

APPETIZERS

MEXICAN CAPRESE  \$180

Slices of panela cheese and grilled nopales with cilantro pesto

LOVERS CEVICHE \$315

Acapulco Style, choice of shrimp or fish or octopus

TUNA TARTAR \$270

Citric fruits, spinach and slices of avocado

AGUACHILE SHRIMP \$340

Spicy shrimp ceviche Sinaloa style

SHRIMP COCKTAIL \$380

Sinaloa Style

ARTISANAL GUACAMOLE \$220

ZUCCHINI ROL  \$160

Stuffed with panela and arúgula on cilantro pesto

FOUNDE CHEESE \$220

Farm mushrooms, Spanish chorizo

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) Spiced pork, shredded beef or chicken tinga	\$215
CRISPY TACOS (4) Shredded beef or chicken	\$215
CHICKEN ENCHILADAS (Green, Red or Mole)	\$290
MIXIOTE Spiced and marinated beef or chicken in guajillo adobo with veggies	\$240
CARNE EN SU JUGO 	\$240
TAMALES (2) Pork or Poblano and Cheese	\$170
CHILES RELLENOS (2) Veggie or Cheese	\$280
TRADITIONAL SOFT TACOS (3) Fish, Octopus, Shrimp, Chicken, Spanish Chorizo or Steak	\$195

CUERVITO'S MENU

- ⇒ 3 Cheese quesadillas \$195
1 Spinach, 1 mushrooms, 1 nopal
- ⇒ Mini Crispy Tacos \$140
Shredded beef or chicken



MAIN DISHES

MOLCAJETE (2 PERSONS)

Nopal, scallions, panela cheese & avocado in molcajete sauce

Steak or Shrimp \$660

Seafood \$750

AJILLO PACIFIC OCTOPUS

\$590

Half local Octopus ajillo sauce

TUNA AL CILANTRO

\$475

On cilantro sauce with rice and organic veggies

PUERTO SAN CARLOS SHRIMP

\$625

At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.

CABO SEAFOOD PLATE (2 persons)

\$999

Combination of fresh local seafood and lobster tail

per person

Cooked and served on our chef's special sauce

KALHUA STYLE PRAWNS

\$1,190

Four prawns wrapped with bacon, sautéed with brandy and mushrooms and flambé with Kahlua and a touch of agave honey

AZTEK BEEF FILET

\$775

Melted with Oaxaca cheese, on grilled nopal, corn tortilla & beans, with huitlacoche, and molcajete sauce

1/2 CHICKEN

\$435

Broilled with peanut - ajillo sauce

ASK FOR THE CATCH OF THE DAY & FRESH LOBSTER



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, minimum 2 persons

PRICES ARE IN PESOS, INCLUDES 16% TAX

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
Pineapple juice
and blue curacao

◆ MEXICAN MULE
Ginger beer & lime

SIGNATURE MARGARITAS

- ⇒ MARGARITA AL PASTOR
- ⇒ AVOCADO & CILANTRO
- ⇒ CUCUMBER
- ⇒ MANGO
- ⇒ BLUEBERRY
- ⇒ WATERMELON
- ⇒ STRAWBERRY
- ⇒ HIBISCUS
- ⇒ CHILE SERRANO
- ⇒ MAYAN MARGARITA
- ⇒ CANTARITO



\$270

Traditional Cocktail from Tequila Town

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

HOUSE BEER \$95

TEQUILA FLIGHT

- ◆ CENTENARIO \$350
- ◆ CAZADORES \$500
- ◆ 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