

Desde: 17/01/25



L = With Dairy

V = No Dairy, Vegetarian



To Share

- L Panela Cheese from Tapalpa \$276
Wrapperd in Hoja santa, with cactus
- Fava Beans Gorditas w/ Pressed Porkrind (3) \$175
Pickled Cactus, Avocado & Ocosingo Cheese
- Octopus Tostaditas (3) \$245
Radish, Cucumber, Onion, Cilantro, on Guacamole Base
- Chorizo & Potato little fried Tacos (6 halves) \$165
- Chilorio (Pork in Achiote) Tacos (6 halves) \$185
- L Hummus/ Greek Yogurt, Habanero \$245
- L Oaxaca Cheese & Grasshopper Tostadas \$185
On Guacamole Base
- L Goat Cheese & Ocosingo Chalupa \$79
- L Pork Rind Croquettes (3) \$165
Serrano chilies dip
- Assorted Appetizers (3-4 persons) \$395
1 Goat Cheese Chalupa, 2 Oaxaca Cheese & Grasshopper powder tostaditas, 1 Fava Beans & Porkrind Gordita, 2 Pork rind Croquettes, 2 Chilorio Tacos

Starters

- Catch of the day Tiradito, Leche de Tigre \$338
Peruvian Rocoto Sauce (on the side) + Green Lime
- Octopus and Shrimp Cocktail \$310
Clamato, Bruja Sauce, Cucumber, Radish, Onion, Avocado
- Crab-stuffed Chipotle Chilies (2) \$265
Plantains, Cilantro Sauce
- Corn Cake \$205
Creamy Poblano Chilies Sauce
- V Hibiscus Enchiladas, Chipotle Sauce \$235

Soups

- L Capellini "Dry" Soup \$175
Rancho Cheese, Dry Pasilla Chilies, Pork Rinds, Avocado
- L Black Beans Tarasca Soup \$169
Fried Tortillas, Avocado, Fresco Cheese & dry Pasilla chilies
- V Corn Harvest Soup \$169
Mushrooms, Huitlacoche, Zucchini, Zucchini Blossoms
- L Mushroom Soup w/ White Wine \$195
Parsley Buttered Bread
- Izamal Chicken & Lime Bouillon \$179
Tortilla fried strips, red Peper & Yucatán Lime

Salads

- V Green Regional Salad \$210
Avocado, Cucumber, Cambray Tomatos, Sprouts, Pumpkin Seeds
- L Peeled Small Tomatos & Burrata \$255
Tomato Juice, Basil Infused Olive Oil
- L Zucchini Carpaccio \$218
Parmesan Tuilles, Grilled Pumpkin Seeds, Sesame Oil Vinaigrette

Eat Deliciously, Live Slow

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Specials

- L Crab & Shrimp Ravioli \$345
MAIN Citrics, Saffron, Butter & Cream
- Cod Tamal stuffed Chile with White Mole \$325
MAIN en chile ancho y camanrones

Main

POULTRY

- L Rosemary & lime Charcoaled Chicken Brest \$305
Rosemary Butter, Potato Puré & Grilled Veggies
- Xico Mole Chicken Brest \$325
Plantain Stuffed, Red Rice, Black Beans
- L Huitlacoche Stuffed Chicken Breast \$350
Goat Cheese Sauce, Basmati Rice
- L Duck Enchiladas, Pumpkin Seed Sauce \$378
Cotija Cheese, Pumpkin Seeds & Radish

BEEF

- Angus Flank Steak , Charcoaled (200g) \$415
Pickled Cactus, Cambray Potatos, "Tatemada" Sauce
- Sonora Filet (200g) \$479
Sauces: 3 Peppers or Pasilla Chilies & Red Wine
- Brisket Enchiladas \$315
Red Wine & Pasilla Chilies Sauce, Radish
- L Salted thin Yecapixtla Steak \$395
Mole Enchilada, Cream, fefried Black Beans, Guacamole

PORK

- Maya Cochinita Pibil Enchiladas \$285
Purple Onion, Habanero & Manzano Chilies
- Pork Belly Tacos (3) \$295
Tomatillo Chutney Morita Chilies
- Pork Filet in Peanut Sauce \$315
White Rice & Fava Beans

FISH & SEAFOOD

- Grilled Salmon \$395
- L Green Butter, Sweet Potato Puré y Asparagus
- Catch of the Day Veracruzana Style \$365
- Catch of the Day in Panko (breaded) \$360
Frech Fries, Tartar Sauce
- Shrimp Tacos (2) \$265
Chipotle Mayo, Cole & Sprouts

DESSERTS

- L Guava Crème Brûlée \$135
- L Mexican Tiramisú \$120
- L Corn Flan \$125
- L Goat Cheese, Passion Fruit Cake \$135
- L Chocolate Cake \$135
- V Sorbet of the Day \$100
- L Homade Ice Cream: Vanilla, Chocolate, Dulce de Leche \$120