





APPETIZERS



Appetizers

Kampachi Tiradito **GF** **DF**

Fermented with pasilla mixe crust, guava relish and grilled red bell peppers, orange and mezcal slush and Istmo corn tortilla chips

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

Fermented cactus pad, annatto and tequila scent, criollo cilantro, shrimp chicharron, pipicha oil with garlic chips

Rubi Crab Salpicon Tlayuda **GF**

Blue corn, avocado mousse, habanero ashes aioli, cilantro oil and quelites

Al Pastor Octopus **GF**

Avocado mousse with olive oil, molcajete style salsa, roasted pineapple purée and prickly pear pico de gallo

Blue Corn Gorditas **GF**

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

Sweet Squash Tamal **GF**

Served with pork belly, peanut mole sauce with wild quintoniles herbs salad and pressed 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



Tomato Salad **GF**

Dressed with chichatana oil, papalo scent, purée of charred eggplant ashes, local herbs, and thin slices of pressed cheese

Frida's Garden Salad

Greens from our garden dressed with agave syrup, aged mustard and soy sauce, with del Valle soft cheese and avocado sorbet, smoked cherry tomatoes and sweet pasilla chili sauce

Squash Blossom Soup **GF**

Accompanied by squash blossom stuffed with foi gras, totomoxtle spice powder, jalapeño pepper and blue corn marmalade

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MAIN DISH

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Totoaba Fish with Almond and Bacon Stuffed Clams

Fermented ginger froth, calamari ink and huitlacoche emulsion,
leek cream and smoked oil

Salmon Trout

Served with smoked oyster ragout, fingerling potatoes
and fresh seaweed salad with squash blossom

Jumbo Shrimp in Butter Sauce

With chili and a mushroom blue corn infladita, green pipian,
quintonil salad and salsa macha vinaigrette

Grilled New York Prime

Gravy with green apple and chipotle, turnip purée,
eggplant ashes purée and roasted carrots purée

Enchiladas with Duck Carnitas

Handmade blue corn tortillas stuffed with duck carnitas, LaFrida 2
years aged black mole, smoked cheese and shrimp chacharron

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Grilled Rack of Lamb **GF**

Smoked beetroot sauce, creamy polenta with aged Ramonetti cheese, carrot purée, and roasted beetroot

Barbacoa Sinaloa Style **GF**

Served with pork beans, green taquera salsa and homemade corn tortillas

Glazed Pork

With aged mustard and 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 **GF**

(Ask your waiter for tonight's chef's selection)

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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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