



CULINARY STREET CHRONICLES

ESQUITES WITH BEEF MARROW 

Creole corn kernels, beef marrow, fresh cheese, lemon and chipotle mayonnaise

200

GUACAMOLE & CHUCK FLAP ANGUS  (3.5 oz) 

Grilled strips of quality angus beef, avocado from Michoacan, tomato, onion, coriander, serrano chili, saratoga potato and chorizo powder

250

DRY NOODLE  (3.5 oz) 

Noodles, chipotle sauce, corn tortilla, pork belly, coriander, radish, cream

190



FROM THE GOURMET TORTILLERIA

At Gourmet Hall, we produce our own artisanal tortillas with creole corn every evening

OCTOPUS CRACKLING TACO  (1 pc) (2.8 oz) 

Octopus from Progreso Yucatan with crackling pork, fried kale and grated cashew, bean puree

250

FRIED SHRIMP QUESADILLA WITH TOMATE SAUCE  (2.1 oz) 

Crispy tortilla stuffed with sweet corn and tarragon, stewed shrimp and light tomato broth

250

FRIED POTATO TACO, GARLIC CONFIT AND ANGUS SHORT RIB  (2.8 oz)

Crispy tortilla stuffed with potato, garlic confit, Angus short rib and roasted red sauce

370

TACOS AL PASTOR OR TROMPO ARE THE VARIETY OF TACOS MOST POPULAR IN MEXICO. IN JULY 2019, THE GASTRONOMIC GUIDE SITE "TASTE ATLAS" CHOSE THEM LIKE THE BEST FOOD IN THE WORLD.

CLASSIC TACOS AL PASTOR  (Order of 2) (4.2 oz) 

Pork marinated with an ancient secret recipe, pineapple, avocado sauce, coriander and onion

250

BEAN TEATELA WITH MUSHROOM MOLE  

Corn dough, bean filling, holy leaf, avocado, coriander, cotija cheese, radish, baby onion, mushroom mole

140

OCTOPUS WITH PIPIAN  (4.2 oz)  

Pipain, octopus, radish, baby corn, cauliflower, coriander, lemon

390



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WOK-WOK

ASIAN CUISINE

APPETIZER

ALOHA POKE (3.5 oz)

Tuna, crab meat, cucumber, seaweed, fish roe, pickles, sweet corn, jalapeños, tomato, onion and chili sauce

750

UH! MAMI! POKE (3.5 oz)

Salmon, crab meat, mango, wakame seaweed, edamame, tomato, tobiko fish roe, cucumber, chives, pickles, sriracha sauce and mayonnaise

750

SOUPS

NOODLES, SEAWEED, MUSHROOMS, CHIVES AND EGG

SHOYU RAMEN (2.8 oz)

Braised pork belly, rice noodles, egg, pork and chicken broth, dashi powder, fish sauce and soy sauce

270

RED CURRY (4.2 oz)

Boiled chicken, red curry paste, coconut milk, red pepper, fish sauce, lime, curry powder and rice

350

YELLOW CURRY (4.2 oz)

Shrimp, orange bell pepper, red bell pepper, coconut milk, fish sauce, yellow curry pasta

380

YUKI UDON VEGAN

Bell pepper, broccoli, carrot, bok choi, shiitake, mirin and worcester sauce

280

CHOP SUEY (4.2 oz)

Beef, bean sprouts, mushrooms, oyster sauce, Asian vegetables, soy sauce

450

PAD THAI

Rice noodles, egg, oyster sauce, peanuts and thai sauce

410

Shrimp (5.2 oz)

Tofu

310



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APPETIZER

SMOKED BACON WRAPPED JALAPEÑO (4 pcs) <i>Stuffed with artisan chorizo, Cheese Cream, blue cheese</i>	200	BUFALO WINGS (6 pcs) 🔥 <i>Classic chicken wings smoked for 4 hours served with carrot, celery sticks, blue cheese dressing, served with fries</i>	380
LOADED GOURMET FRIES <i>French fries, smoked brisket (4.2 oz), BBQ sauce, garlic mayonnaise, chives, grana padano cheese</i>	480		

FROM THE SMOKER OVEN

BBQ ST. LUIS PORK RIBS (10.5 oz) <i>(To share)</i> <i>Smoked for 4 hours served with coleslaw, grilled corn and special BBQ sauce</i>	350	CRISPY CHICKEN BURGER (5.2 oz) <i>Crispy chicken burger, served with fries, sweet coleslaw and special sauce</i>	260
USDA ANGUS QUALITY SMOKED BRISKET (7 oz) <i>Slow baked for 14 hours in an apple wood smoker, served with brioche bread and house BBQ bread</i>	350	PORK BELLY SMOKED (7.7 oz) <i>Mashed potato, BBQ sauce, yellow corn, smoked pork belly, pickles, coleslaw, brioche bread</i>	580
BRAISED SHORT-RIB (7 oz) <i>Braised short rib, sweet potato puree, sweet corn polenta, mix of baby leaves, beed demi-glace</i>	420		



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FORNO

ITALIAN CUISINE

SALADS (To share)

CAPRESE HEIRLOOM

Buffalo mozzarella cheese, organic heirloom tomato, extra virgin olive oil, Genovese pesto and decanted tomato juice

360

MEDITERRANEAN

220

Feta cheese, tomato, cucumber, black and green olives, colored bellpeppers, lemon juice, extra virgin olive oil, oregano and capers

TOMATO SALAD

Jocoque, yogurt, cherry tomato, lemon, garlic, cumin, thyme, oregano, chilli flakes, rustic bread, olive oil

250

SIGNATURE PIZZAS

All our pizzas are handmade with our Neapolitan-style or Roman-style dough and fresh buffalo mozzarella cheese

BIANCO 4 FORMAGGI

Mozzarella bocconcino, goat cheese, blue and parmesan chesse, figs, cherry tomato, basil, marinated in olive oil with truffle essence

300

MORTADELLA PIZZA

370

Case sauce, mortadella , burrata cheese, pesto, pistachio powdered, basil

CARNÍVORA

Artisanal Italian sausage , cherry tomato, organic arugula and prosciutto de Parma slices

320

MARCOPOLO STAR

390

Star-shaped Roman dough pizza, corners stuffed with goat cheese, fresh tomato bruschetta sauce, pork leg ham, basil and white truffle oil

POLPETTE

Slow-cooked Angus meatballs sprinkled with Parmesan cheese and rustic tomato sauce

350

CORNETTO FRITO

250

Fried pizza dough, mozzarella cheese, arugula pesto, Kalamata olive dust and traditional aioli

SPINACH PIZZA

350

Fresh mozzarella, sautéed spinach, goat cheese, fried spinach, avocado, basil, olive oil, chili flakes

SIGNATURE PIZZAS

LASAGNA

Lasagna pasta, homemade tomato sauce, cheese sauce, Bolognese, parmesan cheese, pesto, creamy cheese, basil

330



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LA PANGA

SEAFOOD

APPETIZER

BLACK SHRIMP AGUACHILE (3.5 oz)	250
<i>Marinated with lemon, habanero chili and vegetable ashes</i>	
SEAFOOD MOSAICS (4.9 oz)	320
<i>Tuna, salmon, fish, octopus, seafood sauce, sorrel, creamy avocado, coriander, sea foam salt</i>	

TIRADITOS

Tiradito is a dish of fresh raw fish, cut in the form of sashimi

TUNA (3.5 oz)	220
<i>Farmed yellowfin tuna, garnished with red "leche de tigre" (sauce), red onion, celery, cucumber, avocado mousse and coriander</i>	
SALMON (3.5 oz)	265
<i>Fresh salmon, garnished with green "leche de tigre" (sauce), red onion, celery, cucumber, avocado mousse and coriander</i>	
FISH (4.2 oz)	350
<i>Sea bass scallops, garlic sauce, parsley oil, shallot, cucumber, lemon, olive oil, sorrel, edible flowers, sea foam salt.</i>	

TOSTADAS AND SOMETHING ELSE

All our fish and shellfish are cured with lemon, seasoned with a special touch from our chef

SHRIMP TOSTADA (6.3 oz)	220
<i>Deep-sea shrimp, marinated with "leche de tigre", red onion, cucumber, celery, coriander, grilled avocado</i>	
SOFT SHELL CRAB TOSTADA (2.8 oz)	710
<i>Chicharronera tostada, soft Shell crab, mayonnaise, avocado, spring onion, radish</i>	

CHEF'S SPECIALS

GOURMET HALL STYLE FISH AND CHIPS (5.2 oz)	280
<i>Catch of the day, pea purée with mint, tartar sauce, homemade potato and sweet potato chips</i>	
SHRIMP SKEWERS (5.2 oz)	220
<i>Shrimp skewers marinated in Sinaloa-style sauce with sautéed vegetables and lemon-garnished spinach</i>	
LOBSTER ROLL (4.2 oz)	380
<i>Brioche bread, shrimp and lobster, butter, shallot, garlic, lemon, chives, potato chips, tartar sauce</i>	



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