



Dinner



Appetizers

(GF) (DF) (RF)	Bluefin Tuna Tartar and Totopo from Istmo	530
	Confit garlic purée and guajillo aioli, yuzu aioli, seaweed, peppermint powder	
(V)	Huauzontles y Mole Negro	335
	Filled Huauzontles with creamy blue cheese, LaFrida black mole (2 years aged), guajillo, and corn sauce	
(GF) (RF)	Fresh Oysters from the Region	335
	Red chili oil, wine reduction, kiwi, borage and grilled lemon	
(GF)	Prime Rib Chicharron Sope	560
	Chilhuacle chili sauce, cilantro and onion salad, cheese, and artisanal cream	
	Glazed Mussels	355
	Beer reduction, chistorra, hoja santa beurre monté	
(GF)	Blue Corn Gorditas with Sinaloa Style Barbacoa	480
	Blue corn, short rib barbacoa, black beans, regional cream, green tomatillo sauce and Cotija cheese	
(GF)	Oxtail Tamal	390
	Blue corn, regional cream, smoked cheese, purslane, cilantro salad, ox and guajillo chili reduction	
(GF) (DF)	Spicy Octopus Tostada	320
	Black beans, smoked chili sauce, pineapple, peanut, Brussel sprouts	
(GF) (DF) (RF)	Kampachi and Coconut Ceviche	430
	Serrano chili, parsnip, sweet potato confit, lemon and poultry crispy chicharrón	
(GF) (DF)	Terrine Taco	380
	Handmade tortilla, beef terrine confit and low temperature pickled for 72 hours, Xnipec sauce, purslane and cilantro salad, molcajete sauce	



(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** **340**
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
- GF** **Diego's Garden Salad** **345**
Greens from our garden dressed in cilantro and serrano chili aioli, confit cherry tomatoes, dried cappers, smoked cheese, morita chili and crispy tortilla
- GF** **Squash Blossom Soup** **395**
Accompanied by squash blossoms stuffed with foie gras, totemoxtle spice powder, jalapeño pepper marmalade and blue corn
- GF** **Corn and Lobster Bisque** **370**
Sweet corn cream, white corn, California chili, bacon powder, and crispy chichatana



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Main Dish

(GF)	Enchiladas with Duck Carnitas	560
	Handmade blue corn tortillas stuffed with duck carnitas, traditional Mexican red sauce, smoked cheese and shrimp chicharron	
(GF) (V)	Flower Blossom Gnocchi	515
	Creamy flower blossom sauce, mushrooms, crispy onions, panko bread	
	Free Range Organic Chicken	700
	Green pistachio pipian mole, rice noddle with caramelized onion, brussels sprouts, miso glazed and crispy kale	
	Grilled New York	860
	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	960
	Avocado creamy purée, almonds, strawberry, sweet potato confit, lamb reduction, filled onion with Oaxacan cheese and bacon	
(GF) (DF)	Confit and Roasted Suckling Pig	750
	Mancha mantel mole, homemade tortillas, selection of molcajete sauces	
	Shrimp Pithivier	605
	Pastry puff, shrimp, forest mushrooms, sweet corn, reduction of crustaceans and truffle	
	Totoaba Fish Confit	785
	Creamy orzo with bacon and caramelized onion, almond, dry jocoque, yuzu, and roasted jalapeño pepper	
	Beef Wellington	965
	Pastry puff, duxelles mushrooms, hoja santa leaf, creamy potato and chichilo mole	



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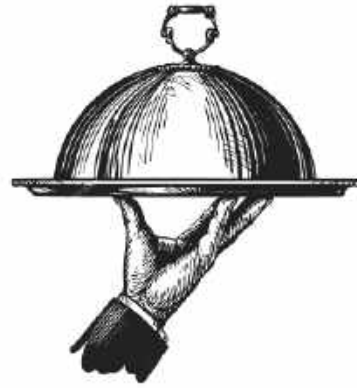
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★ Golden Menu

EXTRA CHARGE DISHES

<p>(GF) Frida's Surf and Turf Slow cooked lobster and grilled filet mignon, with farm leaves, agave honey, demi-glace, walnuts and bacon</p>	<p>EP 3,080 AI 2,320</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>
<p>Tasting Menu 5-Courses subject to seasonal products with the highest quality of premium protein. (Ask your waiter about the Chef's selection for this evening)</p>	<p>EP 2,700 AI 1,950</p>
<p>Magical Journey of the Mexico taco Experience Tasting menu focused on tacos; the most creative and delicious way to express our roots. (Ask your waiter about the Chef's selection for this evening)</p>	<p>EP 1,650 AI 1,250</p>

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

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Desserts

Sweet Corn 320
Regional soft corn cake, tres leches sauce, caramelized popcorn and strawberry ice cream

Frida's Forest Peaches 320
Toffee, pumpkin seeds, pastry puff, lychee and honeybee ice cream

GF Chocolate Chochoyotes from Oaxaca 320
70% ganache chocolate, blackberries, flourless chocolate cake chochoyotes, chocolate and cinnamon sauce, champurrado ice cream

Crispy Apple, Date and Walnuts 320
Philo dough, walnuts, apple, cinnamon, butter, and Cotija cheese ice cream

Churros 320
Rice pudding ice cream with pine nuts, orange and chai syrup

Soft and Creamy Jericaya 320
Candied walnuts, crumble, cajeta and lemon ice cream

Mexican Piñata EP 1,050 AI 850
Mexican dessert: chocolate coating, chocolate mouse, biscuit, pinole, atole sauce and corn ice cream

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