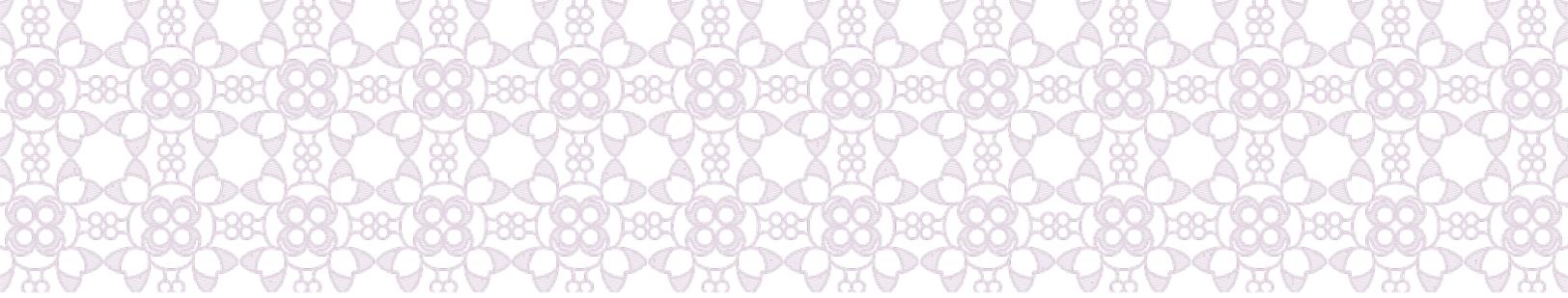


*Dinner*



## *Creative Mexican Cuisine from the heart*

Mexican cuisine from the heart where passion and tradition come together with the soul of the sea and the fire of the land. Chef Anaisa combines the gastronomic richness of Mexico by incorporating ingredients and techniques that enhance freshness and diversity with a harmonious fusion of flavors and techniques that celebrates Mexican culinary culture.

Mole, that mother sauce that embodies the essence of the Mexican cuisine, is the common thread that unites all variants and creations.

Each dish is a celebration of Mexico's gastronomic heritage, with millenary techniques fused with innovation and creativity. The result is an authentic and exciting culinary experience that honors tradition and innovation.

But what truly defines Chef Anaisa's cuisine is her connection to the root of the Mexican cuisine: corn. Through the ancestral process of nixtamalization, corn is transformed into extraordinary tortillas, which become the perfect canvas for creativity and innovation.

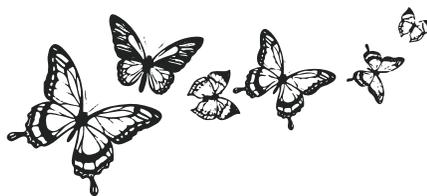


## Raw Cuisine

(ML) (RF)	<b>Fresh Oysters</b> (3 pcs) Clarified aguachile and coriander	210
(MU) (RF)	<b>Sea Bass Carpaccio</b> (120 g) Algae oil, garlic and ginger, black truffle, and fried huitlacoche	295
(SS) (RF)	<b>Kampachi with Guajillo Pepper Alioli</b> (160 g) Fresh kampachi tartare, wakame salad, cherry tomato, and shrimp chicharrón	400
(SS) (RF)	<b>Bluefin Tuna Tartare</b> (160 g) Bluefin tuna, garlic and ginger, wakame seaweed, yuzu alioli, jalapeño alioli, and Istmo tortilla chips	210
	<b>Pastrami Tostada</b> (100 g) Pastrami brisket, aguachile mousse, and lime caviar	120

## Starters

(D)	<b>Rib and Marrow Tetela</b> (160 g) Blue nixtamal, beef rib, plantain purée, red mole, and marrow relish with quinoa	320
	<b>Suckling Pig Tetela</b> (160 g) Suckling pig confit, green sauce, roasted pumpkin flower, and cilantro	380
	<b>Lamb Barbacoa Taco</b> (120 g) Coriander powder, native vegetables, chickpea, and lamb broth	170
(CR) (D)	<b>Lobster Gordita</b> (160 g) Blue nixtamal, lobster, chives, cilantro, capers, green pico de gallo, and potato sauce	260
(E)	<b>Scraped Tortilla with Dry Red Pozole</b> (120 g) Red pozole, lettuce, radish, and jalapeño alioli	160
(D)	<b>Oxtail and Escamoles Tamale</b> (160 g) Tender white asparagus tamale, oxtail, pea sauce, epazote, white truffle, and escamoles	240

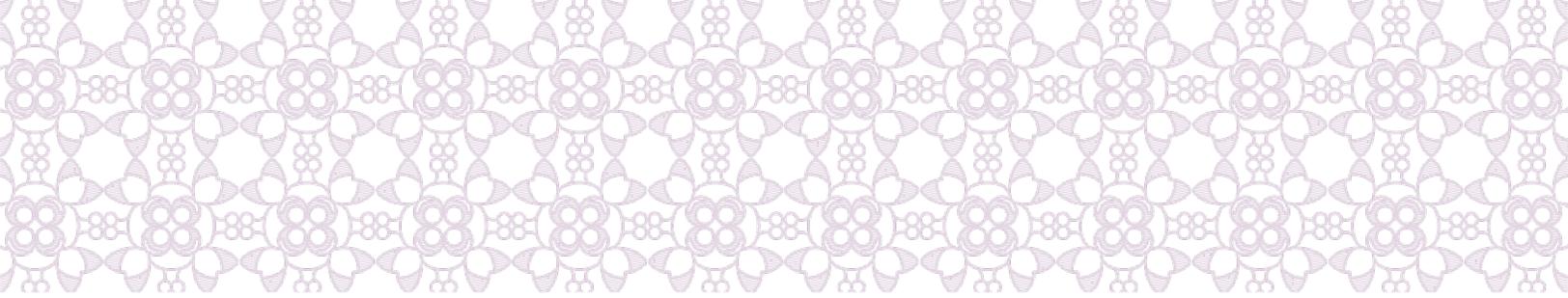


- (G) Contains Gluten   (D) Contains Dairy   (RF) Contains Raw Fish   (CR) Contains Crustaceans  
 (N) Contains Nuts   (SS) Contains Sesame   (E) Contains Eggs   (ML) Contains Molluscs  
 (MU) Contains Mushroom

In compliance with regulations regarding raw ingredients, these menu selections are served at the client's risk. Certain dishes and ingredients are subject to market availability.



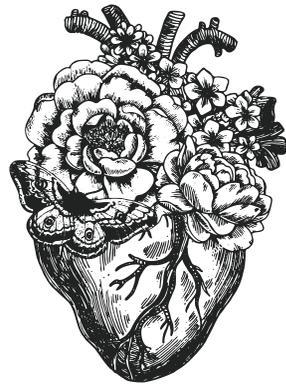
Menu items at all Pueblo Bonito Resorts are trans fat-free. Prices are in Mexican Currency. Tax included. This menu and its items are subject to change according to seasonality and availability.



## Soups and Salads

- (G) (N) Yeast and Wheat Salad** 190  
Romaine hearts, yeast and chive vinaigrette, Persian cucumber, tomato confit, crunchy wheat, almond, and garlic
- (G) (N) (D) Lavender and Bougainvillea Salad** 210  
Preserved heirloom tomato, lavender vinaigrette and bougainvillea, pink mole, burnt butter crumble, and blue cheese
- (D) Pumpkin Flower Cream** 180  
Pumpkin flower cream, jalapeño jam, and foie gras
- (CR) Chilpachole** 290  
Soft shell crab and pickled vegetables

PUEBLO BONITO VANTAGE — MENU LAFRIDA



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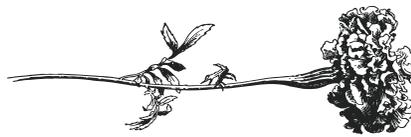
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## Main Dishes

- (ML) (D) Fried Lion's Claw Scallops (6 pcs)** 450  
White wine sauce, butter, old mustard, and epazote
- (ML) (D) (N) Grilled Octopus (210 g)** 380  
Sugarloaf pineapple soak, peanut and guajillo chili, apple cream, and dried chili pepper
- (D) Glazed Beef Tongue and Ossobuco (180 g)** 500  
Demi-glace of Oporto and morita, potato sauce, potato gratin, broccolini, and crispy spinach
- (G) (D) Requeson and Epazote Ravioli (180 g)** 220  
Maizajo, porcini mushroom confit, chili and toasted seeds oil, and quelites
- (D) Lamb Fillet and Foie Gras (180 g)** 880  
Red mole, coriander, and purple carrots
- (D) Zarandeado Red Snapper (180 g)** 600  
Accompanied by "velo de novia" mole, caramelized cipollini, Xnipec sauce, and freshly made tortillas
- Chicken Poussin and Green Caper Mole (210 g)** 440  
Sweet potato purée, agave honey, and broccolini
- Ribeye and Mole Chichilo (180 g)** 550  
Purple cauliflower purée, crispy shallot, Vino de la Reina demi-glacé
- (CR) Soft Shrimp Flautas in Moles (3 pcs)** 380  
Blue nixtamal, Oaxacan black mole, white mole, green pipián, ashes, and green tomato carpaccio

PUEBLO BONITO VANTAGE — MENU LAFRIDA



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## Desserts

- N E **Besitos de merengue** 140  
 White chocolate mousse, merengue kisses, milky passion fruit, and pine nut ice cream
  
- D **Nubes de arroz** 120  
 Vanilla sponge cake, lemon and orange cream, souffléed rice, and “nata” ice cream
  
- D **Nicuatole** 140  
 Native corn, Papantla vanilla, raspberries, white chocolate, kosher salt, and strawberry ice cream
  
- N **Chocolate in textures** 140  
 Real chocolate mousse 70%, white chocolate ganache, sponge cake, rum and chocolate sauce with hazelnut liqueur

PUEBLO BONITO BEYOND HOSPITALITY — MENU LAFRIDA

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- SS Contains Sesame
- E Contains Eggs
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## *Aperitifs*

<b>Leyenda</b>	210
RumChata, walnut/pine nut eggnog, coconut cream, coffee liqueur, and toasted coconut garnish	
<b>Lemon Bourbonade</b>	280
Bourbon whiskey, Amaretto, and lemon juice	
<b>Boulevardier</b>	210
Bourbon, Campari, vermouth, and Angostura bitters	
<b>Negroni Sbagliato</b>	250
Homemade artisanal red vermouth, Campari, and sparkling wine	
<b>Razz Frizz</b>	380
Limoncello, raspberry oleo saccharum, prosecco, and mineral water	

## *Signature Cocktails*

<b>Bailey's Caramel Kahlo (BCK)</b>	390
Cognac, burnt Celaya cajeta, Kahlúa, Baileys, and evaporated milk	
<b>Peach Mule</b>	390
Peach purée, tequila blanco, fresh lime juice, and ginger beer	
<b>Guavarita</b>	350
Aperol, tequila blanco, Controy, fresh lime juice, and guava purée	
<b>Hawaiian Carajillo</b>	320
Roasted pineapple syrup, mezcal, Licor 43, and espresso	
<b>Passion Rouge</b>	320
Passion fruit purée, vodka, pineapple juice, and Aperol infused with berries	
<b>Memento Mori</b>	390
Strega, mezcal, passion fruit purée, fresh lemon juice, and agave syrup	

Prices are in Mexican Currency. Tax included.



## *Classic Cocktails*

<b>Limoncillo</b>	250
Limoncello, strawberry oleo saccharum, and mineral water	
<b>Rock 'n' Rye</b>	180
Whiskey, fresh orange juice, fresh lemon juice, and raspberry oleo saccharum	
<b>Bonnie</b>	300
Drambuie and lemon oleo saccharum	
<b>Ponche Mexicano</b>	450
Extra Añejo Adictivo tequila, lime juice, and fruit punch with piloncillo, guava, pineapple, cinnamon, black pepper, cloves, and jalapeño	
<b>From First to Last</b>	450
Extra Añejo Adictivo tequila, cinnamon bitters, and agave syrup	
<b>Smoked Old Fashioned</b>	390
Montelobos Joven mezcal, Chartreuse, and Campari	
<b>Sparkling Raspberry</b>	350
Montelobos mezcal, raspberry–mango tea–flavored syrup, and Scarpetta white sparkling wine	
<b>Mono Old Fashioned Dulce</b>	390
Jack Daniel's Single Barrel whiskey, Chartreuse, and banana-flavored liqueur	
<b>Citrus Whiskey</b>	350
Artisanal grapefruit bitters, Macallan whiskey, and caramelized grapefruit	
<b>Frida Dorada</b>	280
Turmeric-infused tequila, Grand Marnier, clarified tamarind cordial, and lemon	
<b>Honey and Magic</b>	350
Reposado tequila, St-Germain, lemon, agave syrup, and hoja santa	
<b>Peruano 75</b>	280
Pisco, lemon, passion fruit syrup, and Angostura bitters	
<b>Night in San Miguel</b>	300
Aged rum, pineapple, Aperol, lemon, and stout beer syrup	
<b>Tierra y Fuego</b>	210
Maker's whiskey, lemon, ginger, cinnamon, and lemon juice	
<b>Ananá Fire</b>	350
Aged rum, pineapple, cinnamon syrup, ginger, lemon, and Angostura bitters	
<b>Tierra y Aqua</b>	260
Mezcal, pineapple, lemon, cranberry, natural syrup, saline solution, and aquafaba	

Prices are in Mexican Currency. Tax included.



## Craft Beer

Bottle (355 ml)

<b>Cabotella</b> Style: Golden Ale, 18 IBU bitterness, 5.5% alcohol	195
<b>Peyote</b> Style: India Pale Ale, 65 IBU bitterness, 7.0% alcohol	195
<b>Redhead</b> Style: Amber Ale, 18 IBU bitterness, 5.6% alcohol	195
<b>Red Ale</b> Style: Red Ale, 24 IBU bitterness, 5.2% alcohol	195
<b>Session IPA</b> Style: Session India Pale Ale, 46 IBU bitterness, 5.0% alcohol	195
<b>Blonde Ale</b> Style: Blonde Ale, 20 IBU bitterness, 5.0% alcohol	195
<b>Garra Daga</b> Style: Imperial Stout, 75 IBU bitterness, 9.0% alcohol	195
<b>Carraca</b> Style: Mexican Pilsner, 43 IBU bitterness, 5.0% alcohol	195
<b>Pico Zapato</b> Style: American Pale Ale, 37 IBU bitterness, 6.0% alcohol	195
<b>Golden Ale</b> Fermentation: Ale, 19 IBU bitterness, 4.5% alcohol	195
<b>Agave Lager</b> Fermentation: Lager, 13 IBU bitterness, 4.2% alcohol	195
<b>IPA</b> Fermentation: Ale, 57.1 IBU bitterness, 5.0% alcohol	195
<b>Colimita Lager</b> Style: Light Lager, smooth and slightly creamy body, 27 IBU bitterness, 4.4% alcohol	195
<b>Piedra Lisa</b> Style: Light Lager, smooth and slightly creamy body, 41 IBU bitterness, 4.7% alcohol	195
<b>Ticus</b> Style: Dark Lager, dark and sparkling, with notes of roasted malts, coffee, and chocolate, 22 IBU bitterness, 4.6% alcohol	195

Prices are in Mexican Currency. Tax included.



## *Beer* (355 ml)

XX Lager	80
XX Ambar	80
Victoria	80
Indio	80
Tecate Regular	80
Tecate Light	80
Ultra Michelob	80
Corona Regular	80
Corona Light	80
Modelo Especial	80
Pacifico Regular	80
Pacifico Light	80
Negra Modelo	90
Heineken	90

## *Water & Sadas*

Agua de Piedra	130
Evian (500 ml)	80
Evian (1 L)	130
Fiji (330 ml)	100
Fiji (500 ml)	120
Voss (800 ml)	180
Topo Chico (Mineral water) (600 ml)	120
Agua de Piedra (Mineral water)	200
Perrier (Mineral water)	90
San Pellegrino (Mineral water)	140
Coca Cola (355 ml)	80
Coca Cola Zero (355 ml)	80
Coca Cola Light (355 ml)	80
Sprite (355 ml)	80
Manzana (355 ml)	80

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