

APPETIZERS

- \$180 MELTED CHEESE | 200 g**
Plain or with mushrooms, chorizo or poblano peppers, served with flour or corn tortillas
- \$310 RIB EYE TACOS | 5 PIECES | 200 g**
Our famous tacos served with melted cheese, guacamole and sautéed chilis
- \$249 ACAPULCO-STYLE SHRIMP COCKTAIL | 130 g**
Traditional, a true delight!
- \$179 BAJA-STYLE FISH TACOS | 2 PIECES**
Battered fish fillet (200 g), on flour tortilla, topped with coleslaw, chipotle mayo and avocado

SANDWICHES & BURGERS

- \$275 CLASSIC BURGER | 1 PIECE**
Juicy beef patty (240 g) with cheese, bacon, lettuce, tomato, onion and pickles, served with french fries
- \$275 CLUB SANDWICH | 1 PIECE**
With ham (100 g), chicken (100 g), cheese and bacon, served with french fries
- \$235 BREADED TENDERLOIN TORTA | 1 PIECE**
Homemade bread filled with breaded tenderloin (200 g), melted cheese (90 g), ham (70 g), avocado and fresh tomato, served with pickled vegetables & chili ★
- \$185 VEGETABLE WRAP | 1 PIECE**
Stuffed with sautéed vegetables, grilled panela cheese, pesto mushrooms, served with mix of tomatoes, cucumber, red onion, kale, spinach, and our lemon & olive oil vinaigrette

Desserts

- \$119 CARAMEL FLAN | 1 PORTION, 140 g**
Spongy caramel flan, served with pecans
- \$119 THREE MILKS CAKE | 1 PORTION, 200 g**
Our famous recipe, served with whipped cream, strawberry and rompopo
- \$75 ICE CREAM | 1 PORTION, 120 g**
Vanilla, chocolate, strawberry
- \$119 GLUTEN FREE CHOCOLATE CAKE | 1 SLICE, 200 g**
Homemade with fine cacao and a delicious chocolate ganache
- \$119 CHEESECAKE | 1 SLICE, 180 g**
The creamy traditional, served with red fruits compote

SEAFOOD

- \$325 GRILLED SALMON | 200 g**
With mashed sweet potatoes and green salad
- \$359 SHRIMP | 200 g | 16-20**
Served with white rice
Your choice of: guajillo pepper, sautéed with garlic, grilled or breaded 🌱

MEATS

- \$295 MARINATED FLANK STEAK | 200 g**
With onions and roasted chillis, guacamole and corn tortillas
- \$275 TAMPIQUEÑA-STYLE GRILLED MEAT | 200 g**
With refried beans, guacamole, mole enchilada and sliced poblano peppers with sour cream
- \$370 FILLET MIGNON | 200 g**
Wrapped in bacon, served with creamy mushroom sauce and french fries

POULTRY

- \$180 LEMON AND CILANTRO CHICKEN THIGHS | 300 g**
Served with a mix of lettuce, tomato, Meyer lemon vinaigrette, extra-virgin olive oil and sea salt 🌱
- \$225 CHICKEN BREAST WITH MEXICAN MOLE SAUCE | 200 g**
Spicy and bittersweet mole sauce with earthy undertones. Served with white rice, plantain chips and citroneta pigweed ★ 🌱
- \$235 LEMON CHICKEN BREAST | 200 g**
Prepared with butter, lime, capers, served with grilled vegetables and mashed potatoes

OUR FAMOUS ENCHILADAS

| 3 PIECES | \$199
Red, green or creamy sauce.
Stuffed with chicken (150 g), topped with cheese, sour cream, onion and cilantro 🌱

SOUPS Y CREAMS

- \$115 MEXICAN-STYLE CORN CREAM | 250 ml**
One of the most typical mexican flavors captured in this mouth watering cream ★
- \$115 TORTILLA SOUP | 250 ml**
Served with avocado, panela cheese, pork rinds, pasilla chilli and sour cream
- \$120 CHICKEN BROTH | 250 ml**
Shredded chicken, vegetables, rice, with classic sides 🌱
- \$115 CHICKEN & NOODLE SOUP | 250 ml**
Chicken consommé with noodles and shredded chicken breast, broccoli, carrots and zucchini 🌱

SALADS

- \$169 CLASSIC CAESAR SALAD**
- \$199 With chicken | 150 g**
- \$270 With shrimp | 100 g**
- \$160 SPINACH SALAD | 265 g**
With mango dressing, caramelized pecans, grapes and goat cheese in panko ★

ITALIAN CORNER

Our dishes are prepared with 200 g of pasta

- \$335 FETUCCINI ALFREDO**
With shrimps (200 g)
- \$235 PASTA**
Your choice of pasta and sauce:
Short pastas: Fusilli | Penne
Long pastas: Spaghetti | Fettuccini
Sauces: Bolognese | Pomodoro | Pesto | Alfredo

NON ALCOHOL DRINKS

- \$90 TROPICAL COOLER | 450 ml**
Peach, guava, pineapple and mint
- \$90 SUNNY MANGO | 450 ml**
Mango, apple, chili powder, chamoy and lemon
- \$90 RASPBERRY TEA | 450 ml**
Raspberry, basil, black tea and soda

BEVERAGES

- \$69 LEMONADE | 355 ml**
- \$69 ORANGEADE | 355 ml**
- \$43 BOTTLED WATER | 600 ml**
- \$68 COFFEE | 300 ml**
- \$68 ESPRESSO | 40 ml**
- \$89 CAPPUCCINO | 300 ml**
- \$68 SODA | 300 ml**

REGIONAL SPECIALS

BEEF SANDWICH

| 200 g
Baguette bread stuffed with juicy beef fillet, with guacamole and refried beans, served with french fries and stuffed chiles

\$280

FISH FILLET

| 180 g
Fish fillet seasoned to your choice: with garlic and guajillo, garlic oil, or breaded, accompanied with white rice

\$269

FLANK STEAK

| 200 g
Soft flank steak, bathed with tomato sauce and roasted chiles and served with guacamole and refried beans

\$269



• The consumption of raw or undercooked meat, poultry, seafood or egg products increases the risk of foodborne illnesses • Prices in Mexican pesos • Tax included • Average weight of food before cooking

• Emporio Ciudad de México | March, 2026.