

ALMORADUZ FAMILY

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¡TO CREATING UNFORGETTABLE
EXPERIENCES!



www.almoraduz.com.mx



ANTHONIETA
BISTROT



ALMORADUZ

SHALXALY MACÍAS

QUETZALCÓATL ZURITA

MICHELIN 2024

We are deeply proud to share that Almoraduz has been included in the prestigious MICHELIN Guide 2024. This recognition reflects our ongoing commitment to providing an exceptional dining experience and highlights the dedication and talent of every member of the team, present in every aspect of our work.

- *We kindly decline any change in our dishes
- *Mention if you are allergic to any product.
- *Our products are fresh and seasonal, subject to availability.
- *Prices are in pesos MXN, 16% tax included.
- *Split checks are not allowed.
- *Some products are raw try them under your responsibility.

TOBACCO SMOKE FREE ENVIRONMENT.
NO PETS. NO STRAWS

*“De Nopala venimos señores a guisarles en los fogones,
así de sabroso comemos los inditos de calzones”*

DESSERT

OAXACAN OPERA 130
almond cake, chocolate, coffee,
whipped cream, vanilla and lemon.

CACAO TART 160
brown sugar toffee and mamey ice
cream.

SMOKE CHEESE CAKE 125
with wild berries coulis.

DRINKS

<i>Infusiones</i>	50	<i>Capuccino</i>	65
<i>Café americano</i>	40	<i>Carajillo</i>	190
<i>Espresso</i>	40	<i>Espresso Martini</i>	210
<i>Latte</i>	65		

TASTING MENU

- I. BOTANAS
- II. RAW FISH
shallot, fennel emulsion, vanilla and lemon.*
- III. CONFIT PORK JOWLTOSTADA
guacamole with basil and chile tusta.
- IV. CATCH OF THE DAY
shrimp mole, guava puree and peanuts.
- V. CONFIT SUCKLING PIG
house mole, sweet potato purée and salad.
- VI. PRE DESSERT
- VII. CREOLE STRAWBERRIES FLAMBÉ
rosemary and lavender ice cream.

2,300

With pairing (drinks) 3,300

✓ It is personal and recommended
to full tables.

*Raw preparation

ENTREE


BLACK RISOTTO, seafood and huitlacoche.		380
GRILLED ASPARAGUS, jamon serrano, parmesan cheese, mollet egg and black truffle sauce.		460
FISH TATAKI, beet emulsion, soy, agave honey and pickled ginger.*		360
RAW FISH, shallot, fennel emulsion, vanilla and lemon. *		360
RAVIOLI STUFFED WITH BEEF, parmesan cheese, port and morels sauce.		360
		325
CORN FRIED STUFFED, with green chorizo, plantain purée, beans purée, martajada sauce, cream and cheese.		
WILD TOMATOES SALAD, raspberry and grape fruit emulsion, royal olive oil, salty whipped cream, greek yogurt with basil ice cream and macadamia nut.	 	360
CONFIT PORK JOWL TOSTADA, guacamole with basil and chile tusta.		285
GLAZED CARROTS, green curry with hoja santa and jocoque.	  	330

MAIN DISHES

CATCH OF THE DAY shrimp mole, guava puree and peanuts.		510
CATCH OF THE DAY chimichurri, papas melosas and salad.		510
CONFIT SUCKLING PIG house mole, sweet potato purée and salad.		590
STEAK FILLET potato purée, asparagus and red wine with almoraduz sauce.		610
BITTERSWEET PORK BELLY garlic, spices, ginger, coconut milk and bao bread.		490
MUSHROOM RISOTTO squash blossom, mushrooms and white truffle oil.		490
ENCHILADAS STUFFED WITH CONFIT DUCK almonds, raisins, plantains, costeño black mole, onion, fresh cheese and parsley.		460

* Raw preparation

Medium spiciness 

Vegetarian option 

Gluten free 