





CASA MAYOR



## COLD STARTERS

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

## HOT STARTERS

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

## SPECIALTIES

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



## ANTOJITOS

Empanada VG <sup>(3)</sup>	<i>Chaya leaf, Edam Cheese, lettuce, cream, cheese, tomato and habanero sauce</i>	465
Tostada <sup>(3)</sup>	<i>Chicken tinga, red onion, lettuce, fresh cheese and green sauce</i>	490
Salbute <sup>(3)</sup>	<i>Suckling pig cochinita style, lettuce, onion, tomato and habanero sauce</i>	550
Sope <sup>(3)</sup>	<i>Pressed chicharrón with caribbean octopus, beans, cream, lettuce, cheese and sauces</i>	580
Flauta <sup>(3)</sup>	<i>Duck carnitas, lettuce, sour cream, cheese, onion and sauces</i>	550
Quesabirrias <sup>(3)</sup>	<i>Jalisco style Birria, Oaxaca cheese, onion, cilantro and sauces</i>	580
Mini machete <sup>(4)</sup>	<i>Oaxaca cheese, lobster minilla, green salsa, habanero sauce</i>	620

VG Vegan

V Vegetarian

#### 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.