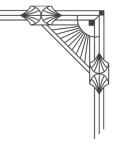




## ARAXGO



STARTERS		SOUPS	
GUACAMOLE	\$ 200	DRY NOODLES	\$ 210
With pork belly (100gr) + \$70	·	With cider chistorra, served with avocado and double cream cheese	'
With grasshoppers (20 gr) + \$60 With fried beef (100gr) + 90		TORTILLA SOUP	\$ 210
BLACK ESQUITES	\$ 250	With traditional toppings GARLIC AND ONION SOUP	¢ 010
Corn with beef (70g), habanero mayo and sheep cheese	Ψ 250	With croutons and Gruyère cheese	\$ 210
GRILLED ARTICHOKE	\$ 220		
With habanero mayo and Parmesan cheese	Ψ 22 Θ		
MELTED CHEESE	\$ 210		
With poblano peppers (100g) + \$20	1	CLASSICS	
With chistorra (100gr) + \$40		ZARANDEADO-STYLE FISH (200 gr)	\$ 440
RED AGUACHILE	\$ 290	Served with rice and dried fruits	¥
Shrimp (100g) with avocado, peanuts and sesame seeds	4.000	MOLE POBLANO ENCHILADAS	\$ 310
ACAPULCO COCKTAIL	\$ 290	4 enchiladas filled with suadero (100g), served with avocado, onion, sour cream and cheese	
Shrimp (100g)	φ 220	GRILLED RIB EYE	\$ 750 - \$1,350
BEEF CARPACCIO (100 gr)	\$ 330	(300gr o 600gr)	φ /30 - φ1,830
With Parmesan cheese, served with tomato bread		BREADED BEEF (200 gr)	\$ 390
		Served with mashed potatoes	·
TACOS			
MUSHROOM "GRINGA" (100 gr)	\$ 250		
3 pieces, barbacoa-style	Ψ 250		
CAMPECHANOS (100 gr)	\$ 250	FAMILY STYLE	
3 pieces with pork rind and shrimp BREADED BEEF TACOS (100 gr)	φ 0.70	TRIBILÍN (250 gr)	\$ 350
3 pieces with cheese, "veneno" beans and flour tortillas	\$ 250	Shrimp, flank steak and sautéed chistorra with serrano chili sauce,	\$ 330
RIB EYE (100 gr)	\$ 330	onion and avocado	
3 pieces	,	PORK SHANK (400 gr)	\$ 560
BEEF TONGUE (100 gr)	\$ 250	With guacamole, "veneno" beans and grilled chilies OCTOPUS CASSEROLE (180 gr)	\$ 520
3 pieces SUCKLING PIG (100 gr)	\$ 270	With garlic and French fries	φ 320
3 pieces	Ψ 270	CONFIT DUCK CASSEROLE (180 gr)	\$ 490
SUADERO FLAUTAS (100 gr)	\$ 250	With "manchamanteles" mole and pot beans	
4 pieces, dipped in green sauce		BEEF RIB (300 gr) With Tlaxcala black mole, onion, cilantro and pot beans	\$ 650
		GRILLED FISH	PRICE PER KG
TORTAS		With rice and creamed spinach	
BREADED BEEF	\$ 270		
With Oaxaca cheese, avocado and potato chips	\$ 27U		
ADOBO PORK LOIN	\$ 270		
With cheese-stuffed chipotle, avocado and grilled onions			
		SIDES	
		MASHED POTATOES	\$ 80
SALADS		FRENCH FRIES	\$ 100
	<b>4.070</b>	CREAMED SPINACH GREEN SALAD	\$ 70
CAESAR SALAD Fresh and grilled lettuce with classic dressing	\$ 250	SAUTÉED VEGETABLES	\$ 70 \$ 70
ARANGO SALAD	\$ 250	POT BEANS	\$ 70 \$ 70 \$ 70
With avocado dressing, mixed lettuce, vegetables and nuts	Ψ 200	RICE WITH DRIED FRUITS	\$ 70
			Ψ.3

