



CASA MAYOR



THE BOUNTY OF MEXICO

We invite you on a journey through Mexico, a land that pulses with flavor, tradition, and a deeply treasured gastronomy. We've traveled across this vibrant map, delving into the heart of Mexican cuisine, seeking out time-honored recipes passed down through generations. Each dish at Casa Mayor is an exploration of Mexico's diverse landscapes and a testament to the passionate hands that cultivate its bounty. We source 90% of our ingredients from within Mexico, celebrating the food of provenance and supporting local communities. From the fertile valleys to the sun-drenched coasts, each region offers its unique treasures, and we are honored to share this journey with you through the flavors of Casa Mayor.

Enjoy!



BEGIN THE JOURNEY



Guacamole⁽¹⁾ VG

Pico de gallo, corn tortilla chips

390

Queso Fundido^(1,7) 50g

Smoked Temozón pork, cilantro, tortillas, assorted salsas

490



Half Dozen Chocolate Clams^(7,14) 6 pieces

700



Ceviches Sampler

Four Ceviches

1690



• Traditional Fish Ceviche⁽⁴⁾ 120g G

Marinated in lime, onion, cilantro, serrano chile

638



• Pacific Yellowtail Amberjack^(1,3,4,7) 120g

Habanero mayonnaise, cilantro, avocado, lime

560



• Tuna Ceviche^(4,6) 120g G

Soy sauce, avocado, orange, pickled lime, onion, cilantro, chili

750

A FRESH CATCH

OUR GREENS

Mexican⁽⁷⁾ G

Lettuce, cactus, grilled panela cheese, beans, onion, corn, cilantro, lime vinaigrette

490

Add a side of
Shrimp / 348 or
Grilled Chicken / 267



Green V/G

Vegetables, crunchy quinoa, avocado, lemon vinaigrette

460

VG Vegan

V Vegetarian

G Gluten Free



Signature Dish











Wellness



Sustainable Fishing

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

TACOS, TACOS, TACOS	 Squash Blossom VG	<i>Pico de gallo, pumpkin seed, fried epazote</i>	400
	  Zarandeado Fish ^(3,4) 150g	<i>Tomato, onion, cilantro</i>	735
	  Battered Shrimp ^(1,2,3) 150g	<i>Tomato, avocado, onion, cilantro</i>	780
	Rib eye 150g	<i>Bacon, beans, cactus, onion</i>	820
Served with: Corn or flour tortilla and assorted salsas	 Cochinita Pibil ⁽¹⁾ 150g	<i>Pickled onion, habanero sauce</i>	550
THE HEART OF THE MENU	Turkey Breast Torta ^(1,3,7) (Club Sandwich)	<i>Jalapeños, egg, tomato, lettuce, mayonnaise, bacon</i>	789
	  Catch of the Day Tikinixic Style ^(1,4) 200g	<i>Red recado, plantain, white rice, bell pepper, epazote</i>	916
EXTRAS	Grilled Corn ⁽⁷⁾ VG/G		336
	Side Salad VG/G		336
	French Fries ⁽¹⁾		336
	Grilled Vegetables VG/G		336
	Refried Beans VG/G		336
	Onion Rings ⁽¹⁾		336

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BITES TO START

Empanada ^(7,1)	VG	Chaya, queso de bola, lettuce, cream, cheese and tomato and habanero sauce	465
Salbute ⁽⁷⁾	8og	Suckling pig cochinita style, lettuce, onion, tomato and habanero sauce	550
 Quesabirrias ⁽³⁾	8og	Jalisco style Birria, Oaxaca cheese, onion, cilantro and sauces	580

BEYOND THE ORDINARY

 Quelites ⁽⁷⁾	VG/G	Grilled vegetables, lemon, manchego cheese from Bajio, truffles from Ajusco, sunflower seeds	568
 Local Tomato ^(7,10)	VG	Pumpkin seed tapenade, fresh cheese from Chiapas, onion caviar, lemon dressing	557
 Sikil Pak Maroma Style	V/GF	Tomato, onion, garlic, pumpkin seed, cilantro, cucumber, quinoa, plantain and corn	557
 Tuna – Xnipec ⁽⁴⁾	12og	Malanga (taro root), red onion, avocado, lemon, habanero pepper and cilantro	754
 Tabasco Banana Ceviche ⁽⁴⁾	12og	Red snapper, onion, cilantro, radish, lemon and chili pepper	742

WARM FLAVORS

 Mineras Style Enchiladas ^(2,7,12)	10og	Lobster from Punta Allen with pickled vegetables and goat cheese	1050
 Punta Allen Lobster Creamy Rice ^(2,7,1)	8og	Lime, quelite, tomato, coriander, garlic	930
 Mayan Octopus ^(2,14,6)	10og	Yucatecan cucumber with sour orange juice (Seville oranges), soy sauce and watercress	974
Tortilla Soup ⁽⁷⁾	VG/G	Avocado with sour cream double cream cheese from Chiapas and epazote	452
Traditional Lima Soup	6og G	Chicken with roasted peppers avocado and cilantro	487
Corn Tamale ⁽⁷⁾		Green tomato poblano pepper fresh cream Chiapas cheese	626

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FROM
LAND & SEA



Catch of the day with
Green Pipian Sauce^(4,2,7,8,1)
200g

*Yuca squid ink cauliflower green beans
cilantro and peas*

1299



Tumbada Shrimps^(2,4,12,7,1) 200g

*Tumbada style rice, purslane, epazote,
amaranth parsnip*

1520

Chicken and Mole⁽⁷⁾ 200g

*Mole poblano, corn tamal, quelites, onions
and banana*

1056



Braised Tablita Norteña^(7,1,12,9)
200g

*Parmesan-style cheese from Queretaro squash
pumpkin seeds epazote*

1740

FROM
GRANDMA'S
KITCHEN



Catch of the Day
Veracruzana style^(4,9,12)

Tomato, bell peppers, onion, caper, cilantro, rice

1180

VG Vegan

V Vegetarian

G Gluten Free



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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.



SUSTAINABLE FISHING

Maroma joined as an ambassador of Pesca con Futuro to promote sustainability and responsible consumption. Every seafood dish on this menu comes from certified producers called “cooperativas”, guaranteeing practices that do not harm the survival of the species or their ecosystem.

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.

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