

DINNER MENU

starting at 5 PM

ANTOJITOS

Camaron-Tini

colossal white shrimp from Gulf of Mexico / light crispy batter / sweet Thai chili aioli

28

Xochimilco

huitlacoche: savory and earthy corn truffle over mini tortillas /

native spices / queso fresco

18

Azteca

yellow fin tuna crudité / avocado / cucumber / spicy tacuba sauce / crispy corn chips

19

ENSALADAS

De la Casa

baby spinach / mango / cotija cheese / white onion / bacon / cilantro vinaigrette

15

Suzanna's Salad

mixed seasonal greens / avocado / mango / crispy rice quinoa strips /

sautéed shrimp / ginger cilantro vinaigrette

25

SOPA

Sopa de Amor

Chef Olea's signature soup

18

Frijole Negro

silky black bean soup with bacon / jalapeño / white onion / epazote

sour cream / crispy corn tortilla strips

15

PLATO FUERTE

Berenjena

stuffed eggplant

zucchini / corn / tomato / gruyère cheese

32

Coyoacan

shrimp enchilada: creamy sauce of zucchini blossoms / asadero cheese

37

Popocatepetl

spicy black pepper crusted aged angus beef tenderloin / snow peas / red cabbage / jasmine rice

55

Cholula

(Chef Olea's interpretation of Chile en Nogada)

a tower of chile poblano / ground lamb, pork and beef / nuts / dried fruits /

spices over a cold creamy walnut sauce / pomegranate seeds / balsamic jalapeño reduction

37

Atun

pan seared tuna / red cabbage / snow peas / mixed greens

40

Salmon

filet wrapped in filo dough / huitlacoche (corn truffle) / jasmine rice

42