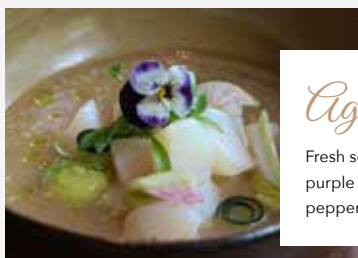


Menú Comidas

COLD ENTREES



Aguachile 95.00

Fresh scallops, freshly squeezed lemon juice, purple onion, cucumber, coriander and chiletepin pepper.



Guacamole with chapulines

105.00

Experience a special touch with grasshoppers.



Yecapixtla's cecina tartare 160.00

Green raw sauce, avocado, pork rind, radish, grilled pepper mayonnaise and onion foam.



Burrata and beetroot

160.00

Burrata cheese glazed with balsamic oil and piconcillo, beetroot variety, grapes, kashew, purple basil pesto and jamaica, orange gastric.



Nido salad 140.00

Wheat and quinoa tabbouleh, mixed leaves, dry pepper hummus, homemade sour cream.



Veracruz style tuna 170.00

Veracruz sauce emulsion, pickled vegetables, olives and fried capers.



Grilled oysters 250.00

Bacon butter, coriander, white wine, Ramonetti cheese and lemon, baked in an ember oven



BEVERAGES

Americano coffee	\$30.00
Italian coffee	\$35.00
Espresso	\$35.00
Capuchino	\$40.00
Latte	\$35.00
Herbal teas	\$30.00

TASTING MENU

Tasting menu	\$900.00
Tasting menu with wine pairing	\$1,400.00

Menú Comidas

HOT ENTREES



Stone broth 110.00

Shrimp, white fish, tomato, onion and serrano pepper.



Tortilla Soup 95.00

From the center of the country, cream, panela cheese, avocado, fried tortilla and pepper rings.



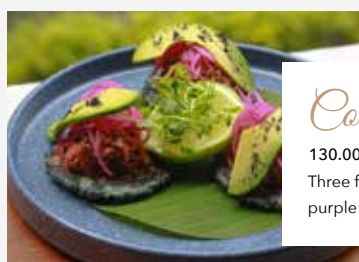
Mussel cream 95.00

chipotle mayonnaise, fried tortilla, avocado and mussels.



Huaxmole 110.00

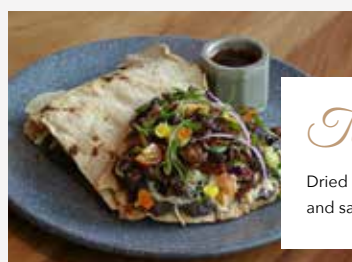
Rubbed lamb, dry pepper broth and avocado leave, vegetables.



Cochinita pibil & Salbut

130.00

Three freshly baked tortillas, pibil pork, beans and purple onion.



Tlayuda 110.00

Dried beef, cheese, sausage, beans, grasshoppers and sauce.



Tetela with cheese and marrow 110.00

Triangular tetela filled with curd, green raw sauce, market salad, fresh cheese and roasted marrow.



Infladita 110.00

Filled with suadero and catarina red sauce, nopal salad, sour tuna sauce and curd.



Dry noodle 140.00

Saffron, octopus, avocado, fresh cheese, smashed beans with peppers and soft crab.

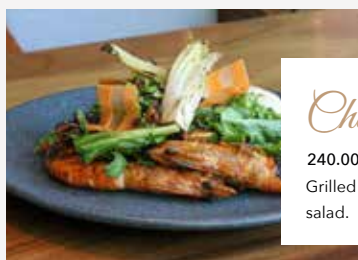


Taco trio 110.00

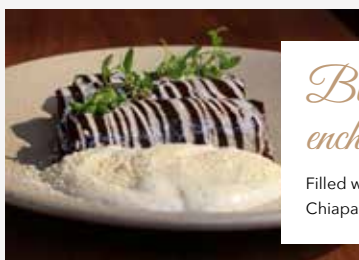
Beef gut, tongue, spiced hibiscus, cambay onion, coriander, lemon and sauce.

Menú Comidas

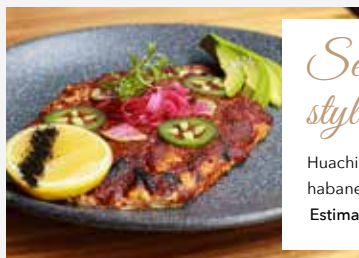
MAIN COURSES



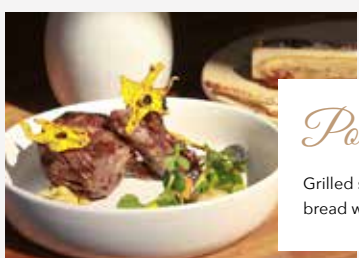
Chiltepin shrimp
240.00
Grilled jumbo shrimps, tomato and lettuce salad.



Black mole sauce enchiladas 240.00
Filled with duck confit, smoked plantain and Chiapas cheese foam.



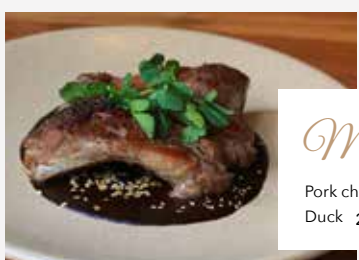
Seasoned fish mazatlan style 270.00
Huachinango with bean sauce, rice with plantain, habanero xnipec onions and corn tortillas. Estimated cooking time 25 -30 minutes.



Pot mole 240.00
Grilled short rib, vegetables, xoconostle, black rye bread with roasted marrow.



Nido's fresh catch of the day 230.00
Please ask for our weekly selection.



Mole poblano
Pork cheeks 240.00
Duck 260.00



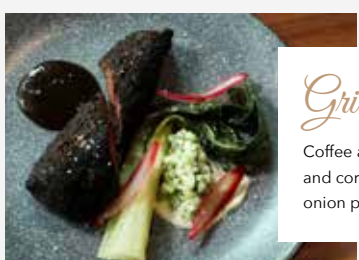
Grilled octopus 250.00
Padrón peppers, green sausage and pork rind sauce.



The New York that wanted to be Tampiqueña 270.00
Angus quality beef cooked in an ember oven, bean leaves and mole, padron peppers on pumpkin flower sauce with cream and avocado.



Green pumpkin seed sauce
Pork cheeks 220.00
Duck 240.00



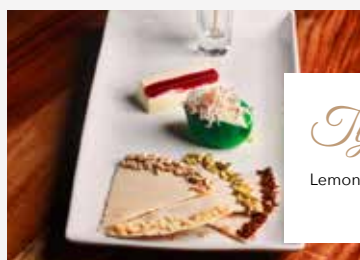
Grilled picaña steak 270.00
Coffee and pepper rub, jus de roti, habanero and coriander tzatziki, bok choy and onion petals.

EXTRAS

- Rice \$45.00
- Pot beans \$40.00
- Fried beans \$40.00

Menú Comidas

DESSERTS



Typical sweets 130.00

Lemon, cotton candy, pepitoria, jamonillo.



Tres leches 130.00

Yogurt cream and strawberries.



Chocolate mousse 150.00

Chocolate mousse, vanilla cream and mango gel with passion fruit.



Churros 80.00

Cajeta and Jamaica sauce with red berries.



Lemon Pie 120.00

Lemon cream on a crunchy crust, cream, chamomile jelly, yogurt ice cream with mint and lemon sauce.



Ice cream and sorbets 80.00





The Gastro Show that fuses haute cuisine, technological avant-garde and a theatrical setting.



Price: \$2,590 per person

Shows: Fridays & Saturdays/ 16:00 hrs

Duration: 3 hours

SENSORIA'S MENU

5-course menu with exceptional pairing from Casa Madero

1 - LEGENDARY TIKIN XIC / Chardonnay Casa Madero

2 - MOLE POBLANO AND DUCK CONFIT / Great Reserve Chardonnay Casa Madero

3 - CHIRMOL / Shiraz Casa Madero

4 - ROSSINI STEAK / Great Reserve Cabernet Sauvignon Casa Madero

5 - DALE DALE DALE / Malbec Casa Madero





A gastronomic tour through Mexico in an eight course meal & special pairing where corn is the star.



Duration: 3 hours
Price: \$1,800 per person
Time: 14:30 hrs

THE MENU

An eight course meal plus a courtesy course sponsored by our chef. This menu changes every week.

Each course is perfectly paired with truly Mexican beverages. Starting with beer, white wine, red wine and sparkling wine: all of them from different cities in our country.

