

CORDELIA

CHILE EN NOGADA

\$ 450

ENTREES

TLACOYO

CORN, BEANS AND FAVA BEANS PATTY, SERVED WITH QUELITES ON GREEN PEPIÁN (PUMPKIN SEED MOLE)

\$ 210 **V**

CECINA CHICHARRON TOSTADA

LOCAL CECINA (70 GR BEEF) AND GUACAMOLE WITH XOCONOSTLE (PRICKLY PEAR FRUIT)

\$ 170

SHRIMP TOSTADITAS (3)

\$ 210

CECINA TACOS (100 GR)

LOCAL BEEF SERVED WITH ONION, NOPAL AND AVOCADO

\$ 220

BIRRIA TACOS (100 GR)

\$ 210

CECINA CEVICHE (100GR)

BEEF WITH PICO DE GALLO (CHOPPED TOMATO, ONION, CHILI AND CORIANDER), AVOCADO, SOUR PRICKLY PEAR, JICAMA AND OLIVES

\$ 210

CHEESE BOARD

(330 GR)

\$ 490

SERRANO BOARD

(100 GR)

\$ 300

MIXED BOARD

(100 / 165 GR)

\$ 600

FROM THE POT

AZTECA SOUP*

TOMATO AND GUAJILLO BROTH, SERVED WITH TORTILLA STRIPS, AVOCADO, CREAM, CHEESE AND PORK SKIN

\$ 190

ROASTED PUMPKIN SOUP

WITH CRUNCHY PUMPKIN SEEDS AND PEANUT

\$ 190 **V**

GOAT CHEESE CREAM

HUITZILAC GOAT CHEESE WITH SMOKED AVOCADO LEAF

\$ 210 **V**

TENDER CORN SOUP

LOCAL CORN AND COTIJA CRACKLING

\$ 190 **V**

VEGGIE SOUP

\$170 **VV**

COLD SOUPS

AVOCADO

\$ 190 **V**

GAZPACHO

\$ 180 **VV**

CORDELIA

DEL HUERTO

CHAPULÍN SALAD

GRASS HOPPERS, OAXACA CHEESE AND EPAZOTE PESTO

\$ 230

CESAR SALAD

WITH SMOKED TROUT (75 GR) FROM POPOCATEPETL STREAMS

\$ 350

JICAMA SALAD

\$170 VV

SMOKED LETTUCE

FRESHLY PICKED FROM OUR GARDEN

\$ 170 V

MARGARITA SALAD

WITH FRESH TOMATOES AND ORGANIC CHEESE VARIETY

\$ 270 V

PEAR AND AGED CHEESE SALAD

WITH WALNUT VINAIGRETTE

\$ 270 V

LAND

DUCK MOLE ENCHILADAS *

(DUCK 100 GR)

\$330

PLATO DE FIESTA TEPOZTECA *

MOLE WITH CHICKEN (200 GR), MORELOS A.O RICE AND SALT TAMAL

\$ 320

TRADICIONAL CECINA (200 GR)

LOCAL CECINA WITH BEANS, GUACAMOLE AND SOPECITOS

\$ 330

ITACATE

MADE WITH LOCAL CORN AND BARBECUE STEW (80 GR) SERVED WITH NOPAL SALAD

\$ 240

ZAPATA STEAK (200 GR)

TENDERLOIN WITH PEPIAN MOLE AND GRILLED ZUCCHINI

\$ 420

STEAK IN PASILLA, JERÉZ AND PULQUE SAUCE (200 GR)

TENDERLOIN WITH MASHED POTATOES AND GREEN ASPARAGUS

\$ 420

CORDELIA

LAND

CHICKEN CASSEROLE (200 GR)

BAROQUE STYLE WITH MORELOS A.O. RICE

\$ 310

CHILE CASACA

ANCHO PEPPER STUFFED WITH GOAT AND CREAM CHEESE,
WRAPPED IN PUFF PASTRY

\$280 V

HUAUZONTLE TEPOZTECO

GOOSEFOOT GREENS IN TOMATO SAUCE OR MOLE*

\$ 270 V

CRISPY MUSHROOMS*

IN HOUSE SPECIAL MOLE WITH PLANTAIN TOSTONES

\$320 VV

WATER

TWO SAUCES SHRIMPS* (200 GR)

ANCHO PEPPER AND PILONCILLO / GINGER AND ORANGE

\$390

PIRAMIDE FISH (200GR)

STUFFED WITH CHEESE, WRAPPED IN HOLY LEAF FROM THE GARDEN ACCOMPANIED
WITH MORELOS A.O. RICE AND ROASTED HABANERO PEPPER

\$370

MOUNTAIN STREAM TROUT

PINK TROUT (200 GR) SERVED WITH WHITE WINE BUTTER SAUCE
AND POTATOES WITH CHEESE

\$ 400

RAINBOW TROUT "A LA TALLA" (300 GR)

SPICY ADOBO SERVED WITH PLANTAIN AND MORELOS A.O RICE

\$ 390

CORDELIA

PASTAS

SQUID INK PASTA (20 MINUTES)

WITH SHRIMPS (200 GR)

\$ 410

SALVADOR NOVO

HUITLACOCHÉ, BACON AND CHEESE SAUCE

\$ 290

SPINACH AND CHEESE RAVIOLI

IN CREAM PESTO SAUCE

\$ 300 V

GREEN POBLANO PEPPER SPAGUETTI

\$ 290 V

VV VEGAN

V VEGETARIANO

• SPICY

PRICES INCLUDES TAXES

1 Marzo 2023