

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 CHEONG, MISO

ROSITA FRESITA \$210

GIN, WATERMELON, STRAWBERRY, GINGER BEER

CURANDERO \$190

ESPADÍN, SAKE, MANGO SHRUB, PONZU, LEMON

NUBE EN MONTE ALBÁN \$190

RAICILLA, BIANCO VERMOUTH, MANGO CORDIAL,
SPARKLING WATER, MANGO FOAM

MOCKTAILS

ÍNDIGO \$120

BLUEBERRY JAM, TONIC WATER,
COCONUT WATER, BLACK TEA

WINES

		<i>— Glass —</i>	<i>— Bottle —</i>
ROSÉ	LA BELLE ANGÉLE CINSAULT, GRENACHE	\$160	\$750
RED	CAL Y CANTO TEMPRANILLO, MERLOT Y SYRAH	\$130	\$900
WHITE	CHAN DE ROSAS ALBARIÑO	\$270	\$1250
WHITE	FLOR DE VETUS VERDEJO	\$190	\$900

CLASSIC COCKTAILS

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

RIB EYE TOSTADA	\$270
REGIONAL TOMATOES SALAD	\$220
LETTUCE SALAD WITH GOAT CHEESE AND CARAMELIZED PISTACHIOS	\$180
FRIED SHORT PASTA WITH PORK RIND	\$150
TUNA TATAKI WITH SESAME CRUST	\$250
BLACK AGUACHILE SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	\$270
GUACAMOLE ADD PORK RIND FOR \$20	\$170
HUITLACOCHÉ QUESADILLAS 3 PIECES PER ORDER. PRICE PER PIECE \$70	\$180

MAINS

GRILLED MAHI - MAHI 200 GR. WITH ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	\$330
SEA BASS ON COCONUT AND CHILI SAUCE	\$390
SEAFOOD STUFFED POBLANO PEPPER IN SQUID INK AND WHITE WINE SAUCE	\$260
POBLANO PEPPER STUFFED WITH VEGETABLES IN BEETROOT AND MORITA CHILI SAUCE	\$220
OCTOPUS AND SHRIMP TLAYUDA WITH SEASONAL SAUCE	\$600
OCTOPUS ON MASHED POTATO W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	\$510
RIB EYE, 500 GR WITH SALAD, MASHED POTATOES AND SAUTÉED ONIONS	\$860
SHORT RIB WITH DEMI- GLACE SAUCE SIDES: MASHED POTATO AND LEAF SALAD	\$410

TACOS

— 3 pieces per order —

SHRIMP ON CHEESE CRUST

WITH HABANERO-MARROW SAUCE. PRICE PER PIECE \$130

\$360

CONFIT SUCKLING PIG

PRICE PER PIECE \$120

\$330

BAJA STYLE FISH

WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE \$90

\$240

DESSERTS

SWEET CORN CAKE

WITH DULCE DE LECHE ICE CREAM

\$125

CARLOTA (LEMON PIE)

CLASSIC MEXICAN DESSERT MADE WITH CREAM CHEESE, LEMON AND COOKIES

\$100

CHOCOLATE MOUSSE

WITH COCONUT ICE CREAM AND BEETROOT CRUMBLE

\$130



OAX

Puerta Escondida

MEX

2022