



CASA MAYOR



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.

TO START	Guacamole VG ⁽¹⁾	Pico de gallo, corn tortilla chips	390
	Guacamole Al Molcajete ⁽¹⁾	Mezcal, grasshoppers, chicharrón	620
	Chilled Roasted Tomato Soup VG/G	Pumpkin seed, cilantro, sour orange, olive oil	302
	Queso Fundido ^(1,7)	Smoked Temozón pork, cilantro, tortillas, assorted salsas	490
	Half Dozen Chocolate Clams ^(7,14)	Chef Daniel's signature recipe	700
	Traditional Fish Ceviche G ⁽⁴⁾	Marinated in lime, onion, cilantro, serrano chile	638
	Tuna Ceviche G ^(4,6)	Soy sauce, avocado, orange, pickled lime, onion, cilantro, chili	750
	Maroma Seafood Platter ^(2,4,10,11,14)	Jumbo shrimp, oysters, king crab, moro krab, ceviche Served with chips, tlayudas, lemon, assorted salsas	3900
SALADS	Ceasars Traditional ^(1,3,4,7)	Rustic garlic croutons, parmesan cheese	490
	Grains V/G ⁽⁶⁾	Xoconostle, tomato, jicama, yucatecan cucumber, mint, crispy rice	470
	Mexican G ⁽⁷⁾	Lettuce, cactus, grilled panela cheese, beans, onion, corn, cilantro, lime vinaigrette	490
	Green V/G	Vegetables, crunchy quinoa, avocado, lemon vinaigrette	460
TACOS	Squash Blossom VG	Pico de gallo, pumpkin seed, fried epazote	400
	Zarandeado Fish ^(3,4) 	Tomato, onion, cilantro	735
	Battered Gulf Shrimp ^(1,2,3)	Tomato, avocado, onion, cilantro	780
	Ribeye	Bacon, beans, cactus, onion	820
	Cochinita Pibil ⁽¹⁾	Pickled onion, habanero sauce	550
	Grilled Chicken ⁽³⁾	Pico de gallo, pickled onion, cilantro, chipotle	580
SPECIALITIES	Turkey Breast Torta ^(1,3,7) (Club Sandwich)	Jalapeños, egg, tomato, lettuce, mayonnaise, bacon	789
	Caribbean Shrimp Burrito with Adobo ^(1,2,3,7)	Pico de gallo, cucumber, cabbage, green salsa	882
	Catch of the Day Tikinxic Style ^(1,4) 	Red recado, plantain, white rice, bell pepper, epazote	916
	Lechon al Horno G	Refried beans, sautéed potatoes, homemade chimichurri	1050
	Tlayuda Nachos G ^(2,7)	Beans, Oaxaca cheese, avocado, pico de gallo, jalapeño Choice of: Gulf Shrimp 348 Ribeye 383 Organic Chicken 267 Longaniza From Valladolid 267	487
EXTRAS	Grilled Corn VG/G ⁽⁷⁾		336
	Side Salad VG/G		336
	French Fries ⁽¹⁾		336
	Grilled Vegetables VG/G		336
	Refried Beans VG/G		336
	Onion Rings ⁽¹⁾		336

VG Vegan

V Vegetarian

G Gluten Free



Chef Daniel's recommendation