



mESTIZA

RAÍCES LATINAS



STARTERS

GUACAMOLE

Northern-style mashed avocado · pico de gallo · cilantro · grilled panela cheese
250g

ROASTED CORN

Jalapeño yogurt sauce · epazote aioli and worm salt
180g

BEEF CARPACCIO

Artichoke heart · Grana Padano cheese grated tableside · habanero chile pesto
120g

OCTOPUS

Grilled onions · balsamic chipotle sauce · wild oregano
150g

GRILLED PANELA CHEESE TIRADITO

Grilled panela cheese · on jalapeño gazpacho · cancha · red onion
80g

BEEF EMPANADA

Baked · accompanied by tomato cassé · 1 piece · 120g

BURRATA WITH MOLE

Homemade almond mole · on roasted plantain · almonds · toasted sesame seeds
120g

ROASTED STUFFED PEPPER

Grilled · stuffed with goat cheese · topped with padrón pepper sauce
pistachio · 150g

CHICHARRÓN FROM LA RAMOS

Served with mashed avocado and tortillas · 200g

PORTOBELLO CARPACCIO

Portobello mushroom slices · burrata · balsamic reduction · 100g





RAW

SHRIMP CARPACCIO

Smoked fish aioli · baked acocil
cilantro · citrus sauce
serrano chile · 100g

TUNA TARTARE

Avocado · red serrano chile · orange and
tangerine dressing · phyllo dough crunch
120g

GREEN CEVICHE

Catch of the day · green aguachile
avocado · sweet potato · cucumber
serrano chile · cilantro · 150g

• TIRADITOS •

CATCH OF THE DAY

Citrus sauce · smoked fish aioli
capers and olives · red serrano chile
120g

SALMON

Ají amarillo · serrano chile
red onion · cilantro · 120g

OCTOPUS

Leche de tigre · mixed chili powder
serrano chile · avocado · cilantro
tortilla chips · 130g

SHRIMP

In green aguachile sauce · jalapeño · fennel
dill · olive oil · 100g

HAMACHI

Citrus sauce · leche de tigre · scallions
charred corn · chili oil · mixed chili powder
120g

TOSTADAS

Handmade blue corn · per piece

TUNA

Avocado · red onion · cucumber · chipotle aioli · sesame seeds · salsa macha · 180g

CAMPECHANA

Shrimp · octopus · scallops · three-chile aioli · cucumber · avocado · 150g

SCALLOP

Yuzu kosho aioli · cucumber · avocado · salsa macha · serrano chile · red onion · 80g



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Accepted payment methods: cash, debit, and credit cards (0% commission). Exchange rate: 1 USD = 17 MXN.



SALADS & SOUPS

KULTURA SALAD

Cherry tomatoes · homemade goat cheese
thyme oil · basil · prepared
at the table · 390g

CAESAR SALAD

Grana padano cheese · fresh anchovies
capers · 320g

MESTIZA SALAD

Feta cheese · cucumber · yellow fresno chiles
padrón peppers · black olives · basil
dill · 300g

CHORIZO SALAD

Green and red tomato · red onion · parsley
cilantro · avocado · balsamic vinaigrette · red
serrano chili · Tajín · crispy chorizo · 260g

ARUGULA WITH BRIE CHEESE

Mustard dressing · red apple
blueberries · walnuts · 270g

CORN DUO SOUP

Yellow corn cream · huitlacoche cream
roasted corn · 300ml

NORTHERN RIBEYE SOUP

Beef broth · rib eye · noodles · vegetables
chipotle · 250 ml

TAQUERÍA

Handmade corn tortilla · 3 pieces

OCTOPUS TACOS

Refried beans · avocado · chipotle sauce
pickled onion · cilantro · 120g

JOSPER-GRILLED SHRIMP TACOS

Avocado · pickled onion · cilantro · chiltepin aioli
100g

SHORT RIB TACOS

12-hour slow-roasted rib · avocado · red onion
cilantro · 150g

FILET TACOS

With La Ramos chicharrón
120g

ROSARITO LOBSTER TACOS

Refried beans · avocado · chipotle sauce
pickled onion · 100g

QUESABIRRIAS

Lamb slow-cooked for 18 hours · aged manchego
cheese · birria broth · 100g

• SPECIALTIES •

BONE MARROW BEEF TACOS

Grilled filet · bone marrow · árbol chile
vinaigrette · avocado · pickled onion
cilantro · 2 pieces · 150g

SKIRT STEAK CRISPS

Crispy manchego cheese · refried beans
chipotle sauce · avocado · pickled onion
1 piece · 130g

SHRIMP CRISPS

Crispy manchego cheese · refried beans
chipotle sauce · avocado · pickled onion
1 piece · 100g



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SOMETHING MORE

MANCHEGO STEAK

In aged manchego cheese sauce • accompanied by padrón peppers and asparagus

Served tableside • 280g

LOADED RIBS

Oven-baked for 18 hours in slow cooking • served in its own juice

accompanied by french fries • 300g

PORK SHANK

Oven-baked for 18 hours in slow cooking with Asturias cider

accompanied by french fries • 300g

ZARANDEADO-STYLE SHRIMP

Chipotle dressing with piloncillo • avocado and cherry tomato salad

350g

ORZO PASTA WITH RIBS

Oven-roasted ribs for 12 hours • blue cheese • fresh black truffle • 200g

WOOD-SMOKED LAMB

Pressure-cooked for 18 hours • demi-glace sauce • smoked salt rub

lemon sauce with habanero • 220g

MESTIZA BURGER

Double meat • cheddar cheese • pickles • secret sauce

wedge fries • brioche bun • 200g



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JOSPER-GRILLED

MEATS

*USDA Prime Quality · homemade tomato
and aromatic herbs*

NEW YORK · 500g

FILET · 280g

PETIT FILET · 225g

RIB EYE · 500g

ARRACHERA · 350g

COWBOY · 550g

AUSTRALIAN WAGYU
JACK'S CREEK FARM

RIB EYE · 400g

NEW YORK · 400g

SEA BASS

Mestiza sauce · pico de gallo with avocado
cilantro · 350g

SALMON

Cambray potatoes · mestiza sauce
olive oil · 220g

LEMON HABANERO CHICKEN

Grilled fennel · lemon sauce with habanero
oregano · 700g

SIDES

GARDEN VEGETABLES

Baby corn · cauliflower · carrot · beetroot · cambray onion · zucchini
asparagus · jalapeños · 150g

ASPARAGUS · 120g

CAMBRAY POTATOES

Olive oil · lemon aioli · parsley · 150g

FRENCH FRIES · 150g

MASHED POTATOES · 180g

CRISPY POTATOES

Grana padano cheese · paprika · caramelized onions · oregano · 150g



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DESSERTS

LA GULA

Chocolate brownie · chocolate chip cookie · salted dulce de leche ice cream
strawberries · mint · 150g

AMAZONIAN

Banana cheesecake · salted caramel sauce · peanut popcorn · 140g

ORIGINAL SIN

Apple pudding · vanilla ice cream · caramel sauce · toasted walnuts · 150g

CARIBBEAN PASSION

Passion fruit mousse cake · berries · meringue · tuil · sesame seeds · 140g

XOCHIMILCO SUNDAE

Pecan pie · handmade sweet potato ice cream · tulip cookie · toasted walnuts
molasses sauce · 150g

DIVINE GELATO

Pistachio ice cream · homemade · toasted pistachios · extra virgin olive oil
black salt · 120g

COFFEES AND TEAS

AMERICANO · 240 ml

CARAJILLO · 120 ml

Coffee beans with chocolate · Licor 43 · strawberry

CAPPUCCINO · 240 ml

RONNEFELDT TEA · 240 ml

ESPRESSO · 50 ml

Apricot & Almond · Almond Dreams

Chamomile · Mint · Morgentau · Dung Ti

ESPRESSO CORTADO · 40 ml

RONNEFELDT TEA · 240 ml

DOUBLE ESPRESSO · 60 ml

Green Dragon · Tie Guan Yin · Pau Mu Tan & Melon

Fancy Sencha · Sencha · Pure Fruit



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