

ALMORADUZ FAMILY

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¡TO CREATING UNFORGETTABLE
EXPERIENCES!



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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 almond cake, chocolate, coffee, whipped cream, vanilla and lemon. | 130 |
| CACAO TART brown sugar toffee and mamey ice cream. | 160 |
| SMOKE CHEESE CAKE with wild berries coulis. | 125 |

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


| | | |
|---|--|-----|
| 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, chile tusta and grasshoppers. | | 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 