

PROMOTIONS



MEZCAL & TRADICIÓN

BREAKFAST COMBO

+\$40 Includes 1 American coffee or refill pot coffee, 1 Fruit juice of the day and 1 portion of seasonal fruit.

Breakfast served from 9 a.m to 2 p.m.

MIMOSAS AND SPRITZ FIFI ORDER THE SECOND AT HALF PRICE

Branches: Valle, Roma, Teotihuacan and AIFA, every day from 12 p.m. to 2 p.m. Condesa: Every day from 3 p.m. to 5 p.m.

COMETODO: CHAMORRO AND TACOS

Eat all the tacos you want, chamorros cooked with beer or marinated. **\$290 per person.**

Promotion valid from monday to friday from 2 p.m. to 5 p.m.

Cometodo's promotion is personal. It is delivered one main course or taco at a time.

This promotion only is from 2 p.m. to 5 p.m.

It's for enjoying into the restaurant. It isn't for take away. It is valid while stock last.

This promotion doesn't include drinks and it can't join with other promotions or discounts.

Branches: Valle, Roma, Teotihuacán, AIFA and Lomas.

THE AFTER WORK

With the purchase of any mezcal drink, get a complimentary Corona, Victoria, or Pacífico beer. **Branches: Valle, Roma, Condesa and AIFA: Every day from 18 to 20hrs. Teotihuacan: Every day from 16hrs to 18hrs.**

MEZCAZUELAS HAPPY PACK

3 Mezcazuelas for **\$360.00 pesos.**
Available Includes 2 oz of Criollo Mezcal from Estado de México by Jorge Millán, a mix of citrus fruits, grapefruit wedges, lime, orange, and a splash of grapefruit soda. **Branches: Valle, Roma, Condesa and AIFA, Monday to Thursday from 19hrs to 20hrs.**

FORGOTTEN BIRTHDAY?

We'll pamper you! Ask for your Birthday Cocktail, you deserve it!

Minimum purchase of **\$550.00 pesos.** Valid on your birthday with an official ID (INE).



**15% DISCOUNT
WITH NAPAM ID**

STARTER

Ribeye Cracklings **\$280.00**

Served on guacamole and manchego cheese quesadillas.
Suggested pairing: Sierra Negra Sola de Vega Oaxaca + \$80.00.

Guacamole with Grasshopper. **\$140.00**

Served with corn tostadas.

Grasshopper Plate **\$120.00**

Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

Provolone cheese **\$220.00**

Served with roasted peppers and chistorra sausage.

Barbacoa Flautas **\$170.00**

Fried rolled tacos drowned in peanut sauce, served with lettuce, Cotija cheese, and cream.
Suggested pairing: Tobalá Ocotepec Oaxaca + \$85.00.

Escamoles Casserole **\$480.00**

100 gr. Escamoles with xoconostle, onion and garlic, sauteed in epazote butter and served with guacamole.

Pairing suggestion, Cenizo de Durango + \$75.00.

Maguey worms (Chinicules) **\$650.00**

100 gr. Toasted and served with guacamole. Pairing suggestion, Criollo Estado de México + \$60.00.

Aguachile with Cecina **\$170.00**

Thin slices of cecina, watermelon, red onion, and aguachile mix.

Tuna Tartar **\$200.00**

Tuna loin in pieces, served with avocado and house sauce.
Suggested pairing: Tobala de Ocotepec + \$85.00

SALAD AND SOUP

Country Delicacies **\$150.00**

Mixture of green and purslane leaves, with cranberries, walnuts, cubed Manchego cheese, toasted sesame seeds and crispy onion. Dressed with guava vinaigrette.

Pear Salad **\$170.00**

Mixed greens, blue cheese, red wine-poached pears, cranberries, and toasted almonds. Dressed with a honey mustard vinaigrette.

Conejo en la Luna Soup **\$90.00**

Roasted tomato soup, quesadillas, avocado, chicharron, and fried pasilla chili.

Dry noodle **\$90.00**

Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili. Served with avocado, cream and Cotija cheese.

Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00

MAIN DISHES

Homestyle molcajete \$480.00

Servido con salsa ranchera, con arrachera de res, longaniza, queso adobera, cebolla y nopales.

Preparation time 20 minuts

Loaded Beef Ribs. \$310.00

Braised ribs served with mashed potatoes. **Suggested pairing:**

Cupreata Michoacán + \$80.

Gran Milanesa de res. \$285.00

Extra crispy, topped with Manchego cheese, pork belly, flank steak, and chistorra. Served with rustic fries.

Chamorro (Pork Shank) \$270.00**Adobado or Beer-Braised**

Served with cambray potatoes.

Preparation time: 20 minutes.

Suggested pairing: **Manso from**

Michoacán + \$85. Applies to

everything

Glazed Salmon. \$275.00

Served with citrus sauce and rustic mashed potatoes.

Breaded Chicken \$215.00

Breast with a manchego cheese gratin and ham. Served with French fries and orchard salad.

Suggested pairing: **Ensamble from San José Oaxaca + \$90.**

Braised Picaña \$295.00

Adobada and flame-grilled with mezcal, served with rustic mashed potatoes

Pork Ribs. \$290.00

Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili.

Served with mashed potatoes.

Suggested pairing: Tobalá

Ocotepc Oaxaca + \$85.

Big Smash Burger. \$265.00

100% beef patty, pork belly, cheese crust, serrano dressing, caramelized onions. Served with rustic fries.

Mezcaleria Steak \$265.00

Filete de res, servido con puré de papa, vegetales asados y salsa de hongos. **Preparation time 20 minuts.**

Arrachera. \$250.00

Served with French fries and house salad.

Enmolads, green o red \$155.00
Enchiladas.

Three pieces filled with threaded chicken, bathed in rancher mole, green or red sauce.

ONLY SATURDAYS AND SUNDAYS

Lamb barbecue per kilo. \$800.00

Lamb meat cooked in a conical stone oven, wrapped in maguey stalks.

Lamb consome \$90.00

Cooked with lamb meat, prepared with chickpeas, potatoes and carrots.

Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beens \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00

TACO 1 PIECE

Beef filet \$90.00
Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. Suggested pairing: Tobaziche Sola de Vega Oaxaca + \$85.00.

El Buba \$110.00
Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo. Suggested pairing: Espadín San José, Oaxaca + \$75.00.
Valid for cometodo promotion.

Pescadito del Mercado (Market Fish) \$90.00
Battered fish, coleslaw, pico de gallo, and chipotle mayo. Suggested pairing: Espadín Matatlán + \$75.00. **Valid for cometodo promotion.**

Sr Barriga. \$90.00
Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. Suggested pairing Lechuguilla de Chihuahua + \$85.00 **Valid for cometodo promotion.**

French \$90.00
Beef tongue, green mole, and toasted pumpkin seeds. Suggested pairing: Pitzometl from Puebla + \$75.00. **Valid for cometodo promotion.**

El Mejor Amigo (Best Friend) \$90.00
Grasshoppers, guacamole, and quesillo (Mexican string cheese).
Valid for cometodo promotion.

Quesabirria \$110.00
Flour tortilla quesadilla with lamb birria and quesillo. Served with consommé. Suggested pairing: Tuxca from Colima + \$80.00.

Kraken \$110.00
(Marinado con guajillo)
Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.
Valid for cometodo promotion.

Chamorro perrón \$90.00
Braised pork shank in black sauces, served with avocado and cilantro.
Valid for cometodo promotion.

Chumita \$80.00
Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha. Suggested pairing: Cupreata Mochitlán from Guerrero + \$75.00. **Valid for cometodo promotion.**

Beef Cecina \$80.00
Grasshoppers, guacamole, and quesillo (Mexican string cheese).
Valid for cometodo promotion.

Lamb barbacoa \$80.00
Taco filled with lamb barbacoa, slow-cooked in a stone oven and wrapped in maguey leaves.

DESSERTS

Truffle Cake \$160.00
Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

Chocolate intense \$160.00
Semisweet chocolate cake, with chocolate truffle and homemade vanilla ice cream.

Cheesecake with Red Fruits \$160.00
Classic cheesecake topped with red fruit compote and fresh red fruits.