



## APPETIZERS

3 Octopus Tostadas <i>Radish, Cucumber, Onion, Cilantro</i>	\$215
Oaxaca Cheese wrapped in Hoja Santa	\$145
Greek Yogurt with Habanero	\$220
4 Goat or Fresco Cheese Chalupas	\$155
Mixed Appetizers (3-4 persons) <i>Goat Cheese and Fresco Cheese Chalupitas, Porkrind powder Tostadas, Chilorio Tacos, Guacamole</i>	\$440
Fried Chorizo and potato tacos	\$145
Porkrind Tostadas, Guacamole (3)	\$145
Chilorio Tacos (wheat Tortillas) (4)	\$175
Grasshopper Tostadas, Guacamole (3)	\$180

## STARTERS

Black Chipotle Tuna Ceviche <i>Marinated cubes of Tuna in Lemon juice and Chipotle powder.</i>	\$240
Crab stuffed Chipotles (2) <i>with fried Plantain and Cilantro sauce</i>	\$240
Cactus "Tower" <i>with Huitlacoche &amp; Goat Cheese</i>	\$195
Corn Cake <i>with creamy Poblano sauce</i>	\$180
Hibiscus fried Enchiladas (veggie)	\$195
Red Cappellini with Poblano chilies <i>Rancho Cheese, Pasilla Chilies, Chicharron, Avocado</i>	\$165

## SALADS

Green El Ciruelo Organic Salad	\$180
Tomatos and Feta Cheese Salad <i>Almond Pesto</i>	\$175
Zucchini Carpaccio <i>Parmesan Tuiles &amp; Seasoned Pumpkin seeds</i>	\$165

## SOUPS

Back Bean Soup with <i>Rancher</i> sides <i>Avocado, Fried Tortillas, Cotija Cheese &amp; Pasilla Chili</i>	\$148
Corn crop Soup <i>White Corn, Zucchini, Masa, Poblano Chilies</i>	\$139
Coriander Soup <i>Roasted Almonds &amp; White Wine</i>	\$139

## SPECIALS

Shrimp & Octopus "coctél" <i>Radish, Bruja Sauce, avocado, Cilantro, Cucumber</i>	\$215
Lamb Ossobucco barbacue (for two) <i>3 Chilies, Plantain and Sweet Potato Purée</i>	\$490

## ENTRÉES

### CHICKEN & DUCK

Rosemary & Lemon Chicken Breast <i>With grilled Mushrooms &amp; White Rice</i>	\$ 305
Mole Chicken Breast <i>Plantain Stuffed, Red Rice &amp; Beans</i>	\$295
Huitlacoche Stuffed Chicken Breast <i>Goat Cheese Sauce &amp; Basmati Rice</i>	\$320
Duck Confit Enchiladas <i>Pumpkin Seed sauce, Cotija Cheese, Radish</i>	\$ 368

### BEEF

Charcoaled Skirt Steak (200g) <i>Poblano Chilies, Cambray fied Potatos</i>	\$350
Beef Filet, breaded Onions (200g) <i>Charcoaled, Chile Ancho Sauce, Potato Puré</i>	\$385
Brisket Enchiladas <i>Red Wine, Radish, Pasilla Chilies</i>	\$295
Yecapixtla salted Steak <i>Mole Enchilada, Cream, refried black Beans, grilled Chilies &amp; Guacamole</i>	\$389

### PORK

Green Mole Pork Filet (200g) <i>Herbs Tamal, Ayocote Beans y Purple Onion</i>	\$ 329
Pibil Pork Enchiladas <i>Purple Onions, Habanero and Manzano Chilies</i>	\$ 345

### FISH

Charcoaled Salmon <i>Green Butter, Coliflower Purée, Grilled Asparagus</i>	\$395
Veracruzana Red Snapper <i>Onion, Tomato, Garlic, Olives, Basmati Rice</i>	\$385
Shrimp Tacos in blue Tortillas <i>Chipotle &amp; cumin, fried Plantains</i>	\$240

eat with gusto, live slowly

elciruelo.com.mx