



## Soups & Salads

### SHELLFISH CHOWDER

Shrimp, clams and fish with smoked tomatoes,  
Poblano peppers and hominy

185

### MIKEY'S TORTILLA SOUP

Smoky tomato, chicken broth, avocado ravioli with sour cream,  
panela cheese and a crisp tortilla nest

185

### ARUGULA SALAD

Provençal heirloom tomatoes, arugula, coriander, balsamic vinegar  
and agave honey vinaigrette, goat cheese croquettes  
and candied chickpeas

185

### FRIDA'S SALAD

Organic lettuce, fried mushrooms, serrano chili dressing prepared  
with regional olive oil and a touch of anchovy

185

### DIEGO'S SALAD

Organic lettuce, baked beets and pear chips,  
sherry and agave honey vinaigrette and Cotija cheese

185



Indicates Vegetarian Dishes



Indicates Gluten-Free Dishes

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk.  
Certain dishes and ingredients are subject to market availability.  
Menu items at all Pueblo Bonito Resorts are trans fat-free.  
Prices are in Mexican Currency. Tax included.



LA FRIDA



# Frida's Appetizers

**GF** **PIBIL-STYLE MUSHROOM PANUCHO**

Lightly fried tortilla stuffed with refried beans and topped with pibil setas mushrooms, white cabbage and pickled carrots  
**185**

**GF** **GORDITA NORTEÑA**

Nixtamal masa, cheese, sour cream, Michoacán-style braised and broiled short ribs  
**185**

**GF** **VERACRUZ-STYLE CRAB EMPANADAS**

Stuffed with shredded crab stew, anaheim chili, olives, epazote, tomatoes and onions, served with "borracha" sauce and chelada foam  
**185**

**BAJA-STYLE ABALONE TACO**

Stuffed with abalone seasoned with papaloquelite aioli  
**270**

## “La Carreta de Frida”

**GF** **SALMON STUFFED ANAHEIM CHILI PEPPER**

Salmon, almonds, olives and capers stew, almond and hazelnut sauce and jamaica caviar  
**285**

**MARINADE LOBSTER TOSTADAS**

Traditional lobster preparation with fresh sour cream, peas, yellow chili peppers and champagne vinegar  
**285**

**GF** **BLUE FIN TUNA TARTARE**

With lemon, ginger, roasted jalapeno soy sauce, sesame oil and cilantro, served over three crispy tortillas with avocado mousse  
**285**

**GF** **CACHANILLA-STYLE CEVICHE**

Grilled rib-eye skirt, marinated in lime and chipotle prepared with coriander, chives, toasted sesame seeds and sea salt  
**GF** Replace meat with charcoal grilled asparagus  
**285**



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## Fish and Shellfish

### FRIED RED SNAPPER

Red Snapper Filet prepared in a sauce with white wine and coriander, topped with cheese fondue on bed of shrimp risotto, parmesan cheese and butter

530

### **TRADITIONAL MOLE DE OLLA SEABASS**

Pan seared fish with traditional "mole de olla" (ancho-guajillo chile broth) served with baby organic vegetables, carrots, potatoes and pumpkin

515

### **JUMBO SHRIMPS IN YELLOW MOLE**

Jumbo shrimps U-8 slowly cooked in yellow sun dried chile sauce served with fried corn dough sphers, potatoes baked in salt, grilled zucchini y fresh green beans salad

600

### **PANKO-CRUSTED SEA BASS FILLET**

Crisp and juicy served on warm tomato, potatoes and arugula salad, with a spicy asparagus sauce

510

### **GRILLED SWORDFISH**

Served on arugula salad and seared asparagus with tangerine and peanut sauce

560



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## Poultry and Meat

### **QUAILS IN MEXICAN RED PIPIAN SAUCE**

Accompanied with saffron, pumpkin flower, fresh pear and gorgonzola cheese risotto

**595**

### **BAKED SUCKLING PIG**

Served with gravy white wine sauce, flavored with rosemary and thyme, accompanied with sweet potato and baked pear stuffed with gorgonzola cheese

**485**

### **CHARCOLE GRILLED RIB EYE**

Grilled rib eye roll, morel and chilhuacle chili creamy sauce, smoked mashed potatoes and golden onion cream

**810**

### **PASILLA-BBQ BRAISED SHORT RIBS**

Orange-scented mashed potatoes, dark beer-battered asparagus and cherry tomatoes with roasted cipollini onions

**510**

### **TAMPICO-STYLE PETIT FILET**

Grilled tender loin accompanied with a fresh cheese potosinian enchilada, poblano pepper, onion rings, Argentinian chorizo and faba beans purée

**700**

### **JOJUTLA-STYLE BARBACOA LAMB SHANK**

With traditional prehispanic recipe baked in maguey leaf, served on its consommé with pickled beets, red onions and habanero essence purée, finished with "salsa borracha"

**810**

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