

ALMORADUZ FAMILY

Alejandro C., Carlos R., Catalina M., Concepción B., Daniel J.,
Enrique M., Estela G., Guadalupe J., Irazú R., Iván T.,
Jaqueline A., José Z., Juliana S., Julio M.,
Kevin C., Lorena E., Luis F.,
Maitet M., Miguel E.,
Nain F., Vianey E.,
Viridiana V.,
Zaireth L.

¡TO CREATING UNFORGETTABLE
EXPERIENCES!



www.almoraduz.com.mx



ANTHONIETA
BISTROT



ALMORADUZ

SHALXALY MACÍAS

QUETZALCÓATL 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.

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

TOBACCO SMOKE FREE ENVIRONMENT.
NO PETS. NO STRAWS

DESSERT

CHURRO STUFFED with oaxaqueño chocolate cream, walnuts and mamey ice cream.	145
CACAO TART brown sugar toffee, burnt milk and vanilla.	160
SMOKE CHEESE CAKE with wild berries coulis.	125

DRINKS

<i>Infusiones</i>	50	<i>Capuccino</i>	65
<i>Café americano</i>	40	<i>Carajillo</i>	190
<i>Espresso</i>	40	<i>Espresso Martini</i>	210
<i>Latte</i>	65		

TASTING MENU

- I. BOTANAS
- II. RAW FISH
shallot, fennel emulsion, vanilla and lemon.*
- III. CONFIT PORK JOWL TOSTADA
guacamole with basil, chile tusta and
grasshoppers.
- IV. CATCH OF THE DAY
chimichurri, false potato risotto and salad.
- V. CONFIT SUCKLING PIG
house mole, sweet potato purée and salad.
- VI. PRE DESSERT
- VII. CREOLE STRAWBERRIES FLAMBÉ
rosemary and lavender ice cream.






2,300

With pairing (drinks) 3,300

✓ It is personal and recommended
to full tables.

*Raw preparation

ENTREE

BLACK RISOTTO, seafood and huitlacoche.		380
GRILLED ASPARAGUS, jamon serrano, parmesan cheese, mollet egg and black truffle sauce.		460
OCTOPUS IN TEMPURA, orange, yuzu and soy sauce glaze, three chilli sauce and blue cheese.		360
RAW FISH, shallot, fennel emulsion, vanilla and lemon. *		360
RAVIOLI STUFFED WITH BEEF, parmesan cheese, port and morels sauce.		360
CORN FRIED STUFFED, with green chorizo, plantain purée, beans purée, martajada sauce, cream and cheese.		325
WILD TOMATOES SALAD, raspberry and grape fruit emulsion, royal olive oil, salty whipped cream, greek yogurt with basil ice cream and macadamia nut.		360
CONFIT PORK JOWL TOSTADA, guacamole with basil, chile tusta and grasshoppers.		285
PITA STUFFED WITH CHICKPEAS, beef brisket, avocado sauce and pickled radish.		270

* Raw preparation

MAIN DISHES

CATCH OF THE DAY chimichurri, papas melosas and salad.		510
CONFIT SUCKLING PIG house mole, sweet potato purée and salad.		590
STEAK FILLET (SONORA) potato purée, asparagus and red wine with almoraduz sauce.		610
BITTERSWEET PORK BELLY garlic, spices, ginger, coconut milk and bao bread.		490
MUSHROOM RISOTTO squash blossom, mushrooms and white truffle oil.		490
ENCHILADAS STUFFED WITH CONFIT DUCK almonds, raisins, plantains, costeño black mole, onion, fresh cheese and parsley.		460

Vegetarian option 

Gluten free 