

We take pride in our traditional cooking methods and strive to preserve its authenticity



Our Mole is made from scratch, from the toasting of the peppers to the grinding of the almonds in a traditional "metate" stone.

Our tortillas are handmade, our guacamole is made tableside, and our sauces are freshly prepared in Pre-Hispanic stone molcajetes.



Everything is prepared in the purest of Mexican culinary traditions.





GUACAMOLE (Tableside 300grs) 200

Avocado, onion, garlic, coriander and sea salt.

Add GRASSHOPPERS Prehispanic version of our traditional guacamole **250**

Catch of the day marinated in lime juice and prepared with olive oil, garlic, onion

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Mushrooms, chickpeas and almonds marinated in lime juice and prepared with olive oil, garlic, onion, tomato, ginger, celery and avocado.

BONE MARROW 290

Delicious traditional dish, served with poached tomatoes, arugula, parsley, baby onion and freshly made tortillas.

EMPANADAS (4 homemade turnovers) 240

Stuffed with curd cheese, zucchini blossom and shrimp with grasshopper sauce.

MARÍA CORONA CHEESE FONDUE (Tableside 250grs) 289

Local Cheese melted in a hot molcajete with mushrooms, corn kernels and homemade chorizo.





POBLANO CREAM 180

Delicious creamy soup prepared with potato, roasted Poblano pepper, zucchini seeds and roasted corn kernels.

TORTILLA SOUP 180

Tomato broth, dried peppers, served with tortilla strips, avocado, fresh regional cheese, epazote herb, guajillo peppers and sour cream.

SHRIMP BISQUE 200

Delicious classic from the Nayarit coast, served with shrimp bites, sour cream and chives.

TLALPEÑO SOUP 180

Traditional house recipe made with chicken broth, carrots, zucchini, chickpeas, chipotle pepper, avocado, chicken and regional panela cheese.

Prices Include 16% Tax.



From The Orchard

MIRAFLORES SALAD 180

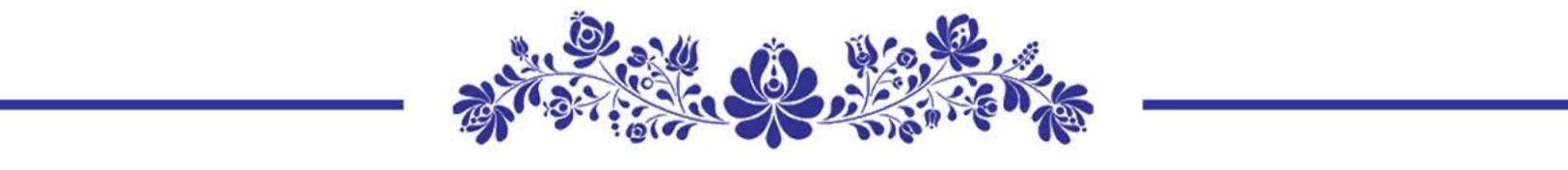
Fresh mixed greens, beetroot, mint leaves, caramelized pecans, orange, bacon and curd cheese, served with hibiscus flower dressing.

BEET SALAD 180

With walnuts, feta cheese, arugula and basil honey vinaigrette.

MARÍA CORONA SALAD 180

Fresh mixed greens, avocado, arugula, green apple, curd cheese and toasted nuts, serverd with our mole vinaigrette.





MOLES DE MEXICO FESTIVAL (SERVES 2) 1100
Tender chicken, lamb and pork carnitas. Prepare your tacos and have a tour through México with the most representative moles: Pink mole, pipián, Poblano, Oaxaqueño and adobo Yucateco.

"PARILLADA" FOR MEAT LOVERS (SERVES 2) 1200 Served table side on a rustic grill. Flank steak, marinated chicken, spiced beef sausage, tender cecina and marinated pork fillet, served with cactus leafs, regional panela cheese, baby onions, rice and beans.

FILET MIGNON WITH BLACK MOLE FROM OAXACA (300gr) 640 Beef tenderloin, bathed in Oaxaca's traditional black mole,

serverd with baked potato.

SURFAND TURF 900

Tender fillet mignon (300gr) and delicious Pacific grilled shrimp (150gr) bathed with pippian sauce, served with Charro beans and ajillo mushrooms.

PUERTO NUEVO LOBSTER (800gr) 1600
Traditional dish from Baja California, Pacific lobster seasoned with garlic and guajillo pepper, cooked on our charcoal grill with a side of black beans, árbol pepper sauce, rice and a baked potato.



Slow roasted pork shank marinated with dried pasilla peppers and herbs, served with marinated red onions.

CARNITAS (400gr) 360

Traditional pork leg recipe from our grandmother Maria Corona slow cooked and seasoned with garlic, orange juice and cinnamon.

MAYAN STYLE PORK PIBIL (350gr) 400

Roasted pork dish with achiote, orange juice, red onion and garlic wrapped in banana leafs.

CHICKEN MOLE POBLANO MARIA CORONA (400gr) 390

Our Grandma's famous traditional Mexican dish prepared by hand with peppers, nuts, spices and chocolate. Served over a tender half chicken and garnished with sesame seeds.

LOBSTER ENCHILADAS (3) 600

Tortillas passed over Pasilla and guajillo pepper sauce stuffed with Lobster and topped with au gratin cheese.

CARNE ASADA (300 gr) 485

Marinated tender flank steak, mole enchilada stuffed with regional cheese, served with baked potato and sautéed Poblano pepper strips.

LAMB MIXIOTE (300 gr) 400 Tender lamb, carrots, cactus leafs and avocado tree leafs. Marinated then wrapped and steamed to perfection.

CHILES RELLENOS 390

Ancho pepper stuffed with shrimp and a Poblano pepper stuffed with regional panela cheese.



GRILLED WHOLE RED SNAPPER (700grs) 800

Choose w/garlic, ajillo, fine herbs, Veracruz or a là talla Style.

RED SNAPPER VERACRUZANA STYLE (200grs) 440

Baked fish fillet bathed with a flavorful Veracruzana sauce (red, green and yellow bell pepper, onion, oregano, garlic, white wine, olives, salt and pepper). With vegetables and rice.

TIKIN XIC FISH FILLET (200grs) 440 Marinated with achiote, oregano and orange juice wrapped in banana leaf.

GRILLED SHRIMP (200grs) 550
Shrimp skewer with bell peppers, onion and tamarind sauce.

SHRIMP DIABLA STYLE (200grs) 550

Bathed in a creamy árbol pepper and bacon sauce, served with rosemary potatoes and seasonal grilled vegetables.

GRILED SEAFOOD (SERVES 2 1200grs) 1700

Served table side on a rustic grill, Puerto Nuevo Lobster, Pacific grilled shrimp, octupus al ajillo and Tikin Xic Fish fillet, accompanied with mixed greens, rice and beans.

3 CHILES STYLE SHRIMP (200grs) 550

Sautéed Pacific shrimp in a light pasilla, ancho and guajillo chile's sauce, served with rosemary potatoes and seasonal grilled vegetables.

OCTOPUS AJILLO (250grs) 420

Tender octopus wood grilled and served with a creamy roasted garlic sauce and rosemary potatoes.



Cheese Quesadillas, Chicken fingers, Rice and beans Burritos. 150

Prices include 16% Tax.