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TO SHARE

ATOTONILCO GREENS SALAD

TOASTED LENTILS | AGED SHEEP CHEESE | CHERRY TOMATO | CRISPY FAVA BEANS | HONEY VINEGAR | PULQUE BREAD CROUTONS

HEIRLOOM TOMATO SALAD

CLEMENTINE TOMATOES | CREAMY SHEEP CHEESE | RED TABBY SPINACH | MINT

GREEN FAVA BEAN HUMMUS

CRISPY CHICKPEAS | FRESH HERBS | DEHYDRATED SERRANO CHILI | GRILLED FLOUR TORTILLA

GUACAMOLE WITH MINT

PICO DE GALLO | LIME | EXTRA VIRGIN OLIVE OIL

AGREGAR CHAPULINES + \$70

BEEF BROTH WITH OYSTERS

ONION | CILANTRO | LIME | SERRANO CHILI

2 FRESH OYSTERS | CHOCHOYOTES | TÍO PEPE SHERRY

TARASCA SOUP

BLACK BEAN BROTH | CRISPY TORTILLA | COTIJA CHEESE

CREMA | AVOCADO | ANCHO CHILI

GREEN SHRIMP COCKTAIL

GRILLED SHRIMP | RAW SHRIMP | BOILED SHRIMP

GREEN SANGRITA | RADISHES | CHARRED AVOCADO

GRILLED RANCHERO CHEESE

MARINATED WITH OLIVE OIL AND GUAJILLO CHILI | "SALSA BORRACHA" | MUSTARD GREENS

CHICHARRÓN NORTEÑO + \$115

BLOODY MARY AGUACHILE

TOMATO JUICE | VODKA | DARK SAUCES | CUCUMBER | CILANTRO

ONION | GREEN CHILI | CELERY | CRISPY LEEK | AVOCADO

BLUEFIN TUNA TIRADITO

SERRANO MARINADE | AVOCADO CREAM | GREEN MANGO | PEANUT "MACHA" SAUCE

APPETIZERS

PORK BELLY TACO

MARINATED PORK BELLY, FRIED LIKE CARNITAS

PICO GALLO | GUACAMOLE | NATIVE CILANTRO

ORDER OF 3 120GR.

\$295

CORN SMUT TACO

GRILLED SMUT | GUACAMOLE | RANCHERA SAUCE

ORDER OF 3 120GR.

\$295

GRILLED GAONERA TACO

MARINATED STEAK | RED ONION | CILANTRO

ORDER OF 3 120GR.

\$295

CHARRED EGGPLANT & CHILACA TOSTADA .70GR

EGGPLANT PURÉE AND PEANUT CREAM | FRIED CHILACA PEPPERS | CHILTEPÍN | GRAPE TOMATO

\$220

OCTOPUS TOSTADA .70GR

CHARCOAL-GRILLED OCTOPUS | SRIRACHA MAYO | AVOCADO | HEIRLOOM CILANTRO | PICKLES

\$220

DROWNED SHORT RIB FLAUTAS .110GR

MORITA CHILI & TOMATILLO SAUCE | LETTUCE | SOUR CREAM | COTIJA CHEESE | CHILTEPIN

\$250

DROWNED QUESILLO FLAUTAS .110GR

MORITA CHILI & TOMATILLO SAUCE | LETTUCE | SOUR CREAM | COTIJA CHEESE | CHILTEPIN

\$250

ENTRÉES FROM THE LAND

CHARCOAL-GRILLED ORGANIC VEGETABLES	\$380
VEGETABLE MIX MARINATED WITH HERB OIL EGGPLANT AND PEANUT PURÉE PARSLEY	
LAMB SHANK .500 GR	\$650
PURPLE AYOCOTE BEAN SAUCE AYOCOTE BEAN SALAD HERBS SCALLIONS CILANTRO	
LOCAL FARM CHICKEN .260 GR	\$335
ANCHO CHILI AND RANCH CREAM SAUCE AMARANTH NELSON RADISH	
PORK SHANK IN OAXACAN ADOBO .550GR	\$450
PORK SHANK REFRIED BEANS GUACAMOLE	
ROASTED CAULIFLOWER	\$380
HALF CAWLIFLOWER PUMPKIN SEED SAUCE BLACK SESAME SEEDS	
BRAISED SHORTRIB WITH MOLE GUANAJUATO .400 GR	\$600
ROASTED BABY CARROTS	
GRILLED ANGUS STEAK .200 GR	\$600
MOLE COLORADITO SESAME SEEDS ROASTED POTATOES	
GRILLED ARGENTINE RIBEYE .500 GR	\$980
CHARRED CHILIES GRILLED SPRING ONIONS STONE-GROUND SALSA	

ENTRÉES FROM THE SEA

GRILLED RED SNAPPER “A LA TALLA” .180 GR	\$500
PURSLANE SALAD GREEN RICE	
OVEN-BAKED SEA BASS IN BANANA LEAF .180GR	\$500
OAXACAN MISO YOUNG CORN QUINOA VEGETABLES (VEGAN OPTION AVAILABLE)	
ADOBO-MARINATED GIANT SHRIMP 5PCS	\$800
GREEN PICO DE GALLO AVOCADO CILANTRO	
CHARCOAL-GRILLED WHOLE OCTOPUS .450GR	\$900
GARLIC AND PAPRIKA BUTTER SAUTÉED POTATOES AND HEIRLOOM TOMATOES	

DESSERT

BUÑUELO DE VIENTO	\$185
FRIED CRISPY PASTRY GUAVA PASTRY CREAM FRESH MINT GUAVA ICE CREAM	
FLAN	\$185
TABASCO CHOCOLATE GANACHE ORANGE	
FRUIT PASTE WITH REGIONAL MEHNIR CHEESE	\$195
QUINCE PASTE MELISSA HONEY AMARANTH	
CONCHA DE CHOCOLATE	\$185
BUTTER DOUGH BUN RANCH CREAM PIXTLE ICE CREAM CACAO	
CHOCOLATE DUO	\$190
WHITE CHOCOLATE MOUSSE PISTACCHIO DRY JALAPEÑO LEMON GRASS ICE CREAM DARK CHOCOLATE MOUSSE CHOCOLATE ICE CREAM TOASTED ALMONDS	
HOME MADE ICE CREAM CART	\$155
ASK FOR THE DAILY FLAVORS	

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ALTAR MIXOLOGY

MEXITLI	\$295
GREYENTE CRISTALINO MEZCAL MIDORI MELON LIQUEUR SOURSOP KALPIS PROSECCO	
OFRENDA DEL ALTAR	\$295
HOUSE MEZCAL BIANCO VERMOUTH PINEAPPLE SWEET & SOUR JAMAICAN SALT	
XOLOTL	\$325
PLATINO TEQUILA YELLOW CHARTREUSE CITRUS OLEO ANGOSTURA BITTERS LEMON EXTRACT	
DRAGONI	\$390
CASA DRAGONES BLANCO COCCHI ROSSO VERMOUTH MONTENEGRO AMARO ANGOSTURA BITTERS	
CANTARITO ALTAR	\$295
TEQUILA DIAMATE CAMPARI CHAMOY TAMARIND AND MANGO CORDIAL GRAPEFRUIT SODA WORM SALT	
KIKUNAE	\$295
NIKKA COFFEY GIN CELERY CHERRY TOMATO CUCUMBER OLIVE BASIL SYRUP LETTUCE	
ARCA SPRITZ	\$295
MILK PUNCH THAT COMBINES CONDESA GIN ST. GERMAIN RASPBERRY PASSION FRUIT CITRUS AND PROSECCO	
AMORE DI SAN MIKE	\$295
GLENLIVET FOUNDERS RESERVE GRAPEFRUIT PRIMO APERITIF CITRUS CORDIAL ANGOSTURA BITTERS	
ALACHE	\$295
MATUSALEM RESERVA 15 RED WINE ROSEMARY CORDIAL PINEAPPLE MANGO APPLE	
TRANSICIÓN	\$295
BOURBON AMARO MONTENEGRO CARAMEL POPCORN SYRUP COFFEE LIQUEUR COCONUT COLD BREW	

CLASSIC COCKTAILS

DRY MARTINI	\$280	SBAGLIATO	\$275
ESPRESSO MARTINI	\$250	AMERICANO	\$250
MANHATTAN	\$260	OLD FASHIONED	\$250
CARAJILLO	\$250	APEROL SPRITZ	\$300
NEGRONI	\$260	CLASSIC MARGARITA	\$250
	MEZCALITA	\$250	
	MOJITO	\$225	
	PISCO SOUR	\$280	
	PIÑA COLADA	\$225	

BEER

CORONA EXTRA 355ML	\$90
CORONA ÁMBAR LIGHT 355ML	\$90
PACÍFICO CLARA 335ML	\$95
NEGRA MODELO 355ML	\$100
MODELO ESPECIAL 355ML	\$100
MICHELOB ULTRA 335ML	\$110
STELLA ARTOIS 330ML	\$120

CRAFT BEER

ALLENDE GOLD ALE	\$170
ALLENDE AGAVE LAGER	\$170
ALLENDE BROWN ALE	\$170
ALLENDE IPA	\$170

NON-ALCOHOLIC MIXOLOGY

FRESH KIWI JUICE	\$150
CITRUS AND PINEAPPLE EXTRACT REAL KIWI PULP MINERAL WATER	
LADY IN RED	\$150
WATERMELON COCONUT ALOE VERA STRAWBERRY LAVENDER SYRUP	
SWEET TEMPTATION	\$150
RUNNEGHT ROSSO RED BERRIES PASSION FRUIT FRESH BASIL	
CHERRY TEMPLE	\$150
LEMON SODA CHERRY TISANE GRANADINE	
GAIA	\$150
CUCUMBER PURÉE GINGER GREEN TEA LEMON CHLOROPHYLL	
COLD BREW TONIC	\$150
HOUSE COLD BREW TONIC WATER	

NON-ALCOHOL

SODAS	\$65
CASA DEL AGUA NAT./MIN. 355ML	\$75
SPING WATER NOHA 750ML	\$130
SPARKLING WATER 750ML	\$150
PERRIER 350ML	\$100
TOPO CHICO 355ML	\$65

CAFE

ESPRESSO	\$70
AMERICANO	\$75
CAPPUCCHINO	\$80
CHOCOLAT	\$85
DOUBLE ESPRESSO	\$110
TEA AND TISANES	\$100
GREEN BLACK CHAMOMILLE CHERRY BLACKBERRY GUAVA	