

**ALL-DAY DINING**  
**RESTAURANTE DEL PARQUE**

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**STARTERS**

<b>GUACAMOLE</b> <sup>(7)</sup> <b>VG</b>	<b>185</b>
Istmeño cheese, pickled vegetables, tlayudas, and grasshoppers on the side	
<b>ADOBO-CHEESE MOLOTES</b> <sup>(7)</sup> <b>VG</b>	<b>210</b>
Roasted green salsa, cream, ranchero cheese, cilantro	
<b>CHALUPAS POBLANAS</b> <sup>(5,8,11)</sup>	<b>210</b>
Variety of salsas, green, red and mole, onion, and cilantro	
<b>QUESADILLAS WITH PORK TLALITOS</b> <sup>(7)</sup>	<b>220</b>
Fresh epazote and blossom squash, pickled pork rinds, salsa on the side	
<b>AGUACHILE MIXE</b> <sup>(2,14)</sup>	<b>395</b>
Shrimp, pasilla mixe chilli, grapefruit, avocado, cilantro, onion, ashes oil	
<b>GREEN CEVICHE</b> <sup>(4)</sup>	<b>430</b>
Catch of the day, avocado, red onion, cilantro, chili oil, jalapeño, green tomato	
<b>FRIED PESCADILLAS ZICATELA</b> <sup>(4)</sup>	<b>284</b>
Stuffed with fish stew with adobo, pickled cabbage, and avocado salsa	
<b>MILPA SALAD</b> <b>V</b>	<b>210</b>
Charred corn, grilled onion, fried tortilla strips, sundried huitlacoche, cherry tomato, grilled zucchini, acuyo, leaf vinaigrette	
<b>HUAZONTLE AND SALT-CURED NOPAL CACTUS CEVICHE</b> <b>V/G</b>	<b>210</b>
Onion, cilantro, charred tomatoes, mesquite honey, cucumber, avocado, radish, and miltomate clarified juice	
<b>AYOCOTE BEAN SOUP</b> <sup>(7)</sup>	<b>210</b>
Stewed with avocado leaves, smoked quesillo, epazote, fried tortilla strips, and cream	
<b>LOCAL ZUCCHINI SQUASH SOUP</b> <sup>(7)</sup> <b>V</b>	<b>210</b>
Squash blossom, crispy potato taco, quelites; watercress	

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**MAIN**

<b>SHRIMP AL PASTOR STYLE TLAYUDA</b> <sup>(2,14)</sup>	<b>380</b>
Asiento-pork lard, avocado, grilled pineapple, cilantro, pickled onion	
 <b>PICANHA TASAJO TLAYUDA</b> <sup>(7)</sup>	<b>380</b>
Asiento pork lard, refried beans, avocado, grilled onion, quesillo, purslane, cilantro	
<b>MOLE TASTING</b> <sup>(1,5,8,10,11)</sup>	<b>630</b>
Poblano, coloradito, black chichilo, rojo. Side of rice and refried beans and your choice of chicken or pork	
<b>ENMOLADAS</b> <sup>(1,5,8,10,11)</sup>	<b>335</b>
Your choice of mole and stuffing, chicken, wild mushrooms or pork, served with Mexican rice	
<b>EMPANADA OAXAQUEÑA</b>	<b>335</b>
Amarillito mole, chicken, hoja santa, beans with chicharrón	
<b>ARABIAN-STYLE TACOS</b> <sup>(1,7)</sup>	<b>350</b>
Traditional taco from Puebla, served with pitta bread, labneh, chipotle salsa, serrano, onion	
<b>SOFT-SHELL CRAB TACO</b> <sup>(1,2,3,14)</sup>	<b>395</b>
Corn tortilla with adobo, refried beans with chicharron, cucumber, tomato, onion, cilantro, chilhuacle, onza chili mayonnaise	
<b>BARBACOA FLAUTAS</b> <sup>(7)</sup>	<b>420</b>
Green sauce, fresh cheese, sour cream, cilantro, onion, purslane	



#### **OUR COMMITMENT TO SUSTAINABILITY**

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

#### **FOOD AND BEVERAGE ALLERGY INFORMATION**

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Prices in MXN and are inclusive of 16% tax.  
Service charge is not included.



**SIGNATURE DISH**

**VG - VEGETARIAN    V - VEGAN    G - GLUTEN-FREE**