



**CIRUELO**  
Desde 1993 Tepoztlán

33  
años

## TO SHARE

**Mixed Tepoztlán Appetizers** (4 persons) 415  
10 pieces: two goat cheese chalupas + two fava bean and pressed pork belly gorditas + two potato and longaniza sausage flautitas + two chilorio (spiced pork) taquitos + two pork belly croquettes.

**Fava Beans & Chicharrón Gorditas** 215  
Market-style gorditas stuffed with fresh green fava beans from Coatepec, Puebla, pressed pork belly (chicharrón prensado), and Ocosingo cheese from Chiapas.

**Chorizo and Potato Flautitas (tacos)** 185  
Six small tacos, with serrano sauce in homemade nixtmal tortilla

**Chilorio Tamales** 205  
Four small tamales filled with chilorio (spiced pork) in a coarse house-made nixtamal dough and fresh "albañil" salsa, served in a bamboo steamer over a banana leaf.

**Goat & Ocosingo Cheese Chalupas** (3) 225  
Native corn dough chalupas topped with goat cheese, sprouts, and a black bean paste base, with avocado leaf.

**Tostadas Trio** 195  
1) Grasshoppers 2) powdered pork rinds  
3) Huauzontle (aztec brocolli) and tahini sauce  
Try the three versions, or make your own mix

## STARTERS

**Crab Chiles with Plantain** 285  
Chipotle peppers stuffed with Gulf of Mexico crab, bathed in a cilantro sauce.

**Hibiscus Enchiladas in Pink Mole** 220  
Two house-nixtamalized blue corn tortillas, filled with hibiscus flowers, covered in a Taxco-style pink mole.

**House Green Leaf Salad** 195  
Mixed organic lettuces from Tepoztlán, cherry tomatoes, sprouts, pumpkin seeds, and house vinaigrette.

**Purslane, Green Beans y Cucumber Salad** 215  
With sesame seeds, dill vinaigrette, touch of honey

**Ranch Style "dry" Vermicelli** 210  
Fresco Cheese, pork rinds, fried pasilla chile, avocado & Ocosingo cheese cream

**Tarasca Bayo Beans Soup** 195  
Fresco cheese, fried pasilla chile, avocado & fried tortilla bits

**Yucatán Lime Soup** 190  
Chicken broth, tomato, onion, bitter lime juice

## SEASONAL

**Cold Avocado Soup** 185  
Fried tortilla confetti, fresco cheese & macha-oil chilli drops

**Crab Tostadas** (3) 210  
Cilantro and serrano chile base

**Pork Belly Croquette** 145  
On "dry" vermicelli pasta with lemon chili sauce

## ENTRÉES

**Sonora Angus Filet** 200g 549  
Butter & potato purée, bone marrow sauce, red wine & mixed peppers + roasted vegetables

**Salted Yecapixtla Beef Strip** 468  
With mole enchilada & epazote infused black beans

**Charcoled Angus Flank Steak Strips** 190g 495  
Picked cactus, parsley potatoes, roasted onions

**Rosemary & Citrus Chicken** 315  
Marinated sous vide chicken breast, over butter potato puré & roasted vegetables

**Ciruelo Chicken Mole** 345  
Rolled flattened chicken breast stuffed with plantains bathed in xico mole + red rice and beans from the pot

**Huitlacoche stuffed Chicken** 375  
Rolled flattened chicken breast, stuffed with corn black mushroom paste (huitlacoche), bathed in goat cheese sauce, served with and basmati rice

**Brisket Enchiladas** 298  
Ten hours stew with tempranillo red wine and pasilla chilies

**Two Moles Duck Enchiladas** 395  
House classic: pulled duck stuffed tortillas with pumpkin-seed sauce and xico mole

**Mayan Pork "Pibil" Enchiladas** 315  
Three pibil "from the box" enchiladas, slow cooked with Yucatán bitter orange juice & achiote

**Pork Belly in Square Wraps** 295  
Three blue & white square tortillas, yellow tomato chutney & morita chili

**Guaymas Shrimps Tacos** (2) 285  
Chipotle Mayonnaise, cabbage and carrot julienne

**Marinated Charcoled Salmon** 425  
Miso, soy, basmati & wild rices + roasted vegetables

**Bass Meunière** 345  
Noisette butter, capers and parsley

**Corn Field Ravioli** 295  
Huitlacoche stuffed wheat ravioli with black corn mushroom & epazote with zucchini blossom sauce + lemon chili sauce droplets

## GUACAMOLES

### SONORA

Avocado \$ 195  
Red onion  
Cilantro  
Tomato  
Fresco Cheese  
Chiltepín Chili



### CLÁSICO

Avocado \$ 175  
Red onion  
Cilantro  
Tomato

### YUCATÁN

Avocado \$ 205  
Red onion  
Cilantro  
Tomato  
Habanero Chili  
Pork Belly Rinds

### RANCHO

Avocado \$ 225  
Red onion  
Cilantro  
Tomato  
Ocosingo Cheese  
Fried Ancho Chili  
Pork Rinds

### OAXACA

Avocado \$ 195  
Red onion  
Cilantro  
Tomato  
Grasshoppers

## DESSERTS

### Guava Crème Brulée 185

Traditional French recipe,  
with pink guavas from Punta de Ixtla

### Mango, Tapioca & Coco 145

In coconut cream with spearmint leafs

### Corn Flan 125

With sugar coated pecans y agave honey

### Belgian Chocolate Mousse 150

### Dulce de Leche Tamal 125

Made with Goat Milk

### House Ice Creams

Cinnamon 135  
Marzipan 140  
Vanilla 125

### Mango Sorbet 130

*Live slow, eat deliciously*

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## COFFEE & TEA

Americano or Caffè espresso 65

Double espresso 90

Cappuccino or Latte 75

Hot or Cold Chocolate 70

Golden Milk 85

Chai with Milk 85

Café de Olla 45

Sweet Cinammon coffee

### Twinings Tea 70

1) Lemon-Rose- Hibiscus 2) Peppermint

3) Camomille 4) Roiboos- Strawberry-Vanilla

5) Orange-Mango-Cinnamon

6) English Breakfast 7) Earl Gray 8) Chai-Vanilla

9) Indian Chai 10) Green-Jazmin

11) Four Red Fruits

## Some of our HOUSE COCKTAILS



NEGRONI 266



HIBISCUS MEZCALITA 190



MARGARITA 180

Tamarind 210  
mango 260



SPRESSO MARTINI 250



PIÑA COLADA 220



ST. GERMAIN  
SPRITZ 390