



CASA MAYOR



COLD
STARTERS

Yellowtail Amberjack ^(1,3,4)	White recado, charred onion, coriander, avocado, serrano chili, crispy tortilla	754
Avocado-Quinoa VG/G	Garlic, onion, mint, carrot, black recado, lemon	557
Snapper Ceviche with Banana G ⁽⁴⁾	Onion, coriander, radishes, lemon, chili, ginger	742
Tomato Salad VG/G ⁽⁷⁾	Tapenade of pepitas, fresh cheese, onion caviar, lemon vinaigrette	557
Organic Beet Salad V ⁽⁷⁾	Greens, goat's cheese, pine nuts, balsamic pomegranate oil	557
Greens with Melipona Bee Honey V ⁽⁸⁾	Greens, Meyer lemon, watermelon, almonds, amaranth	568

HOT
STARTERS

Lentils-cuitlacoche VG/G	Tomato, pumpkin, carrot, coriander	603
Warm Smoked Cheese from Querétaro V ^(1,7)	Tomato, black olive, olive oil, fresh herbs, crusty bread	800
Roasted Red Octopus From the Caribbean ^(2,6)	White cucumber, oregano, soy, lemon	974
Creamy Rice of Mushrooms from Ajusco ^(1,7)	Tomato, Mayan spinach, parmesan cheese, panko	951
Tortilla Soup V ⁽⁷⁾	Avocado, tortilla, cheese, guajillo chili, cream, oregano	452
Lime Soup Yucatan Style G	Roasted chicken, smoked peppers, onion, avocado, tortilla, oregano	487

SPECIALTIES

Brazo de Reina Tamal V/G	Seasonal corn tamal, pumpkin flower, quail egg, green sauce	626
Seared Soy Cheese VG ⁽⁶⁾	Mexican Romesco sauce, greens, black onion oil, Meyer lemon, almonds	1032
Catch of the Day in Molcajete G	Tomato, onion, cactus, serrano chili, coriander, sunflower seed, tlayuda	1299
Caribbean Shrimp ^(2,7)	Tumbada style rice, parsnip, epazote, amaranth	1520
Organic Fried Chicken ^(1,7)	Wild mushrooms, black truffle, potato	1056
Duck Carnitas Sahuayo Style ⁽⁷⁾	Sweet potato, carrot, Yucatecan orange, balsamic	1137
Tablitas Norteñas Beef G	Corn, asparagus, chilis adobo	1740
Lamb Tamal from Tizimin G ⁽⁷⁾	Acuyo leaf sauce, avocado, roasted tomato and onion	986
Roasted Tizimin Lamb Loin G ⁽⁷⁾	Beans, black truffle, roasted vegetables, thyme	1972

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.