



¡Good Afternoon!

SOUPS, CREAMS & PASTAS

VEGETABLES SOUP	75
TORTILLA SOUP whit pork rind, fresh cheese, cream and avocado	85
CORN CREAM Orange supreme & epazote pesto	85
TLALPEÑO SOUP	105
OAXACAN CREAM Squash blossoms & chapulines	115
OAXACAN SPAGHETTI Chapulines sauce	145

SALADS

To choose one of our delicious vinaigrettes and dressings for salad:
Mustard & honey or Chipotle or Onion or Strawberry

OAXACAN Lettuce, oaxacan cheese, tomato, chapulines, epazote pesto & fried tortilla	130
CHICKEN Lettuce, onion, carrot, sunflower seeds, chicken, croutons & apple	170
SPINACH Spinach, caramelized pecans, blue cheese, apple, cranberrys & bacon	145

WHITE MEAT

GRILL CHICKEN BREAST With steamed vegetables & chepil herbal rice	145
CHICKEN WITH CRANBERRY OAXACAN MOLE With vegetables & chepil herbal rice	215
CORDON BLUE Tamarindo and guajillo chili, with meshed potatoes & vegetables	250

MEAT

PORK RIBS IN MOLE COLORADITO	175
With vegetables in olive oil & chepil herbal rice	
GRILLED FLANK STEAK (200gr)	305
With guacamole and spring onion & beans	
FILET MIGNON IN MAGUEY SAUCE (200 gr)	350
With sweet potato chips and chimichurri vegetable	
OAXACA'S SPECIAL DISH (2 pers)	375
Mexican beef, piece of pork, mexican sausage, memelas, Spring onion, chapulines, fresh cheese, quesillo, beans & Guacamole	

FISH & SEAFOOD

GRILLED FISH OF THE DAY (180 gr)	310
Vegetables in olive oil & chepil herbal rice	
SALMON IN LEMON SAUCE (180 gr)	320
FISH OF THE DAY AS YOU LIKE (180 gr)	335
Seasoned with garlic, huajillo pepper, deviled, baked or breaded	
SHRIMP AS YOU LIKE (5 pc)	355
Seasoned with garlic or huajillo pepper	
GRILLED OCTOPUS (180 gr)	375
With chimichurri vegetables	

SNACKS

ALCALÁ HAMBURGUER (150 gr)	165
With french fries	
TRIPLE DECKER SANDWICH	190
With french fries	
CHEESE & SAUSAGES BOARD (2 pers)	300

BAGUETTES

** All our baguettes lead lettuce, tomato, onion, mayonnaise and Mustard. Garnish with French fries*

HAM AND CHEESE	165
SERRANO HAM AND CHEESE	180
CHICKEN OR TASAJO Cheese and bacon	190

DESSERTS & CAKES

HOUSE CAKE	85
APPLE CAKE	85
RICE PUDDING FLAN	85

DRINKS

WATER & SODAS

Natural water (600ML)	25
Fruit water (355ML)	35
Mineral water (600ML)	40
Limonade o orangeade (355ML)	40
Soda (355 ML) (Coca Cola, Coca light, Fresca y Manzana)	40
Mineral wáter premium (355 ML)	45

COFFEE & TE

Tea	40
American coffee	45
Coffee with milk	50
Espresso coffee	50
Capuccino	55

Hot chocolate	55
Espresso double coffee	65

BEER (355ML)

Corona and victoria	55
Modelo and negra especial	60
Santa Helodia (CRAFT)	80

BASES

Suero	20
Michelada	35
Clamato	40

MEZCAL

Mezcal convite	125
Ensamble (Espadín/Madrecuixe)	
Mezcal quiéreme mucho	130
Espadín	
Mezcal señorío	140
Reposado	
Mezcal convite	180
Tobalá	
Mezcal real minero	270
Largo	
Mezcal real minero	280
Pechuga	

WHISKEY

Red label	140
Black label	225
Glenmorangie 10 años	250
Mcallan 12 años	380
Buchanans 18	475

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Tangeray	150
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BRANDY

Torres 5	95
Torres 10	120

LIQUORS & CREAMS

Anís chinchón (SWEET/DRY)	95
Baileys	110
Licor 43	130
Carajillo	170

COCKTAILS

Sangría	100
Clericot	110
Donají	130
(Mezcal, Naranja fresca, Granadina)	
Margarita	130
(Tequila, Limón fresco, Licor de Naranja)	
Mezcalini	135
(Mezcal, Limon fresco, Licor de Naranja)	

TEQUILA

Tequila josé cuervo	80
Tradicional plata	
Tequila josé cuervo	90
Tradicional reposado	
Tequila don julio	155
Reposado	

VODKA

Absolut azul	110
Grey goose	175

RUM

Bacardi blanco	90
Matusalem platino	90
Matusalem clásico	95
Flor de caña 5 años	95

COGNAC

Rémy martin V.S.O.P	260
Hennessy V.S.O.P	295



Good afternoon!

WINES

Tintos – Red Wines

	Botella/bottle 750 ml	Copa/glass
Zinfandel L.A Cetto Línea Clásica, Zinfandel (V. Guadalupe)	\$ 435	\$ 130
Ibéricos CRIANZA, Tempranillo (Rioja)	\$ 735	-
Nebbiolo L.A Cetto RESERVA PRIVADA, Nebbiolo (V. Guadalupe)	\$ 770	-
Casa Madero 3V Cab. Sauvignon, Merlot y Tempranillo (Parras)	\$ 1,180	-
Matarromera CRIANZA, Tempranillo (Ribera del Duero)	\$ 2,210	-

Blancos y Rosados – White & Rosé Wines

	Botella/bottle 750 ml	Copa/glass
L.A. Cetto, Blanc de Blancs Chardonnay (V. Guadalupe)	\$ 390	\$ 125
L.A. Cetto, Blanc de Zinfandel Grenache-2017 (Baja California)	\$ 390	\$ 125
Viña Esmeralda Moscatel y Gewürtramer (Penedés)	\$ 725	-
Casa Madero 2V Chardonnay, Chenin Blanc (V. Parras)	\$ 870	-
Pagos de Quintana Verdejo (Rueda)	\$ 965	-

Vino Espumoso

Sparkling Wine, Cava & Champagne

	Botella/bottle 750 ml	Copa/glass
Sala Vivé (Brut) Espumoso FREIXENET MEXICO. Chardonnay y Pinot Noir (Espumoso)	\$ 748	-
Parxet Cuvee 21 Pansa Blanca, Macabeo y Parellada (Cava)	\$ 845	-
Moët Impérial (Brut) Champagne Chardonnay (Champagne)	\$ 2,960	-