



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

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

Puerto Escondido

MEX



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 FRESITA \$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	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	\$250	\$1200
WHITE	SOL Y NIEVE VERDEJO, VIURA	\$150	\$700

CLASSIC COCKTAILS

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

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

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

MAINS

GRILLED MAHI - MAHI 200 GR. WITH ZUCCHINI, EGGPLANT AND 3 TYPES OF PURÉE	\$370
SEA BASS ON COCONUT AND CHILI SAUCE	\$320
SEAFOOD STUFFED POBLANO PEPPER IN SQUID INK AND WHITE WINE SAUCE	\$250
OCTOPUS AND SHRIMP TLAYUDA WITH SEASONAL SAUCE	\$535
OCTOPUS ON MASHED POTATO W/ SAUCES OF: MANZANO PEPPER AND CORIANDER-PARSLEY	\$480
RIB EYE 500 GR. WITH MASHED POTATOES AND ROASTED TOMATOES	\$670
SHORT RIB WITH DEMI- GLACE SAUCE 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



OAX

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2022