, tomatillo sauce and chilli dust.	380
LOBINA RAYADA DE CULTIVO SHUKKETSU, parisienne sauce with black summer truffle, potatoes with thyme, asparagus and lemon.	620
LOBINA RAYADA DE CULTIVO SHUKKETSU, chimichurri, false potato risotto and salad.	420
ROASTED CAULIFLOWER RISOTTO, grana padano cheese, white oil truffle and smoked pork belly.	380
CONFIT SUCKLING PIG, house mole, sweet potato purée and salad.	480
MUSHROOM BARBACOA, potatoes with oregan and pineapple relish.	380
FLANK STEAK (SONORA), potato purée, brussels sprouts and red wine whit almoraduz sauce.	520
BLACK MOLE ENCHILADAS stuffed with confit duck, cheese and parsley.	420

Dairy free

Vegetarian option

Gluten free