



SEASONAL DISH
Chiles en Nogada
 \$385



APPETIZERS

- Tapalpa Panela Cheese, with Hoja santa \$195
- Fava Beans Gorditas (3), "pressed" Chicharrón \$125
Pickled cactus, avocado & Ocotzingo cheese
- Octopus Tostadas (3) \$218
Radish, Cucumber, Onion, Cilantro
- Fried Chorizo and Potato Tacos \$165
6 halves
- Pork Chilorio Tacos (wheat Tortillas) \$175
- Greek Yogurt & Hummus with Habanero \$220
- Grasshopper Tostadas (3) \$218
- Goat or Fresco Cheese Chalupas (4) \$165
- Porkrind Croquettes (3) \$195
Serrano chiles & avocado sauce
- Mixed Appetizers (3-4 persons) \$440
Goat Cheese and Fresco Cheese Chalupitas, Porkrind Croquettes, Chilorio Tacos, Guacamole

STARTERS

- Black Chipotle Tuna Ceviche \$240
Marinated cubes of Tuna in Lemon juice and Chipotle powder.
- Octopus and Shrimp Cocktail \$245
Clamato Sauce, Cucumber, Radish, Onion
- Crab stuffed Chipotles (2) \$240
with Fried Plantains and Cilantro Sauce
- Huitlacoche Crêpes \$195
Goat Cheese and Tomatillo Sauce.
- Corn Cake \$185
with Creamy Poblano Sauce
- Hibiscus Olive-oil-fried Enchiladas \$195
Vegetarian

SALADS

- Green El Ciruelo Organic Salad \$180
- Tomatos and Feta Cheese Salad \$175
Almond & Basil Pesto
- Zucchini Carpaccio \$165
Parmesan Tuiles & Seasoned Pumpkin seeds

SOUPS

- Red Cappellini with Poblano Chilies \$159
Rancho Cheese, Pasilla Chilies, Chicharron, Avocado
- Black Bean Soup \$39
Totopos, Fresco cheese, Fried Pasilla Chillies
- Spanish Gazpacho (Salmorejo) \$145
Cold Soup with Butter-Bread Croutons
- Coriander Soup \$149
Roasted Almonds & White Wine

SPECIALS

- Yucatán Lime Soup \$148
Chicken bits, Onion, Red Peppers and totopos
- Crispy Porkbelly Tacos \$295
Green Tomatillo Chutney
- Fish in Curry Sauce \$315
Yellow Curry, almonds, Coconut Rice & Blonde Raisins

ENTRÉES

CHICKEN & DUCK

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

BEEF

- Charcoaled Skirt Steak (200g) \$305
Poblano Chilies, Cambray fied Potatos
- Beef Filet, Fried Leek (200g) \$385
Charcoaled, Chile Ancho Sauce, Potato Puré
- Brisket Enchiladas \$295
Red Wine, Radish, Pasilla Chilies
- Yecapixtla salted Steak \$389
Mole Enchilada, Cream, refried black Beans, grilled Chilies & Guacamole

PORK & LAMB

- Pibil Pork Enchiladas \$345
Purple Onions, Habanero and Manzano Chilies
- Lamb Ossobucco Stew (for two) \$490
3 Chilies, Plantain and Sweet Potato Purée

FISH

- Grilled Salmon \$395
Green Butter, Coliflower Purée, Grilled Asparagus
- Veracruzana Style Fish Filet \$320
Onion, Tomato, Garlic, Olives, Basmati Rice
- Shrimp Tacos in Blue Tortillas \$240
Chipotle Mayonnaise

DESERTS

- Guava Crème Brûlée \$125
- Puerto Rico Coconut pudding \$95
- Corn Flan, Caramelized Nuts \$115
- Passion Fruit Goat Cheese Pie \$125
- Chocolate House Cake \$125
- Sorbet (ask about today's flavour) \$95
- Home-made Ice Cream \$110
Vanilla, Coffee, Chocolate, dulce de Leche

eat with gusto, live slowly

elciruelo.com.mx