





APPETIZERS



Appetizers

Kampachi Tiradito **GF**

Fermented with pasilla miche crust, guava relish and grilled red bell peppers, sprinkled with orange and mezcal, and isthmus style corn tortilla chips

Scallop Carpaccio **GF** **DF**

Fermented nopales, a touch of annatto with tequila, criollo cilantro, shrimp chicharrón, pipicha oil with garlic chips

Salpicon Crab Dish

Smoked beet Gazpacho, greens, salmon roe and blackened flour tortillas with crickets

Al pastor Octopus **GF**

Avocado mousse with olive oil, tomatillo salsa served molcajete style, roasted pineapple purée, pico de gallo salsa with xoconoxtle and red corn tortillas

Blue Corn Gorditas **GF**

With braised ox tail stew, ranch style sour cream, fresh salsa verde and regional cheeses

Sweet Squash Tamal **GF**

Served with pork belly, in peanut mole sauce with wild quintoniles herb salad and grilled press cheese

GF Indicates Gluten-Free Dishes **DF** Indicates Dairy-Free Dishes  Indicates Raw Fish

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.

This menu and its items are subject to change according to seasonality and availability.



SOUPS AND SALADS

Soups and Salads



Thousand Tomatoes Salad **GF**

Dressed with chichatana olive oil, wrapped in a cloud of Papalo fragrance, purée of charred eggplant ash, local herbs and slices of grilled press cheese

Frida's Garden Salad **GF**

Tender greens from our garden dressed with agave honey, aged mustard and soy sauce, greens with del valle requesón cheese and avocado sorbet, smoked cherry tomatoes and sweet pasilla chile sauce.

Squash Flower Cream **GF**

Cream of squash flower served at the table, foie gras filled flower, totomoxtle spice powder, chile jalapeño and blue corn marmalade

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MAIN DISH

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Totoaba Fish with Almond ^{GF} and Bacon Stuffed Clams

Fermented ginger froth emulsion of
huitlacoche with calamari ink, cream of roasted leek

Salmon Trout ^{GF}

Served with smoked oyster Ragú, fingerling confit potatoes and
salad of marine algae with squash flowers

Jumbo Shrimp in Butter Sauce ^{GF}

Served with chili pepper with blue corn stuffed with mushroom, green
pipián and a mix of quintonile greens and salsa macha vinaigrette

Lamb Shank in Recaudo Negro

With a steamed Tamale, escabeche style
mixed vegetables with chirvia purée

Slow Roasted Turkey with ^{GF} Herb Infused Butter

Served with grilled plantain purée, mole negro
and Morelos rice in broth with chepil leaves

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Rack of Lamb with Escabeche Style Vegetables **GF**

Calf au jus with morilla salsa and polenta albóndigas
with double cream Ramonetti cheese

Barbacoa Sinaloa Style **GF**

Served with pork beans, green taquera salsa
and nixtamalizado style corn tortillas, made in house

Glased Pork **GF**

With aged mustard and chile chipotle marmalade,
served with roasted butternut squash purée, grilled cabbage
and ginger chicken broth

GOLDEN SELECTION / *extra charge*

CHEF'S SPECIALTY

Chef's Specialty

Frida's Surf and Turf

Lobster from Baja and thinly venison filet,
creamy rice with beets, mushrooms, hoja santa
and chilhuacle chili infused butter.

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DESSERTS

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Cacao Cake

Mint and cacao ice cream with “pinole” ground maize and spices
power dipped in mixed berry sauce

Steamed Coconut Sponges

Pine nut ice cream salted caramel creme,
hibiscus flower, infused pineapple and star anise

Funnel Cake

Filled with eggnog crème,
warm butterscotch, and carajillo ice cream

Candied Pumpkin

Orange cream, cinnamon churros with
hoja Santa and champurrado foam

Corn Marshmallow

Strawberry ice cream with butter, “tres leches sauce” sweetened
condensed milk evaporated heavy cream with
ginger and popcorn.

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