



Oaxaca is one of Mexico's foremost food destinations. The state's great diversity has added to the range of ingredients and methods of preparation, many of these dating back to pre Hispanic times. As is the case throughout Mexico, corn is the main dietary staple, and it is served in a seemingly infinite variety of ways. Flavorful moles, fresh herbs, quesillo and handmade corn tortillas are just a few of the elements that make Oaxacan food so special.



Mexican Appetizer Bar

Please help yourself to our traditional Oaxaca appetizers such as quesadillas, tostadas, stuffed mushrooms, guacamole and ceviche.

Barra de antojitos mexicanos

Las tradicionales entradas de la cocina Oaxaqueña sírvase ud. Mismo

Ensalada de jícama queso de Oaxaca y vinagreta de nopal / Jícama salad Oaxaca cheese and cactus leaf vinaigrette  

Ensalada de lechugas fina y vinagreta de chapulines / Fine lettuce salad and grasshoppers vinaigrette  

Empanada de rajas poblanas con elote y queso Oaxaca / Turnover stuffed with corn, poblano strips and Oaxaca cheese

Chapulines / Spicy grasshoppers

Sopa de tortilla / Chicken Tortilla Soup 

Caldo de camarón y Chepil / Shrimp broth and Chepil

Crema de Elote / Corn Cream

Oaxaca es uno de los destinos con una marcada influencia en la gastronomía del país. La gran diversidad del estado ha añadido a la gama de ingredientes y métodos de preparación, muchos de ellos se remonta a tiempos prehispánicos. El maíz es el principal alimento básico, y se sirve en una variedad aparentemente infinita de formas. hierbas frescas, quesillo y tortillas de maíz hechas a mano son sólo algunos de los elementos que hacen comida oaxaqueña tan especial.

Plato oaxaqueño

(tasajo, cecina enchilada, guacamole, tamal oaxaqueño y quesillo)

Oaxacan Dish

(Beef, Dried chili pork, guacamole, Oaxacan Tamales and oaxacan cheese)

Filete de res al agave

Beef Tenderloin Bathed with a dried chili and Agave Mezcal Sauce

Medallón de cerdo en mole rojo /Pork Medallion in red mole sauce

Pechuga de pollo rellena de Huítlacoche y quesillo en salsa de flor de calabaza /

Chicken Breast Stuffed with Huítlacoche and Cheese, with a Pumpkin

Flower Sauce

Tasajo con Cebollitas a la Parrilla / Grilled Thinly sliced Beef with Baby

Onions

Cecina Enchilada / Grilled thinly sliced pork marinated in chili paste

Pesca de día al ajillo /Catch of the day in garlic ajillo sauce

Chile relleno de quesillo / Stuffed green chili with Oaxaca cheese



Los siete moles estándar son el mole negro, coloradito, rojo, amarillo, verde, chichilo y manchamantel.


Mole is a smooth, rich sauce prepared with ground chiles and other ingredients. The word mole, pronounced "moh-lay," comes from the Nahuatl "mollí" which means mixture. The seven standard moles are mole negro, coloradito, rojo, amarillo, verde, chichilo and manchamantel. Mole negro (black mole) is the quintessential Oaxacan mole.

Mole negro oaxaqueño con pollo / Oaxacan Black mole with Chicken

*Camarones al coco con salsa de tamarindo
Coconut Shrimp with tamarind sauce*

En moladas de pollo / Tortillas in black mole sauce with chicken

*En tomatadas con queso
Tortillas dipped in tomato sauce with Oaxaca cheese*

Tlayudas 

Oversize corn tortillas which are more leathery and have a longer shelf-life than normal corn tortillas, known as "blandas." The word tlayuda refers both to the tortilla itself and the prepared dish. When prepared, tlayudas are spread with rendered pork fat ("asiento") and black bean paste, then covered in queso and topped with cabbage- either shredded cabbage or lettuce, tomato and avocado, and served with your choice of meat - tasajo (beef), cecina (pork) or chorizo (sausage).

son tortillas de maíz de gran tamaño que son más correa . La palabra tlayuda se refiere tanto a la propia tortilla y el plato preparado. Durante la preparación de tlayuda se untan con grasa de cerdo ("asiento") y frijol negro, cubierto de queso y con col o lechuga picada y servido con su elección de carne - tasajo (carne de res), cecina (cerdo) o de chorizo

Agua de jamaica
Hibiscus flower cooler



Agua de tamarindo
Tamarind water



Horchata Oaxaqueña
Rice water drink



Pan de elote tehuano (pan tradicional con salsa de queso ranchero)
Traditional corn bread with a regional cheese sauce

Flan de vainilla de Papantla y biscocho de chocolate almendrado en salsa de
caramelo

Papantla vanilla flan and chocolate almond cake with caramel sauce

Dulce de coco y cubierta de chocolate regional y espuma de café
Sweet coconut candy covered with regional chocolate and foaming coffee



Pay de cajeta y salsa de tamarindo
Caramel pay and tamarind sauce



Arroz con leche y galleta de amaranto
Rice pudding and amaranth cookie

Café de Olla
Coffee- Flavored cinnamon cooked in a clay pot



Gluten Free / Libre de Gluten



Vegetarian food/ Platos Vegetarianos

Alert your server if you have special dietary requirements.

si require de alguna dieta en especial avisele al mesero.

All the ingredients and equipment are processed with high standards of sanitation and quality, but the consumption of raw ingredients is under your own risk.

Todos los ingredientes utilizados en la preparación cumplen con altos estándares de higiene y calidad, pero queda bajo su propio riesgo el consumo de alimentos crudos.