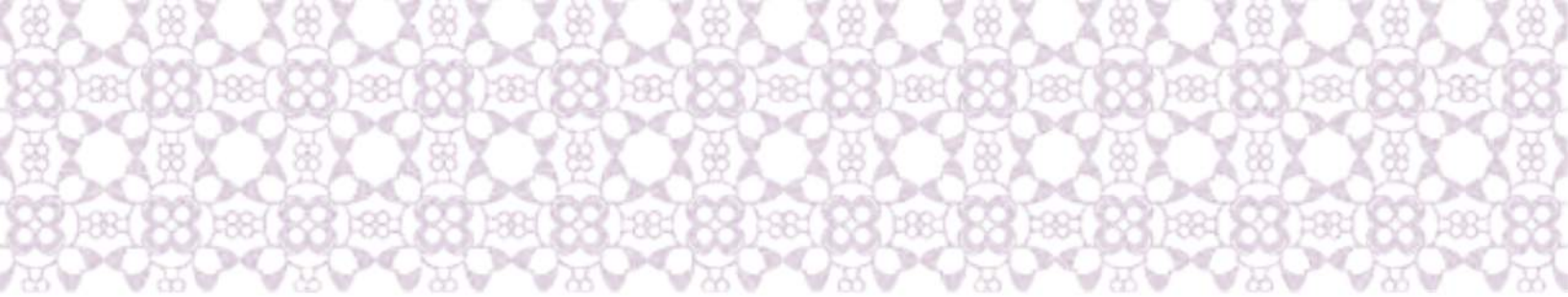


Dinner



Appetizers

(GF) (DF) (RF)	Bluefin Tuna Tartar and Totopo from Istmo	490
	Confit garlic purée and guajillo aioli, yuzu aioli, seaweed, peppermint powder	
(GF) (DF)	Rib Eye Aguachile	310
	Red onion, cilantro, cucumber, habanero chili aioli, lime, avocado purée	
(GF) (RF)	Fresh Oysters from the Region	310
	Red chili oil, wine reduction, kiwi, borage and grilled lemo	
(GF)	Prime Rib Chicharron Sope	520
	Chilhuacle chili sauce, cilantro and onion salad, cheese, and artisanal cream	
	Glazed Mussels	330
	Beer reduction, chistorra, hoja santa beurre monté	
(GF)	Blue Corn Gorditas with Sinaloa Style Barbacoa	445
	Blue corn, short rib barbacoa, black beans, regional cream, green tomatillo sauce and cotija cheese	
(GF)	Oxtail Tamal	360
	Blue corn, regional cream, smoked cheese, purslane and cilantro salad, ox and guajillo chili reduction	
(GF) (DF)	Spicy Octopus Tostada	250
	Black beans, smoked chili sauce, pineapple, peanut, Brussel sprouts	
(GF) (DF) (RF)	Kampachi and Coconut Ceviche	400
	Serrano chili, parsnip, sweet potato confit, lemon and poultry crispy chicharrón	
(GF) (DF)	Terrine Taco	350
	Handmade tortilla, beef terrine confit and low temperature 72 hours pickled, Xnipeac sauce, purslane and cilantro salad, molcajete sauce	

PUEBLO BONITO BEYOND HOSPITALITY — MENU LAFRIDA



(GF) Gluten Free

(DF) Dairy Free

(RF) Raw Fish

(V) Vegetarian

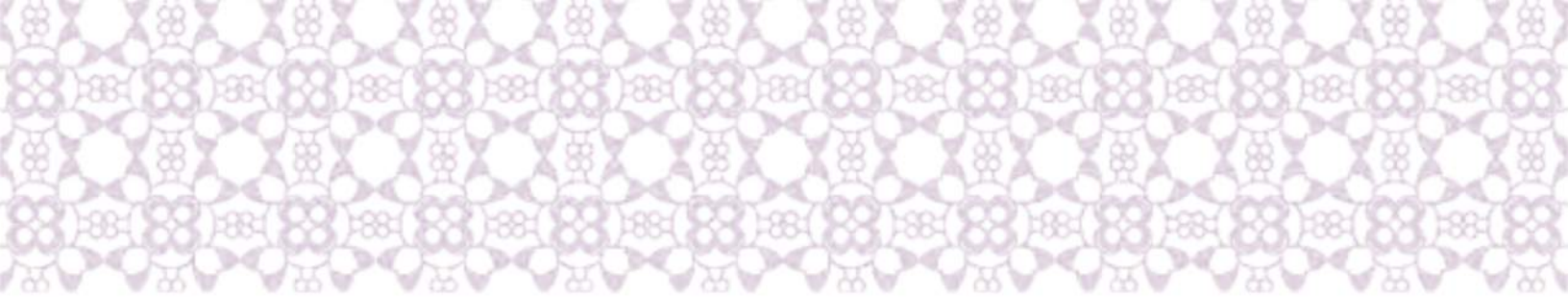
In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk. Certain dishes and ingredients are subject to market availability.

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

- | | | |
|---|--|------------|
| | Frida's Garden Salad | 315 |
| | Greens from our garden dressed with agave honey, aged mustard, and soy sauce, with del Valle soft cheese and avocado ice cream, smoked cherry tomatoes and sweet pasilla chile sauce | |
| Ⓜ | Diego's Garden Salad | 320 |
| | Greens from our garden dressed in cilantro and serrano chili aioli, confit cherry tomatoes, dried cappers, smoked cheese, morita chili and crispy tortilla | |
| Ⓜ | Squash Blossom Soup | 365 |
| | Accompanied by squash blossoms stuffed with foie gras, totemoxtle spice powder, jalapeño pepper marmalade and blue corn | |
| Ⓜ | Corn and Lobster Bisque | 340 |
| | Sweet corn cream, white corn, California chili, bacon powder, and crispy chichatana | |



Ⓜ Gluten Free

Ⓜ Dairy Free

Ⓜ Raw Fish

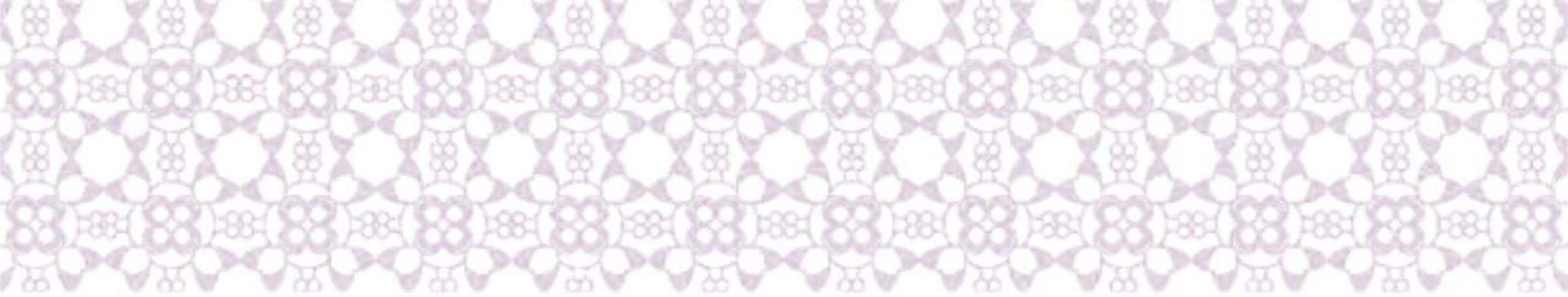
Ⓜ Vegetarian

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Main Dish

- (GF)** **Enchiladas with Duck Carnitas** **520**

Handmade blue corn tortillas stuffed with duck carnitas, LaFrida 2 years aged black mole, smoked cheese and shrimp chicharrón
- (GF) (V)** **Crispy Pibil Soy Tacos** **340**

Black beans, cashews sour cream (vegan option), ranch cheese, Xnipec sauce, squash blossom, and green pico de gallo
- Free Range Organic Chicken** **650**

Green pistachio pipian mole, rice noddle with caramelized onion, brussels sprouts, miso glazed and crispy kale
- Grilled New York** **795**

Brown butter panko, sweet corn, crispy hoja santa, creamy potato purée, caramelized cipollini onion, red wine reduction and grilled vegetables
- Grilled Rack of Lamb in Mint Crust** **890**

Avocado creamy purée, almonds, strawberry, sweet potato confit, lamb reduction, filled onion with Oaxacan cheese and bacon
- (GF) (DF)** **Confit and Roasted Suckling Pig** **690**

Mancha mantel mole, homemade tortillas, selection of molcajete sauces
- Shrimp Pithivier** **480**

Pastry puff, shrimp, forest mushrooms, sweet corn, reduction of crustaceans and truffle
- Totoaba Fish Confit** **725**

Creamy orzo with bacon and caramelized onion, almond, dry jocoque, yuzu, and roasted jalapeño pepper
- Wellington Steak** **890**

Pastry puff, duxelle, creamy potato purée and black chichilo



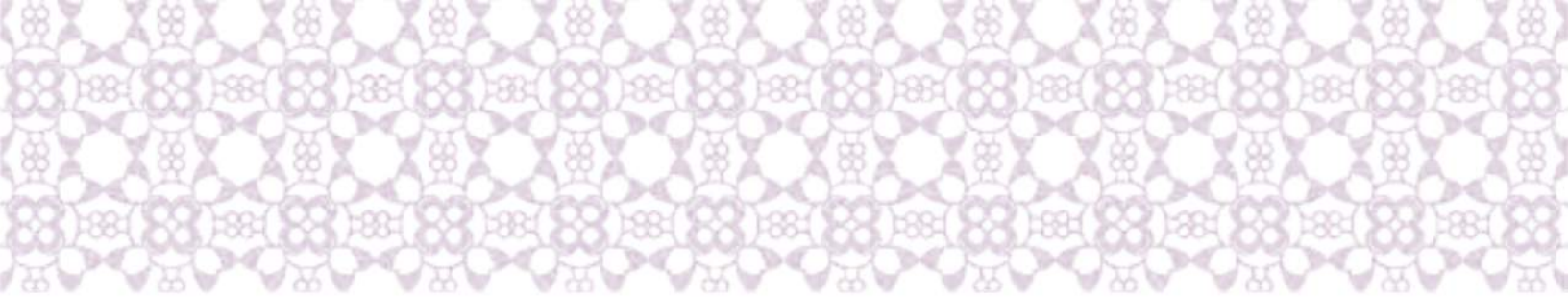
(GF) Gluten Free **(DF)** Dairy Free **(RF)** Raw Fish **(V)** Vegetarian

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★ *Golden Menu*

EXTRA CHARGE DISHES

<p>Ⓜ GF Frida's Surf and Turf (Ask your waiter for tonight's chef's selection)</p>	<p>EP 2,850 AI 2,150</p>
<p>Glazed Short Rib Smoked mezcal glazed, creamy potato purée, grilled asparagus with Hollandaise sauce, crispy shallot</p>	<p>EP 1,450 AI 1,100</p>

EP Indicates Regular Price / AI Indicates Special Price with your All-Inclusive Plan

PUEBLO BONITO BEYOND HOSPITALITY — MENU LAFRIDA

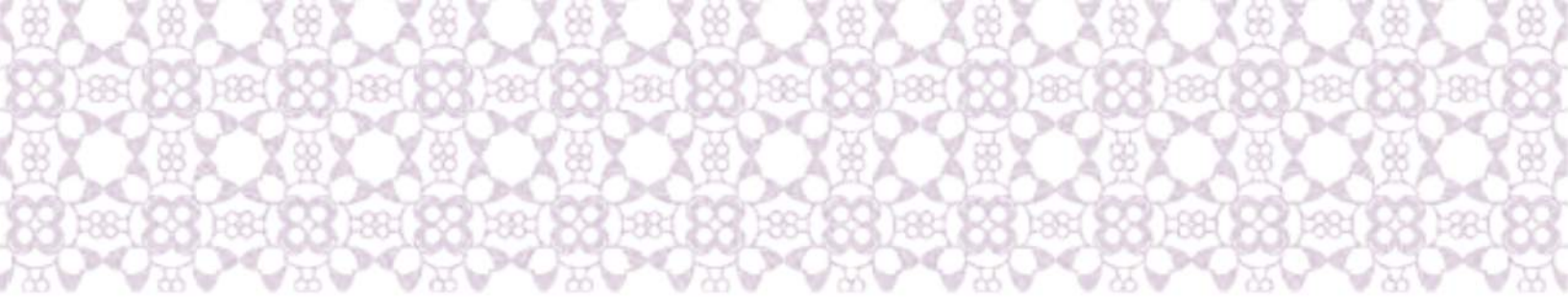
- Ⓜ GF Gluten Free
- Ⓜ DF Dairy Free
- Ⓜ RF Raw Fish
- Ⓜ V Vegetarian

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Desserts

- Dulce de Leche** **295**
Cajeta, accompanied by banana and pine nut ice cream
- Sweet Corn** **295**
Regional soft corn cake, tres leches sauce, caramelized popcorn and strawberry ice cream
- Frida's Forest Peaches** **295**
Toffee, pumpkin seeds, pastry puff, lychee and honeybee ice cream
- GF Chocolate Chochoyotes from Oaxaca** **295**
70% ganache chocolate, blackberries, flourless chocolate cake chochoyotes, chocolate and cinnamon sauce, champurrado ice cream
- Crispy Apple, Date and Walnuts** **295**
Philo dough, walnuts, apple, cinnamon, butter, and Cotija cheese ice cream
- Churros** **295**
Rice pudding ice cream with pine nuts, orange and chai syrup

