

**ALL-DAY DINING**  
RESTAURANTE DEL PARQUE

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**STARTERS**

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

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**MAIN**

<b>SHRIMP AL PASTOR STYLE TLAYUDA</b> <sup>(2,14)</sup>	380
Asiento-pork lard, avocado, grilled pineapple, cilantro, pickled onion	
 <b>PICANHA TASAJO TLAYUDA</b> <sup>(7)</sup>	380
Asiento pork lard, refried beans, avocado, grilled onion, quesillo, purslane, cilantro	
<b>MOLE TASTING</b> <sup>(1,5,8,10,11)</sup>	630
Poblano, coloradito, black chichilo, rojo. Side of rice and your choice of chicken leg, mushrooms or pork	
<b>ENMOLADAS OAXACA PUEBLA</b> <sup>1,5,8,10,11)</sup>	335
Black chichilo and poblano, chicken tinga, wild mushrooms or pork, pickled onion, cilantro, served with Mexican rice	
<b>EMPANADA OAXAQUEÑA</b>	335
Amarillito mole, chicken, hoja santa, beans with chicharrón	
<b>ARABIAN-STYLE TACOS</b> <sup>(1,7)</sup>	350
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>	395
Corn tortilla with adobo, refried beans with chicharron, cucumber, tomato, onion, cilantro, chilhuacle, onza chili mayonnaise	
<b>BARBACOA FLAUTAS</b> <sup>(7)</sup>	420
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