



## SPECIALS

**BURRATA ON FENNEL \$390**

HANDCRAFTED ORGANIC MILK BURRATA  
WITH CHERRIES, PESTO, AND BALSAMIC VINEGAR

**PEPPER STUFFED WITH VEGETABLES \$200**

EN SALSA DE BETABEL Y CHILE MORITA

**THREE MILKS SPONGE CAKE \$130**

WITH CARAMEL ICE CREAM

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**PONCHE (MOCKTAIL) \$120**

MEXICAN HAWTHORN, GUAVA, HIBISCUS, SUGARCANE

**LUPE (MOCKTAIL) \$120**

MELON OLEO SACCHARUM, SPARKLING WATER, LEMON

**XOCOLATL (COCKTAIL) \$190**

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

**LAS DOCE (COCKTAIL) \$190**

GIN, TONIC WATER, LILLET, GRAPE OLEO



OAX

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# ATARRAYA COCKTAILS

## MEZCALITA PICANTE \$170

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

## XOCHITL \$190

ESPADIN, MARIGOLD, HIBISCUS, "TOTOMOXTLE"

## PANCHITA \$190

TEQUILA, PASSION FRUIT, BASIL

## LA SANTA \$180

ESPADIN, KIWI, LEMON, MEXICAN PEPPERLEAF

## PACIFICA \$180

ESPADIN FATWASHED WITH COCONUT, PINEAPPLE OLEO, MISO, SPIRULINA

## ROSITA FRESCITA \$190

GIN CONDESA, WATERMELON, STRAWBERRIES, GINGER BEER

# 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	\$150	\$700
RED	<b>CARE</b> GRENACHE, SYRAH	\$150	\$700
RED	<b>SOL Y NIEVE</b> CAB SAU, GRENACHA	\$130	\$600
WHITE	<b>CHAN DE ROSAS</b> ALBARIÑO	\$250	\$1200
WHITE	<b>SOL Y NIEVE</b> VERDEJO, VIURA	\$150	\$700

# 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>	\$160
<b>MOJITO</b>	\$170
<b>MARTINI</b>	\$180
<b>NEGRONI</b>	\$180
<b>OLD FASHIONED MEZCAL</b>	\$160
<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

**HERRADURA** REPOSADO \$160

**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>	\$240
<b>REGIONAL TOMATOES SALAD</b>	\$260
<b>LETTUCE SALAD</b> WITH GOAT CHEESE AND CARAMELIZED PISTACHIOS	\$195
<b>FRIED SHORT PASTA</b> WITH PORK RIND	\$150
<b>TUNA TATAKI</b> WITH SESAME CRUST	\$220
<b>BLACK AGUACHILE</b> SHRIMPS COOKED IN LEMON AND SOY WITH ONION SAUCE	\$300
<b>GUACAMOLE</b> ADD FRIED PORK FOR \$40	\$180
<b>HUITLACOCHE QUESADILLAS</b> 3 PIECES PER ORDER. PRICE PER PIECE \$70	\$180

## 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>	\$320
<b>SEAFOOD STUFFED POBLANO PEPPER</b> IN SQUID INK AND WHITE WINE SAUCE	\$250
<b>OCTOPUS AND SHRIMP TLAYUDA</b> WITH SEASONAL SAUCE	\$535
<b>OCTOPUS ON MASHED POTATO</b> W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	\$480
<b>RIB EYE</b> 500 GR. WITH MASHED POTATOES AND ROASTED TOMATOES	\$670
<b>SHORT RIB WITH DEMI- GLACE SAUCE</b> SIDES: MASHED POTATO AND LEAF SALAD	\$590

# TACOS

*- 3 pieces per order -*

**SHRIMP ON CHEESE CRUST** \$390

WITH HABANERO-MARROW SAUCE. PRICE PER PIECE \$140

**MARINATED PORK RIB** \$225

PRICE PER PIECE \$85

**BAJA STYLE FISH** \$225

WITH SWEET AND SOUR ORANGE SAUCE. PRICE PER PIECE \$85

**CAULIFLOWER BATTERED W/ QUINOA** \$180

ROASTED TOPPINGS: PEPPER AND ONION. PRICE PER PIECE \$70

# DESSERTS

**CARLOTA (LEMON PIE)** \$120

CLASSIC MEXICAN DESSERT MADE WITH CREAM CHEESE, LEMON AND COOKIES

**CHOCOLATE MOUSSE** \$120

WITH COCONUT ICE CREAM AND BEETROOT CRUMBLE



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2022

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