

ATARRAYA COCKTAILS

MEZCALITA PICANTE \$200

ESPADIN, CONTROY, CHILE LIQUEUR, CHARRED TORTILLA SALT,
PINEAPPLE, CORIANDER, "JALAPEÑO", LEMON

XOCHITL \$200

ESPADIN, MARIGOLD, HIBISCUS, "TOTOMOXTLÉ"

PANCHITA \$200

TEQUILA, PASSION FRUIT, BASIL

LA SANTA \$200

ESPADIN, KIWI, LEMON, MEXICAN PEPPERLEAF

MATCHA MARTINI \$210

VODKA, BAILEYS, MATCHA, HONEY

PACIFICA \$210

ESPADIN FATWASHED WITH COCONUT, PINEAPPLE OLEO,
MISO, SPIRULINA

ROSITA FRESITA \$200

GIN, WATERMELON, STRAWBERRIES, GINGER BEER

TEPACHITO \$200

APEROL, PINEAPPLE FERMENT, SPICY SYRUP, BEER

MOCKTAILS

GRAPEFRUIT - ROSEMARY \$120

ESPRESSO - PLANTAIN \$120

WINES

		<i>—Glass—</i>	<i>—Bottle—</i>
ROSÉ	LA BELLE ANGÉLE CINSAULT, GRENACHE	\$150	\$700
RED	CARE GRENACHE, SYRAH	\$150	\$700
RED	SOL Y NIEVE CAB SAU, GRENACHA	\$130	\$600
WHITE	CHAN DE ROSAS ALBARIÑO	\$230	\$1100
WHITE	SOL Y NIEVE VERDEJO, VIURA	\$150	\$700

CLASSIC COCKTAILS

MEZCALITA	\$200
MARGARITA	\$200
GIN & TONIC	\$180
APEROL SPRITZ	\$190
PALOMA	\$200
CUBA LIBRE	\$160
MOJITO	\$170
MARTINI	\$190
NEGRONI	\$200
OLD FASHIONED MEZCAL	\$180
ESPRESSO MARTINI	\$210
CARAJILLO	\$200

MEZCALES

ESPADÍN \$100

JUG (10 SHOTS) \$800

7 YEARS OF MATURATION, 40% DEGREES

TOBALÁ \$150

JUG (10 SHOTS) \$1300

10 YEARS OF MATURATION, 45% DEGREES

TEPEZTATE \$170

JUG (10 SHOTS) \$1500

16 YEARS OF MATURATION, 40% DEGREES

ENSAMBLE \$180

JUG (10 SHOTS) \$1,600

14 YEARS OF MATURATION, 46% DEGREES

SIERRA NEGRA \$170

JUG (10 SHOTS) \$1500

14 YEARS OF MATURATION, 50% DEGREES

***TASTING \$300**

1 OZ OF ENSAMBLE, TEPEZTATE, TOBALÁ
HIBISCUS SALT, WORM SALT, ORANGE, GRASSHOPPERS

TEQUILAS

GRAN CENTENARIO PLATA \$130

MAESTRO DOBEL BLANCO \$150

HERRADURA REPOSADO \$160

DON JULIO 70 AÑEJO \$200

BEERS

VICTORIA	\$50
CORONA	\$50
HEINEKEN	\$50
COLIMITA, LAGER	\$110
PIEDRA LISA, IPA	\$120
PÁRAMO, PALE ALE	\$120
HEINEKEN NON-ALC	\$30

MIXES

SUERO	\$20
MICHELADA	\$25
CLAMATO	\$35

NON - ALC

FRESH DAILY JUICE	\$50
LARGE	\$80
LEMONADE	\$45
SPARKLING	\$50
SPARKLING WATER	\$40
COCA COLA	\$40
REGULAR OR LIGHT	
ESPRESSO	\$40

STARTERS

RIB EYE TOSTADA	\$240
MUSHROOMS TOSTADA WITH TOMATO AND CHIPOTLE SAUCE	\$145
REGIONAL TOMATOES SALAD	\$220
LETTUCE SALAD WITH GOAT CHEESE AND CARAMELIZED PISTACHIOS	\$225
RED BEANS AND COUSCOUS SALAD WITH TOMATO AND CORIANDER VINAGRETTE	\$150
FRIED SHORT PASTA WITH PORK RIND	\$150
TUNA TATAKI WITH SESAME CRUST	\$240
BLACK AGUACHILE SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	\$230
GUACAMOLE ADD FRIED PORK FOR \$50	\$170
HUITLACOCHES QUESADILLAS 3 PIECES PER ORDER. PRICE PER PIECE \$85	\$215

MAINS

GRILLED MAHI - MAHI 200 GR. WITH ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	\$330
SEA BASS ON COCONUT AND CHILI SAUCE	\$340
SEAFOOD STUFFED POBLANO PEPPER IN SQUID INK AND WHITE WINE SAUCE	\$290
OCTOPUS AND SHRIMP TLAYUDA WITH SEASONAL SAUCE	\$365
OCTOPUS ON MASHED POTATO W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	\$320
RIB EYE 500 GR. WITH MASHED POTATOES AND ROASTED TOMATOES	\$620
SHORT RIB WITH DEMI- GLACE SAUCE SIDES: MASHED POTATO AND LEAF SALAD	\$595

TACOS

— 3 pieces, per order —

SHRIMP ON CHEESE CRUST

WITH HABANERO-MARROW SAUCE. PRICE PER PIECE \$165

\$445

MARINATED PORK RIB

PRICE PER PIECE \$95

\$245

BAJA STYLE FISH

WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE \$95

\$245

CAULIFLOWER BATTERED W/ QUINOA

ROASTED TOPPINGS: PEPPER AND ONION. PRICE PER PIECE \$80

\$200

DESSERTS

CARLOTA (LEMON PIE)

CLASSIC MEXICAN DESSERT MADE WITH CREAM CHEESE, LEMON AND COOKIES

\$170

CHOCOLATE MOUSSE

WITH COCONUT ICE CREAM AND BEETROOT CRUMBLE

\$190



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Puerto Escondido

MEX

2022