

LUNCH & DINNER

ENTREES

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| CHEESE PLATTER FOR TWO (300grs) | \$ 370.00 |
| TUNA or SALMON CARPACCIO with mediterranean vinaigrette (200grs) | \$ 270.00 |
| ARGENTINIAN EMPANADAS Beef and cheese with chimichurri (6pzas) | \$ 210.00 |
| SELECTION OF THREE QUESADILLAS Mushrooms, squash blossom and huitlacoche all with Oaxaca cheese | \$ 180.00 |
| GUACAMOLE AND TOTOPOS VV | \$ 110.00 |
| SHRIMP TAMALITOS WITH PIPIAN | \$ 180.00 |
| With fresh spinach and acoyote beans salad | |
| SPECIAL TEPOZTECO ITACATE | \$ 210.00 |
| With barbacoa beef and fresh salad | |
| SEASONAL VEGETARIAN TAMALITOS | \$ 160.00 |

SALADS

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| PARADISE SALAD | \$ 140.00 |
| Lettuce, spinach, kiwi, cashew nuts with turmeric dressing V | |
| CAPRESE SALAD | \$ 140.00 |
| Tomato, mozzarella and basil pesto V | |
| LETTUCE AND PEAR SALAD | \$ 140.00 |
| With aged cheese and walnut dressing V | |
| RED BERRIES SALAD | \$ 130.00 |
| With lettuce and ginger dressing VV | |
| JICAMA SALAD | \$ 130.00 |
| Orange slices, coriander, mint and pomegranate | |
| SHRIMP SALAD (9pcs) | \$ 260.00 |
| Spinach, carrot, onion, cucumber, red bell pepper and lettuce with tamarind and chipotle dressing | |

PASTA

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| BLACK PASTA & SEA FOOD (250grs) | \$ 260.00 |
| LASAGNA BOLOGNESE (300grs) | \$ 220.00 |
| LASAGNA VEGETARIAN (300grs) | \$ 190.00 |
| Eggplant, zucchini, carrot and mushrooms | |
| SPAGHETTI BOLOGNESE (200grs) | \$ 190.00 |
| HUITLACOCHES RAVIOLI WITH POBLANO PEPPER SAUCE (150grs) | \$ 180.00 |
| SPINACH AND CHEESE RAVIOLI WITH PESTO CREAM SAUCE (150grs) | \$ 170.00 |
| SALVADOR NOVO PASTA with huitlacoche and cheese sauce | \$ 240.00 |

SOUP

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| BLUE CHEESE & PEAR CREAMY SOUP | \$ 130.00 |
| VEGAN SOUP VV | \$ 110.00 |
| AZTECA SPICY TORTILLA SOUP | \$ 120.00 |
| POSADA SOUP | \$ 120.00 |
| ONION SOUP | \$ 100.00 |

V vegetarian **VV** vegan

BEEF

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| ARRACHERA TEPOZTECA (200grs) | \$ 280.00 |
| With guacamole, enmolada and grilled cactus with cheese | |
| CECINA POSADA STYLE (200grs) | \$ 280.00 |
| With guacamole, sopecitos and fried beans | |

FISH

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| SEARED TUNA WITH SAUTEED VEGETABLES AND GINGER (200grs) | \$ 320.00 |
| SALMON WITH BUTTER AND WHITE WINE SAUCE (200grs) | \$ 290.00 |
| SALMON FILLET with cucumber and tomato salad (200grs) | \$ 270.00 |
| SALMON FAJITAS MAYAN STYLE (200grs) | \$ 280.00 |
| SHRIMP WITH TAMARINDO SAUCE (200grs) | \$ 280.00 |
| BONELESS TROUT with rice and green salad (200grs) | \$ 230.00 |
| TROUT CEVICHE (150grs) | \$ 210.00 |
| STEAMED TROUT WITH CITRUS FRUIT with green salad (200grs) | \$ 230.00 |
| SALMON THAI (200grs) | \$ 290.00 |
| Poached salmon with spinach and mashed potatoes | |

POULTRY

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| CHICKEN STUFFED BREAST WITH GOAT CHEESE AND ITALIAN HERBS in tomato sauce (200grs) | \$ 230.00 |
| CHICKEN GRILLED BREAST with steamed rice and green salad (200grs) | \$ 200.00 |

SPECIALITIES

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| ARRACHERA WITH GREEN MOLE ZAPATA STYLE (200grs) | \$ 290.00 |
| OUR FAMOUS HOMEMADE TEPOZTECO MOLE (200grs) | \$ 250.00 |
| MOLE ENCHILADAS STUFFED WITH ROASTED DUCK (3pzas) | \$ 260.00 |
| HUARACHE WITH CECINA (100grs) | \$ 200.00 |
| CHILE ANCHO IN PUFF PASTRY JACKET STUFFED WITH TWO CHEESE | \$ 190.00 |
| HUAUZONTLE WITH TOMATO SAUCE Sacred Aztec blossoms stuffed with cheese V | \$ 160.00 |
| HUAUZONTLE WITH MOLE SAUCE Sacred Aztec blossoms stuffed with cheese V | \$ 190.00 |

BEBIDAS

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| GLASS OF WINE OF THE HOUSE | 180ml | \$ 120.00 | SODA | 355ml | \$ 50.00 |
| CLERICOT PITCHER | 1 lt | \$ 210.00 | LEMONADE or ORANGEADE | 360ml | \$ 50.00 |
| NATIONAL BEER | 335ml | \$ 60.00 | SAN PELLEGRINO | 250ml | \$ 60.00 |
| IMPORTED BEER | 350ml | \$ 70.00 | FLAVOR WATER PITCHER | 1 lt | \$ 150.00 |
| CRAFT BEER | | \$ 100.00 | BOTTLE WATER | 500ml | \$ 30.00 |
| +MIX CLAMATO | | \$ 30.00 | BOTTLE WATER | 1500ml | \$ 40.00 |
| +MIX MICHELADA or CUBANA | | \$ 20.00 | GOURMET COFFEE | 180ml | \$ 60.00 |

Some products are served raw, consuming them is for your consideration.

Taxes included. Prices in Mexican pesos.

V vegetarian

VV vegan