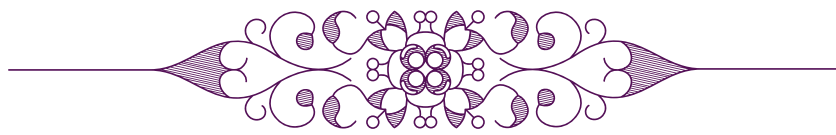


LAFRIDA



# FROM THE SOIL

## Starters

### **GF** ARUGULA & BEET

Roasted beet, goat cheese, sunflower seeds, pecan, arugula, pear, balsamic and fig vinaigrette.

### **GF** TORTILLA SOUP

Chicken broth, guajillo chili, avocado, epazote and sour cream.

### **GF DF** FRIDA SALAD

Mix greens, dehydrated mushrooms, serrano chili, anchovies vinaigrette, aged cotija cheese and baked tomatoes.

### GRILLED CAESAR SALAD

Grilled Romaine lettuce, Caesar dressing, basil pesto and coriander, tomato jam, garlic chips, parmesan cheese and crispy croutons.

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## Main Courses

### **GF** CACTUS CORN GORDITA

Stuffed with soft curd cheese, cactus salad, "chile de arbol", red onion, cotija cheese, sour cream, tomato sauce and grilled avocado.

### **GF** CHILEATOLE RISOTTO

Green chileatole sauce, fresh purslane, crispy cotija cheese, black corn oil and baked cherry tomatoes.

### **GF DF** GREEN MOLE

Roasted zucchini, avocado crusted with sesame seeds, carrots, broccoli, pickled cauliflower, tortilla ash and pepper leaf chips.

### **GF DF** PIBIL-STYLE MUSHROOM TLACOYO

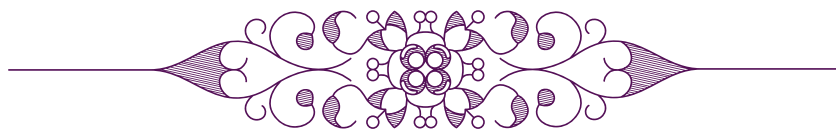
White nixtamal stuffing with black bean, pibil-style mixed wild mushrooms, pickled carrot and white cabbage.

**GF** Indicates Gluten-Free Dishes

**DF** Indicates Dairy-Free Dishes

**V** Indicates Vegetarian 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.



# FROM THE SEA

## Starters

### **GF** SEAFOOD CHILPACHOLE

Chili cream (ancho, pasilla and mulato), poached shrimp, octopus, scallop, epazote and radish.

### **DF** PASTOR-STYLE TIRADITO

Yellowfin tuna sealed with achiote, roasted pineapple, red onion, habanero chili, avocado puree and spicy chili sauce.

### **GF** CAZON FISH EMPANADA

Corn fried empanada, stuffed with stew cazon fish (white fish), epazote, tomato sauce, black bean puree, radish and coriander.

### CRISPY SOFT CRAB

Amaranth-crust soft shell crab, crab cake, guajillo and garlic beurre blanc, arugula and cilantro.

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## Main Courses

### **GF** SEA RICE

Grilled octopus, crispy fish, pickled vegetables, fresh purslane and parmesan cheese.

### **GF** GARLIC SEA BASS

White fish fillet crusted with panko, garlic puree, pigweed, black bean demi, epazote, chicatana and mayonnaise.

### **DF** SHRIMP COLORADITO MOLE

Pork rind crust, pickled onions, coloradito mole, green beans salad and cured lime.

### **GF DF** VERACRUZANA-STYLE RED SNAPPER

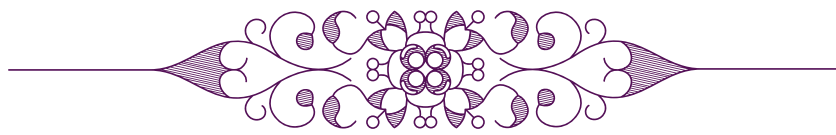
Tomato sauce, olives, capers and chili pepper, carrot puree and charcoal onions.

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# FROM THE FARM

## Starters

### **GF** CRISPY RIB EYE TLAYUDA

Oaxacan cheese, pork drippings, avocado puree, pickled onion, white cabbage and smoked tomatoes.

### **DF** BEEF TARTAR

Beef filet, beef breast fat, old mustard aioli, sun-dried tomato, red onion, cured egg, roasted serrano pepper and grilled sour bread.

### **DF** BEEF TAIL RAVIOLI

Stuffed with beef tail stew, green tomatillo sauce, coriander, black beans and red onion.

### **GF DF** LAMB BARBACOA TACO

Baked lamb with agave leaves, blue corn tortilla, avocado mousse, chickpea puree, borracha sauce and coriander.

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## Main Courses

### **GF** BREASED SHORT RIB

Black chilhuacle sauce, creamy potato puree and sautéed Swiss chard.

### **GF** BAKED SUCKLING PIG

Israeli couscous, coffee infusion, black mole, carrot puree and purslane.

### **GF** GRILLED NEW YORK STEAK AND CHICHILO

Sweet potato puree and ginger, roasted bone marrow, chichilo mole sauce, crispy shallot and breaded asparagus.

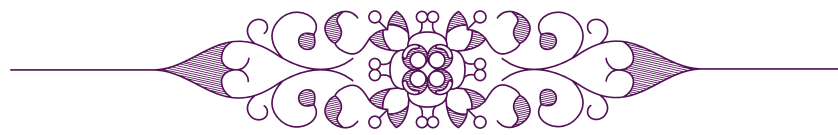
### **GF** ROASTED CORNISH HEN

Mulato chili demi, chicken liver pate, cauliflower puree and green beans.

**GF** Indica Platillo Libre de Gluten   **DF** Indica Platillo Libre de Lactosa   **VF** Indica Platillo Vegetariano

En cumplimiento con normas de salubridad referentes a ingredientes crudos, se sirve el platillo bajo riesgo del consumidor. Algunos platillos e ingredientes están sujetos a disponibilidad en la región. Todos los platillos en los hoteles Pueblo Bonito son libres de grasas trans.

Los precios están en Moneda Nacional. IVA incluido.



# TASTING MENU

## • Amuse Bouche •

### DF SHRIMP TARTAR

Blue local shrimp, lime juice, olive oil, chives, coriander, tapioca with infusion of spices and arugula puree with avocado.

## • From the Sea •

### GF DF STONE SOUP

White fish, onion, poached tomato, epazote, fish broth, serrano chili and avocado.

## • From the Farm •

### GF V CARROT SALAD

Grill carrot, arugula, roasted fennel, cherry tomatoes, arugula puree, Persian cucumber, goat cheese mousse and strawberries.

## SORBET

## • From the Farm •

### DUCK MAGRE

Sweet potato puree, seared foie gras, black chilhuacle demi with beans sprouts.

## • From the Ranch •

### GF RIB EYE

Creamy potato puree infused with black truffle oil, swiss chard sautéed, mulato chili demi and fennel butter.

## • Dessert •

### OAXACAN CHOCOLATE

Chocolate mousse, ancho chili cracker, chocolate caramel, chocolate crumble infusion coffee and hazelnut foam.

GF Indica Platillo Libre de Gluten DF Indica Platillo Libre de Lactosa V Indica Platillo Vegetariano

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