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Plato de degustación la Purificadora (flor de calabaza, chipotle con queso, chalupitas, cemita de cochinita, mini pelona de carne de res) La Purificadora Tasting Platter (Squash blossom, stuffed chipotle pepper, chalupitas, cemita filled with pibil, shredded beef mini pelona slider)	\$160
Alcachofa al grill con trilogía de salsas (ranch, anchoa, mostaza) Grilled artichoke served with three dipping sauces (ranch anchovy and mustard)	\$95
Chalupitas (rojas, verdes y mole/res/pollo/pavo) 6 pzas Chalupitas (small fried corn tortillas with savory sauces red, green and mole topped with beef, chicken or turkey) 6 pcs	\$85
Flores de calabaza, rellenas de queso Oaxaca y caldillo de jitomate 5 pzas Squash blossoms, Oaxaca cheese and tomato broth 5 pcs	\$85

Con Tortilla With Tortilla

Taco de camarón con cremoso de chipotle y aguacate** 2 pzas Shrimp taco with creamy chipotle dressing and avocado** 2 pcs	\$120
Taco de cecina Atlixquense con queso panela y salsa verde Atlixco's dry beef taco with panela cheese topped with green sauce	\$120
Cemita de cochinita pibil Cemita filled with pibil style shredded pork	\$115
Aguachile de rib eye Rib eye aguachile	\$245
Tiradito carmesí de atún** Tuna Tiradito**	\$120

Ensaladas Salads

Ensalada César de pollo o camarón 240 gr Caesar Salad with grilled chicken or shrimp 240 gr	\$135
Ensalada verde, (lechugas, espárrago, pepino, manzana verde, uva, nuez, vinagreta de limon) 150 gr Green Salad, (combination of fresh and fine mixed lettuces, sparragus, cucumber, green apple, grapes, walnuts and lemon vinaigrette) 150 gr	\$85
Ensalada iberica, jamón serrano, pistache, manchego, aderezo de cabrales 150 gr Iberic Salad, serrano ham, manchego cheese, pistachio and cabrales cheese dressing 150 gr	\$175
Ensalada Oaxaqueña (mix de hojas verdes, flor de calabaza, queso Oaxaca, pepita, amaranto, aderezo de café) 120 gr Oaxaqueña Salad, combination of fresh and fine mixed lettuces, squash blossom, Oaxaca cheese, kernel seed, amaranth with coffee dressing 120 gr	\$90

Sopas/Pastas Soups/Pasta

Fideo seco con chipotle** Mexican noodle soup with chipotle **	\$80
Sopa de Hongos de Temporada Seasonal Mushroom Soup	\$55
Sopa de Cebolla Onion Soup	\$65
Sopa de Lentejas Lentil Soup	\$55
Espaguetti con pesto de hoja santa y camarones al chiltepin** Spaguetti with pepperleaf pesto accompanied with shrimps tossed in chiltepin pepper**	\$145
Canelones de salmón y robalo con salsa de hongos Salmon and seabass cannelloni with mushroom sauce	\$125

Tierra Land

Arrachera con frijoles charros y papa al horno* 250 gr Beef flank steak served with beans and baked potato* 250 gr	\$260
Cabreria con churros de papa y arúgula* 400 gr Cabrería steak served with potato churros accompanied with rocket salad* 400 gr	\$530
Filete de res en cama de portobello y salsa de ajo rostizado* 200 gr Beef filet on a grilled portobello bed served with roasted garlic sauce* 200 gr	\$265
Pechuga de pollo en mole poblano, esponja de amaranto* 250 gr Chicken breast served with mole poblano and amaranth sponge* 250 gr	\$170

Mar Sea

Camarones a la veracruzana 5 pzas Veracruz style shrimps 5 pcs	\$325
Pescado blanco en mextlapique 200 gr White fish in mextlapique 200 gr	\$250
Salmón en BBQ al tamarindo sobre esquite 200 gr Grilled barbecue salmon topped with tamarind sauce served on toasted corn "esquites" 200 gr	\$285

Quesos artesanales de Atlixco Artisan cheeses from Atlixco

Selección de cinco Platter of five	\$310
Selección de tres Platter of three	\$195

A elegir: Brie (50 gr), Camembert (50 gr), Flor de Atlixco (50 gr), De Cabra (40 gr), Reblochón (70 gr)

Guarniciones Side dishes

Papas cambray con habanero Baby potatoes with habanero	\$45
Papas a la francesa French fries with Mexican herbs	\$45
Espinacas a la crema Creamy spinach	\$45
Hortalizas al grill con albahaca Grilled vegetables with basil	\$45
Arroz a la Mexicana Mexican red rice	\$45
Esquites, (elote, mayonesa, queso, limón y chile en polvo) Esquites, (corn kernels, mayonnaise, cheese, lemon juice and chili powder)	\$45

Gaseosa artesanal de la Casa 300 ml Artisan sparkling water 300 ml	\$35
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*El tiempo de elaboración de este platillo es de 20 minutos
*Please allow 20 minutes preparation time
Picante/Spicy

Cocina Mexicana
Chef Ejecutivo Nanyely Pastrana

Precio incluye 16% IVA Price includes 16% sales TAX
Precio en Pesos Mexicanos Prices in Mexican Pesos