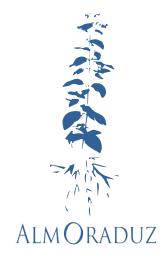
ALMORADUZ FAMILY

Ángel M., Carlos R., Catalina M., Concepción B.,
Daniel J., Enrique M., Guadalupe J., Irazú R.,
Jaqueline A., José M., Juliana S., Julio M.,
Kevin C., Maitet M., Margarita L.,
Marvin I., Miguel E.,
Samuel A.

¡TO CREATING UNFORGETTABLE EXPERIENCES!







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

DESSERT

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

CACAO TART brown sugar toffee and mamey ice cream.

SMOKE CHEESE CAKE 125 with wild berries coulis.

DRINKS

Infusiones	50	Capuccino	65
Café americano	40	Carajillo	190
Espresso	40	Espresso Martini	210
Latte	65		

TASTING MENU

I. BOTANAS

- II. TUNA NIGIRI fresh tuna with orange honey and chintextle, rice with furikake.
- III. CONFIT PORK JOWL TOSTADA guacamole with basil, chile tusta and grasshoppers.
- 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.

ENTREE

MAIN DISHES

BLACK RISOTTO, seafood and huitlacoche.	*	380			
GRILLED ASPARAGUS, jamon serrano, parmesan cheese, mollet egg and black truffle sauce.	*	460	CATCH OF THE DAY shrimp mole, guava puree and peanuts.	③	510
FISH TATAKI, beet emulsion, soy, agave honey and pickled ginger.*		360	CATCH OF THE DAY chimichurri, papas melosas and salad.	\\$	510
RAW FISH, shallot, fennel emulsion, vanilla and lemon. *	*	360	CONFIT SUCKLING PIG house mole, sweet potato purée and salad.	*	590
RAVIOLI STUFFED WITH BEEF, parmesan cheese, port and morels sauce.		360	STEAK FILLET potato purée, asparagus and red wine with almoraduz sauce.	*	610
	_	325	sauce.		490
CORN FRIED STUFFED, with green chorizo, plantain purée, beans purée, martajada sauce, cream and cheese.	*		BITTERSWEET PORK BELLY garlic, spices, ginger, coconut milk and bao bread.		490
WILD TOMATOES SALAD, raspberry and grape fruit emulsion, royal olive oil, salty whipped cream, greek yogurt with basil ice cream and macadamia nut.	(*) (7)	360	MUSHROOM RISOTTO squash blossom, mushrooms and white truffle oil.		490
CONFIT PORK JOWL TOSTADA, guacamole with basil, chile tusta and grasshoppers.		285	ENCHILADAS STUFFED WITH CONFIT DUCK almonds, raisins, plantains, costeño black mole, onion, fresh cheese and parsley.		460
GLAZED CARROTS, green curry with hoja santa and jocoque.		330	nesnencese and parsiey.		