



L = with dairy

V = no dairy; no animal protein



EL CIRUELO

Tepoztlán

Appetizers to share

L Jalisco Panela Cheese in Hoja Santa <i>pickled cactus, macha sauce & totopos</i>	\$227
Fava Beans Gorditas with Pork Rinds (3) <i>pickled cactus, avocado & Ocosingo cheese</i>	\$175
Barbacued Ocopus Tostadas (3) <i>radish, cucumber, onion, cilantro, guacamole</i>	\$218
) Chorizo & Potato Fried Tacos (6 halves)	\$165
Pork Chilorio Tacos (6 halves)	\$175
V Hummus & Greek Yogurt with Habanero	\$220
L Grasshopper Powdered Quesillo Tostadas <i>with guacamole</i>	\$165
L Goat Cheese Chalupa	\$ 75
) L Pork Rinds Croquettes (4) <i>serrano chile sauce</i>	\$195
Mixed Appetizers (3-4 persons) <i>1 Goat Cheese chalupa, 2 quesillo grasshopper tostada, 1 fava beans & pork rind gordita 2 pork rind croquettes, 2 chilorio taco halves</i>	\$395

Starters

Fish Tiradito in Red Leche de Tigre <i>Rocoto sauce on the side)) & green lime</i>	\$310
Octopus and Shrimp Cocktail <i>clamato, bruja sauce, cucumber, radish, onion, avocado</i>	\$285
Crab Meat stuffed Chilies (2) <i>Stuffed chipotle chiles, plantains & cilantro sauce</i>	\$240
V L Corn Cake with Poblanos <i>poblano chilies creamy sauce</i>	\$185
V Hibiscus Enchiladas in Chipotle Sauce	\$195

Soups

L "Dry" Capellini Pasta <i>Rancho Cheese, dry pasilla chillies, pork rinds, avocado</i>	\$159
V Brack Bean Soup <i>Totopos, avocado, fresco cheese & pasilla chillies</i>	\$149
V Harvest Corn Soup <i>Corn, zucchini flowers, huitlacoche, masa balls, zucchini</i>	\$ 159
L Mushroom Cream Soup <i>White wine, buttered bread slice with pasley</i>	\$ 195
Yucatán Lime Soup <i>Chicken bits, tortilla slices, red pepper, lime</i>	\$140

Salads

V Green "El Ciruelo" Salad	\$180
V L Baby Tomatos in Tomato Juice & Burrata <i>basil olive oil</i>	\$195
V L Zucchini Carpaccio <i>parmesan cheese, zucchini grilled seeds, sesame oil</i>	\$165

Eat deliciously, live slowly

elciruelo.com.mx

Specials

Corn Esquites & Shrimp Brochettes (2) <i>Chiltepin chile & grasshopper mayonnaise</i>	\$195
L Nogada Crêpes (Starter 1, Entrée 2) <i>ground meat filling, goat cheese nogada, parsley, pomgranade</i>	\$175/ \$245
Pork Filet in Penut sauce <i>White rice, green fava beans</i>	\$ 315

Entrées

POULTRY

Rosemary & Citrus Chiken Breast <i>Grilled mushrooms and white rice</i>	\$305
Chicken Breast in Mole <i>Plantains, Red Rice & Black Beans</i>	\$295
L Huitlacoche Stuffed Chicken Breast <i>Goat cheese sauce, basmati rice</i>	\$320
Duck Enchiladas, Pumpkin Seed Sauce <i>Cotija cheese, radish</i>	\$368

BEEF

Charcoled Angus Flank Steak (7oz) <i>Poblano strips, cambray potatoes, "burned" sauce.</i>	\$385
Sonora Beef Filet (7oz) <i>Sauces: 3 peppers or pasilla chilies & red wine</i>	\$479
Brisket Enchiladas <i>Red wine & pasilla sauce</i>	\$295
Cecina (salty) Steak <i>L Mole enchilada, cream, refried black beans, guacamole</i>	\$375

PORK & LAMB

Cochinita Pibil Enchiladas <i>Purple onion, habanero and Manzano chilies</i>	\$ 345
Porkebelly Tacos (3) <i>Green tomato chutney & morita chilies</i>	\$ 295
Lamb Osobuco Stew (2 persons) <i>3 chilies sauce, sweet potato puree & plantains</i>	\$ 490
FISH & SHRIMPS	
Green Butter Charcoled Salmon <i>Coliflower puree, grilled asparagus</i>	\$395
Veracruzana style Fish Filet	\$320
Curry Fish Filet <i>Yellow curry, almonds, coconut rice & white raisins</i>	\$320
) Our Shrimp Tacos (2) <i>Chipotle mayonnaise, purple cabbage & sprouts</i>	\$240

Desserts

V Fruity Grapefruit Jelly	\$ 90
L Guava Crème Brûlée	\$ 125
L Mexican Tiramisú	\$ 110
L Corn Flan	\$ 115
L Passion Fruit Cheese Cake	\$ 125
L Our House Chocolate Cake	\$ 125
V Sorbet of the Day	\$ 95
L Homemade Ice Cream: <i>Vainila, Chocolate, Cajeta</i>	\$ 110