

# ATARRAYA COCKTAILS

## MEZCALITA PICANTE \$190

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

## XOCHITL \$200

ESPADIN, MARIGOLD, HIBISCUS, "TOTOMOXTLE"

## PANCHITA \$200

TEQUILA, PASSION FRUIT, BASIL

## LA SANTA \$190

ESPADIN, KIWI, LEMON, MEXICAN PEPPERLEAF

## PACIFICA \$190

ESPADIN FATWASHED WITH COCONUT, PINEAPPLE OLEO, MISO, SPIRULINA

## ROSITA FRESITA \$200

GIN, WATERMELON, STRAWBERRY, GINGER BEER

## XOCOLATL \$200

CLARIFIED OAXACAN CHOCOLATE, GIN, LICOR 43, FRANGELICO, CAMPARI

## LAS DOCE \$200

GIN, TONIC WATER, LILLET, GRAPE OLEO

# MOCKTAILS

## BELLA SPRITZ \$180

ITALIAN APERITIF 0.0%, PROSECCO 0.0%, GRAPEFRUIT JUICE, SPARKLING WATER

## ÍNDIGO \$120

BLUEBERRY JAM, TONIC WATER, COCONUT WATER, BLACK TEA

# WINES

	<i>- Glass -</i>	<i>- Bottle -</i>
ROSÉ <b>LA BELLE ANGÉLE</b> CINSAULT, GRENACHE	\$160	\$750
RED <b>CARE</b> GRENACHE, SYRAH	\$160	\$750
RED <b>SOL Y NIEVE</b> CAB SAU, GRENACHA	\$160	\$750
WHITE <b>CHAN DE ROSAS</b> ALBARIÑO	\$260	\$1250
WHITE <b>SOL Y NIEVE</b> VERDEJO, VIURA	\$160	\$750

# CLASSIC COCKTAILS

<b>MEZCALITA</b>	\$180
<b>MARGARITA</b>	\$190
<b>GIN &amp; TONIC</b>	\$180
<b>APEROL SPRITZ</b>	\$180
<b>PALOMA</b>	\$180
<b>CUBA LIBRE</b>	\$170
<b>MOJITO</b>	\$170
<b>MARTINI</b>	\$180
<b>NEGRONI</b>	\$180
<b>OLD FASHIONED MEZCAL</b>	\$170
<b>ESPRESSO MARTINI</b>	\$170
<b>CARAJILLO</b>	\$180

## MEZCALES

**ESPADÍN** \$110

JUG (10 SHOTS) \$900

7 YEARS OF MATURATION, 40% DEGREES

**TOBALÁ** \$160

JUG (10 SHOTS) \$1400

10 YEARS OF MATURATION, 45% DEGREES

**TEPEZTATE** \$180

JUG (10 SHOTS) \$1600

16 YEARS OF MATURATION, 40% DEGREES

**ENSAMBLE** \$190

JUG (10 SHOTS) \$1,700

14 YEARS OF MATURATION, 46% DEGREES

**\*TASTING** \$350

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

## TEQUILAS

**GRAN CENTENARIO** PLATA \$130

**MAESTRO DOBEL** BLANCO \$150

**ARETTE** REPOSADO \$180

**DON JULIO** 70 AÑEJO \$200

## BEERS

- VICTORIA \$60
- CORONA \$60
- HEINEKEN \$60
- COLIMITA, LAGER \$120
- PIEDRA LISA, IPA \$130
- PÁRAMO, PALE ALE \$130
- HEINEKEN NON-ALC \$40

## MIXES

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

## NON - ALC

- FRESH DAILY JUICE \$70
- LARGE \$90
- LEMONADE \$55
- SPARKLING \$60
- SPARKLING WATER \$40
- COCA COLA \$40
- REGULAR OR LIGHT
- ESPRESSO \$40

## STARTERS

<b>RIB EYE TOSTADA</b>	\$250
<b>REGIONAL TOMATOES SALAD</b>	\$260
<b>LETTUCE SALAD</b> WITH GOAT CHEESE AND CARAMELIZED PISTACHIOS	\$200
<b>FRIED SHORT PASTA</b> WITH PORK RIND	\$170
<b>TUNA TATAKI</b> WITH SESAME CRUST	\$230
<b>BLACK AGUACHILE</b> SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	\$310
<b>GUACAMOLE</b> ADD FRIED PORK FOR \$50	\$190
<b>HUITLACOCHÉ QUESADILLAS</b> 3 PIECES PER ORDER. PRICE PER PIECE \$80	\$220

## MAINS

<b>GRILLED MAHI - MAHI</b> 200 GR. WITH ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	\$370
<b>SEA BASS ON COCONUT AND CHILI SAUCE</b>	\$340
<b>SEAFOOD STUFFED POBLANO PEPPER</b> IN SQUID INK AND WHITE WINE SAUCE	\$270
<b>POBLANO PEPPER STUFFED WITH VEGETABLES</b> IN BEETROOT AND MORITA CHILI SAUCE	\$220
<b>OCTOPUS AND SHRIMP TLAYUDA</b> WITH SEASONAL SAUCE	\$560
<b>OCTOPUS ON MASHED POTATO</b> W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	\$490
<b>RIB EYE</b> 500 GR. WITH MASHED POTATOES AND ROASTED TOMATOES	\$690
<b>SHORT RIB WITH DEMI- GLACE SAUCE</b> SIDES: MASHED POTATO AND LEAF SALAD	\$610

# TACOS

*— 3 pieces per order —*

<b>SHRIMP ON CHEESE CRUST</b> WITH HABANERO-MARROW SAUCE. PRICE PER PIECE \$140	\$390
<b>MARINATED PORK RIB</b> PRICE PER PIECE \$90	\$240
<b>BAJA STYLE FISH</b> WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE \$90	\$240
<b>CAULIFLOWER BATTERED W/ QUINOA</b> ROASTED TOPPINGS: PEPPER AND ONION. PRICE PER PIECE \$80	\$220

# DESSERTS

<b>THREE MILKS SPONGE CAKE</b> WITH CARAMEL ICE CREAM	\$130
<b>CARLOTA (LEMON PIE)</b> CLASSIC MEXICAN DESSERT MADE WITH CREAM CHEESE, LEMON AND COOKIES	\$120
<b>CHOCOLATE MOUSSE</b> WITH COCONUT ICE CREAM AND BEETROOT CRUMBLE	\$120



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*Puerto Escondido*

MEX

2022