APPETIZERS

\$180
\$315
\$270
\$340
\$380
\$220
\$160
\$220

SOUPS & SALAD

ORGANIC MIX SALAD	\$320
Mix of berries, lamb cheese, green apple vinaigrette	
TORTILLA SOUP	\$195
Corn, guajillo and tomatoe broth with panela cheese,	
avocado and fried slices of tortilla	
CHILPACHOLE	\$390
Corn thickened seafood soup, based on crab and dried chilies.	
authentic from Veracruz, clássic and exquisite!	
SPINACH SOUP	\$180
Baby spinach, fresh cheese, pan fried squash and carrot	





MEXICAN FAVORITES

SOPECITOS (4) \$215	5
Spiced pork, shredded beef or chicken tinga	
CRISPY TACOS (4) \$215	5
Shredded beef or chicken	
CHICKEN ENCHILADAS (Green, Red or Mole) \$290)
MIXIOTE \$24	
Spiced and marinated beef or chicken in	5
guajillo adobo with veggies	
CARNE EN SU JUGO 🦧 \$240)
TAMALES (2) \$170)
Pork or Poblano and Cheese	
CHILES RELLENOS (2) \$28)
Veggie or Cheese	
TRADITIONAL SOFT TACOS (3) \$19	5
Fish, Octopus, Shrimp, Chicken, Spanish Chorizo or Steak	,

CUERVITO'S MENU

- ⇒ 3 Cheese quesadillas \$195
 1 Spinach, 1 mushrooms, 1 nopal
- ⇒ Mini Crispy Tacos Shredded beef or chicken



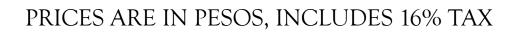


MAIN DISHES	
MOLCAJETE (2 PERSONS) Nopal, scallions, panela cheese & avocado in molcajete sau Steak or Shrimp \$660 Seafood \$750	ıce
AJILLO PACIFIC OCTOPUS Half local Octopus ajillo sauce	\$590
TUNA AL CILANTRO On cilantro sauce with rice and organic veggies	\$475
PUERTO SAN CARLOS SHRIMP At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.	\$625
CABO SEAFOOD PLATE (2 persons)	\$999
Combination of fresh local seafood and lobster tail Cooked and served on our chef's special sauce	per person
KALHUA STYLE PRAWNS Four prawns wrapped with bacon, sautéed with brandy and mushrooms and flambé with Kahlua and a touch of agave honey	\$1,190
AZTEK BEEF FILET Melted with Oaxaca cheese, on grilled nopal, corn tortilla & beans, with huitlacoche, and molcajete saue	\$775 ce
1/2 CHICKEN Broilled with peanut - ajillo sauce	\$435
ASK FOR THE CATCH OF THE DAY & FRESH LOBS	TER



MEXICAN PLATTER!

Combination of traditional Mexican food, Chile Relleno, Tamal, Tostadas, Sopes, Enchiladas, Crispy Tacos & Arrachera Steak, served with guacamole rice and beans \$420 per person, mínimum 2 persons



TEQUILA COCKTAILS \$220

• PALOMA Lime juice, seasalt & squirt

• VAMPIRO Clamato, OJ, Lime, seasalt & squirt

> • BATANGAS Coke, lime and seasalt

• TEQUILA SUNRISE OJ & a drop of granadine

> • TORO BRAVO Kahlua on the rocks

 PETROLEO
 Shot with worcestershire sauce, Maggi, salt & pepper

• SUBMARINO Beer in a mug with a shot of tequila upside down

• TEQUIPOLITAN Grand marnier, cranberry juice & lime

> • ENVIDIA Pineaple juice and blue curacao

• MEXICAN MULE Ginger beer & lime

\$270

\$95

SIGNATURE MARGARITAS

- ⇒ MARGARITA AL PASTOR
- ⇒ AVOCADO & CILANTRO
- \Rightarrow CUCUMBER
- $\Rightarrow MANGO$
- ⇒ BLUEBERRY
- \Rightarrow WATERMELON
- \Rightarrow STRAWBERRY
- \Rightarrow HIBISCUS
- \Rightarrow CHILE SERRANO
- \Rightarrow MAYAN MARGARITA
- ⇒ CANTARITO Traditional Cocktail from Tequila Town

THE ONE & ONLY BEER, AGAVE BEER San Miguel de Allende, Guanajato \$160

HOUSE BEER

TEQUILA FLIGHT

٠	CENTENARIO	\$350
٠	CAZADORES	\$500
` ب	TIERRA NOBLE	\$650
•	FAMILY RESERVE	\$800

3 SHOTS, 3 DIFFERENT KINDS, WHITE, RESTED & AGED

DO YOU HAVE TIME? ASK FOR TEQUILA TASTING CLASS HOSTED BY JORGE CUERVO