



APPETIZERS

Tapalpa Panela Cheese, with Hoja santa	\$195
Fava Beans Gorditas (3), "pressed" Chicharrón <i>Pickled cactus, avocado & Ocotzingo cheese</i>	\$125
Octopus Tostadas (3) <i>Radish, Cucumber, Onion, Cilantro</i>	\$218
Fried Chorizo and Potato Tacos <i>6 halves</i>	\$165
Pork Chilorio Tacos (wheat Tortillas)	\$175
Greek Yogurt & Hummus with Habanero	\$220
Grasshopper Tostadas (3)	\$218
Goat or Fresco Cheese Chalupas (4)	\$165
Porkrind Croquettes (3) <i>Serrano chiles & avocado sauce</i>	\$195
Mixed Appetizers (3-4 persons) <i>Goat Cheese and Fresco Cheese Chalupitas, Porkrind Croquettes, Chilorio Tacos, Guacamole</i>	\$440

STARTERS

Black Chipotle Tuna Ceviche <i>Marinated cubes of Tuna in Lemon juice and Chipotle powder.</i>	\$240
Octopus and Shrimp Cocktail <i>Clamato Sauce, Cucumber, Radish, Onion</i>	\$245
Crab stuffed Chipotles (2) <i>with Fried Plantains and Cilantro Sauce</i>	\$240
Huitlacoche Crêpes <i>Goat Cheese and Tomatillo Sauce.</i>	\$195
Corn Cake <i>with Creamy Poblano Sauce</i>	\$185
Hibiscus Olive-oil-fried Enchiladas <i>Vegetarian</i>	\$195

SALADS

Green El Ciruelo Organic Salad	\$180
Tomatos and Feta Cheese Salad <i>Almond & Basil Pesto</i>	\$175
Zucchini Carpaccio <i>Parmesan Tuiles & Seasoned Pumpkin seeds</i>	\$165

SOUPS

Red Cappellini with Poblano Chilies <i>Rancho Cheese, Pasilla Chilies, Chicharron, Avocado</i>	\$159
Black Bean Soup <i>Totopos, Fresco cheese, Fried Pasilla Chillies</i>	\$39
Spanish Gazpacho (Salmorejo) <i>Cold Soup with Butter-Bread Croutons</i>	\$145
Coriander Soup <i>Roasted Almonds & White Wine</i>	\$149

SPECIALS

Yucatán Lime Soup <i>Chicken bits, Onion, Red Peppers and totopos</i>	\$148
Crispy Porkbelly Tacos <i>Green Tomatillo Chutney</i>	\$295
Fish in Curry Sauce <i>Yellow Curry, almonds, Coconut Rice & Blonde Raisins</i>	\$315

ENTRÉES

CHICKEN & DUCK

Rosemary & Lemon Chicken Breast <i>With grilled Mushrooms & White Rice</i>	\$ 305
Mole Rolled Chicken Breast <i>Plantain Stuffed, Red Rice & Beans</i>	\$295
Huitlacoche Stuffed Chicken Breast <i>Goat Cheese Sauce & Basmati Rice</i>	\$320
Duck Confit Enchiladas <i>Pumpkin Seed sauce, Cotija Cheese, Radish</i>	\$ 368

BEEF

Charcoaled Skirt Steak (200g) <i>Poblano Chilies, Cambray fied Potatos</i>	\$305
Beef Filet, Fried Leek (200g) <i>Charcoaled, Chile Ancho Sauce, Potato Puré</i>	\$385
Brisket Enchiladas <i>Red Wine, Radish, Pasilla Chilies</i>	\$295
Yecapixtla salted Steak <i>Mole Enchilada, Cream, refried black Beans, grilled Chilies & Guacamole</i>	\$389

PORK & LAMB

Pibil Pork Enchiladas <i>Purple Onions, Habanero and Manzano Chilies</i>	\$ 345
Lamb Ossobucco Stew (for two) <i>3 Chilies, Plantain and Sweet Potato Purée</i>	\$490

FISH

Grilled Salmon <i>Green Butter, Coliflower Purée, Grilled Asparagus</i>	\$395
Veracruzana Style Fish Filet <i>Onion, Tomato, Garlic, Olives, Basmati Rice</i>	\$320
Shrimp Tacos in Blue Tortillas <i>Chipotle Mayonnaise</i>	\$240

DESSERTS

Guava Crème Brûlée	\$ 125
Puerto Rico Coconut pudding	\$ 95
Corn Flan, Caramelized Nuts	\$ 115
Passion Fruit Goat Cheese Pie	\$ 125
Chocolate House Cake	\$ 125
Sorbet (ask about today's flavour)	\$ 95
Home-made Ice Cream <i>Vanilla, Coffee, Chocolate, dulce de Leche</i>	\$ 110

eat with gusto, live slowly

elciruelo.com.mx