ATARRAYA COCKTAILS

MEZCALITA PICANTE $210

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

XOCHITL $220

ESPADIN, MARIGOLD, HIBISCUS, "TOTOMOXTLE"

PANCHITA $210

TEQUILA, PASSION FRUIT, BASIL

LA SANTA $210

ESPADIN, KIWI, LEMON, MEXICAN PEPPERLEAF

MATCHA MARTINI $210

MATCHA, VODKA, BAILEYS, HONEY

ROSITA FRESITA $210

GIN, WATERMELON, STRAWBERRIES, GINGER BEER

CURANDERO $210

ESPADIN, SAKE, MANGO SHRUB, PONZU, LEMON

CAZAHUATES $220

WHISKEY PRIETO, CLARIFIED BANANA, CHOCOLATE

MOCKTAILS

INDIGO $120

BLUEBERRY JAM, TONIC WATER, COCONUT WATER, BLACK TEA

BRUMA $110

PEACH SHRUB, GRAPEFRUIT, AVOCADO LEAF SODA

WINES

		– Glass –	– Bottle –
ROSÉ	**LA BELLE ANGÉLE** CINSAULT, GRENACHE	$160	$750
RED	**CAL Y CANTO** TEMPRANILLO, MERLOT Y SYRAH	$130	$600
WHITE	**CAMINO CORAZÓN** CHARDONNAY		$1140
WHITE	**FLOR DE VETUS** VERDEJO	$190	$900

CLASSIC COCKTAILS

MEZCALITA $190

MARGARITA $190

GIN & TONIC $180

APEROL SPRITZ $190

PALOMA $190

CUBA LIBRE $170

MOJITO $180

MARTINI $190

NEGRONI $190

OLD FASHIONED MEZCAL $180

ESPRESSO MARTINI $190

CARAJILLO $190

MEZCALES

ESPADÍN $120

JUG (10 SHOTS) $1000

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) $1700

14 YEARS OF MATURATION, 46% DEGREES

***TASTING** $500

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 $80
LARGE $90
LEMONADE $55
SPARKLING $60
SPARKLING WATER $40
COCA COLA $40
REGULAR OR LIGHT
ESPRESSO $40
BOTELLA DE AGUA NATURAL (650 ML) $130
"AGUA DE PIEDRA"

STARTERS

RIB EYE TOSTADA	$280
REGIONAL TOMATOES SALAD	$230
CITRUS SUPREME WITH: BABY LETTUCES, FENNEL, ARUGULA, BALSAMIC VINAIGRETTE	$180
FRIED SHORT PASTA WITH PORK RIND	$160
TUNA TOSTADAS WITH: FERMENTED MANDARIN, CRISPY LEEKS, SALSA MACHA	$270
BLACK AGUACHILE SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	$270
GUACAMOLE ADD FRIED PORK FOR $20	$180
HUITLACOCHE QUESADILLAS 3 PIECES PER ORDER. PRICE PER PIECE $70	$190
OCTOPUS & CORN TEMPURA-BATTERED, SERVED WITH FERMENTED LEMON MAYONNAISE	$370

MAINS

GRILLED MAHI - MAHI WITH: ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	$340
SEA BASS ON COCONUT AND CHILI SAUCE	$400
SEAFOOD STUFFED POBLANO PEPPER IN SQUID INK AND WHITE WINE SAUCE	$270
OCTOPUS AND SHRIMP TLAYUDA WITH SEASONAL SAUCE	$620
OCTOPUS ON MASHED POTATO W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	$530
RIB EYE, 500 GR WITH: SALAD, MASHED POTATOES AND SAUTÉED ONIONS	$920
SHORT RIB WITH DEMI- GLACE SAUCE SIDES: MASHED POTATO AND LEAF SALAD	$490

TACOS

— 3 pieces per order —

SHRIMP ON CHEESE CRUST $375
WITH HABANERO-MARROW SAUCE. PRICE PER PIECE $135

CONFIT SUCKLING PIG $375
PRICE PER PIECE $135

BAJA STYLE FISH $255
WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE $95

DESSERTS

SWEET CORN CAKE $130
WITH DULCE DE LECHE ICE CREAM

LAYERED PUFF PASTRY WITH MOLE GANACHE $135
WITH VANILLA ICE CREAM



OAX *Puerto Escondido* MEX

2022