

MEAL & DINNER

nido
TALLER CULINARIO

COLD ENTRÉES

GUAGAMOIE WITH CHAPULINES 15GR \$145
With cotija cheese and candied grasshoppers,
corn toast

ISTHMUS SAID \$175
Fresh tomato, fresh quelites, cheese
shredded, and papalo and basil pesto

GAESAR SAID \$175
Lettuce hearts with caesar dressing,
anchovy oil powder and croutons

PREPARED CHICHARRON \$245
WITH EVERYTHING 50GR & 50GR
With jocoque, guacamole, cueritos and octopus,
cabbage, and pickled vegetables

YEGAPIXTI'S CECINA TARTARE 90GR \$245
Cecina marinated in citrus with red piquín chili,
pork rind powder, chorizo powder,
toreado chili mayonnaise

PINK MEXIGAN AGUACHILE 90GR \$315
Deep-sea shrimp with pink aguachile beets, organic
beets and flying fish roe, crispy seaweed

HOT ENTRÉES

TIQUYUDA 60GR \$120
With jerky, chorizo, cheese, refried beans
and grasshoppers

COCHINITA PIBIL'S SALBUT 120GR \$195
3 pieces with refried beans, cochinita pibil,
pickled onion, avocado

DRY NOODIE
80GR AGAMAYA, 30GR OCTOPUS \$265
With acamaya, cotija cheese, avocado and coconut /
mango sauce with habanero

BLACK OCTOPUS 100GR \$325
Fried octopus with panko, tempura and black sauce,
mango and pineapple tepache sauce and chilmore

SOUPS

BEAN SOUP \$185
With avocado, Valladolid chorizo,
chochoyotas and ranch cream

TORTILLA SOUP \$185
Traditional, with cream, cheese, avocado,
fried tortilla and guajillo chili rings

LIME SOUP \$225
Aromatic lime soup with avocado ravioli
stuffed with turkey, a touch of fried tortilla and
red onion and lime aromas

MAIN COURSES

FISHES

SHAKEN FISH 250GR \$335
Snapper with jerky sauce, crispy beetroot,
fried leek, red cabbage, pumpkin and
purple onion

GRILLED OCTOPUS 180GR \$335
With pressed pork rind sauce,
green chorizo and padron peppers

NIDOS FRESH CATCH
OF THE DAY 250GR \$385
A surprise that comes from the sea and changes,
Please ask for our daily selection!

POULTRY AND MEAT

CHICK WITH GREEN PIPIAN 300GR \$185
Half roasted milk chicken

BREADED SHORT RIBS IN SAUCE \$345
OF TAMARIND, IBES AND CHILE XKOTIK
STUFFED WITH CASTAGAN 250GR
Bone-in rib cooked at low temperature
with chipotle and tamarind sauce, ibes puree
and chili stuffed with chestnut and pico de gallo

BAKED PIGGLET 180GR \$375
With a thousand leaves of pineapple and apple, sapote
gel black and sapodilla

BEEF FILLET WITH NOPALES \$445
AND GAMBRUY ONIONS, BATTERED
IN BORRACHO SAUCE 220GR
Beef fillet medallions with roasted nopales,
roasted cambay onions, bathed in sauce
drunk and freshly made tortillas

DESSERTS

ICE CREAM SORBETS \$80
A variety of seasonal flavors.

BUNUELO \$140
Crispy fritter battered in pinole and sugar,
corn and guava syrup, cotija foam
and guava compote sorbet

LEMON PIE \$140
Vanilla cookie crumble, creamy lemon charlotte,
meringue and eureka lemon sorbet

TRES LEGHES \$140
Honey and vanilla sponge, strawberry jelly,
coconut cream, red fruits and 3 milks with eggnog

GAPIROTADA \$155
Mini French bread macerated in piloncillo syrup,
with nuts and pittle ice cream