

THE SNACKS

GUACAMOLE (V) ✓ \$285
Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

CORN ESQUITES ✓ ⊗ \$140
Corn esquites, served with cheese, mayonnaise and piquin chili pepper

SEASONAL FRUIT PLATE ✓ \$260
Served with lime and Tajin chili

CRUDITES ✓ \$195
Cucumber, jicama, pineapple and carrot with lemon and tajin chili pepper

FRENCH FRIES \$185

SALADS

TUNA SALAD \$385

Sealed tuna, mixed lettuce, avocado, grilled panela cheese, tomato, cherry tomato with a lemon vinaigrette

CAESAR SALAD ✓ \$325

Romaine lettuce and parmesan cheese, croutons, tomato, cherry tomato

With chicken **\$360**

With shrimp **\$390**

ALEGRIA SALAD \$280

Mixed lettuce, with caramelized pecans, sunflower, sesame and toasted pumpkin seeds, cherry tomato and gorgonzola cheese, cranberries, amaranth, tomato, served with a honey mustard vinaigrette

TROPICAL SALAD \$380

Pineapple with lettuce, shredded coconut, dried apricot, hearts of palm, passion fruit, tomato, vinaigrette and grilled shrimp

ROOT SALAD ✓ \$320

Spinach, soft beet, carrot, sweet potato, jicama, mozzarella cheese, tomato with a citrus vinaigrette

✓ = VEGETARIANO ⊙ = NUECES ⊗ = LIBRE DE GLUTEN 🌱 = VEGANO

CEVICHE

PASSION SHRIMP CEVICHE \$370
Shrimp with passion fruit juice and seeds, onion, lime and mint

MIXTED CEVICHE WITH LEMON \$395
Shrimp, octopus and fish with lemon juice, cucumber, radish, red onion, cherry tomato, xcatic chili pepper paste, coriander and garlic oil

PERUVIAN CEVICHE \$360
Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

MUSHROOM COCKTAIL ✓ \$240
Mushrooms with coctelera Mexican sauce with serrano chili pepper, avocado

AGUACHILES

SHRIMP AGUACHILE \$345
Shrimp with pepper sauce, cucumber, onion, coriander, serrano chili pepper, avocado and green tomato

FISH AGUACACHILE \$335
Sea bass with pepper sauce, avocado with cucumber, onion, coriander, serrano chili pepper and green tomato

TUNA TIRADITO \$310
Thin Tuna with ponzu sauce, avocado, mango sauce and pickled lime

OCTOPUS TOSTADA \$285
With chipotle mayonnaise, Mexican cocktail sauce, radish, coriander, red cabbage on a blue corn tostada

SHRIMP TOSTADA \$285
Coriander cream, radish, onion and red cabbage over blue corn tostada

LA TAQUERIA

Served with green and Mexican sauce
All of our tacos could be served with lettuce wrap leaves

BREADED FISH TACO \$260

CRISPY OCTOPUS TACO WITH GARLIC AND GUAJILLO CHILI PEPPER \$280

SHRIMP TACO GOBERNADOR \$280

FLANK STEAK TACO \$260

CHICKEN TACO \$240

ACHIOTE PULLED PORK TACO \$250

BURGERS AND SANDWICHES

OLLATACO BURGER \$390
Ground Angus beef, guacamole, bacon, caramelized onion, cheddar cheese, chipotle mayonnaise, tomato and lettuce, served with French fries or salad

FISH SANDWICH \$380
homemade bun with mayonnaise, lettuce, green tomato, guacamole and capers with potato chips or salad

ROAST BEEF SANDWICH \$375
Pumpkin bun, smoked roast beef, mozzarella cheese with a honey mustard dressing, lettuce, tomato, sprouts and avocado, served with French fries or salad

VEGETABLES SANDWICH ✓ \$295
Zucchini squash, portobello mushrooms, carrots and eggplant with chimichurri served with vegetables chips or salad

SOFT CRAB SANDWICH \$390
Ciabatta bread, tempura crab, avocado, coriander mayonnaise and red cabbage. Served with vegetable chips or salad

GRILLED CHICKEN WRAP \$325
Grilled chicken with chipotle mayonnaise, cheese, lettuce, soy germ and avocado. Served with French fries and salad

PORTOBELLO BURGER ✓ \$290
Roasted Portobello with chimichurri, tomato, guacamole, caramelized onion, lettuce and vegetable chips or salad

FAJITAS

Prepared with cheese, peppers, onion and herbed oil
Served with green sauce, Mexican sauce, pico de gallo and corn tortillas or lettuce wrap leaves

SHRIMP \$395 ⊗



FLANK STEAK \$385 ⊗



CHICKEN \$310 ⊗

MIXTED \$425 ⊗


PORTOBELLO, POBLANO CHILI PEPPER, SQUASH AND CARROT 🌱 ✓ \$285

LA BOTANA

GUACAMOLE   \$285
Aguacate y pico de gallo
Servido con tlayuda, chicharrón
y totopos de maíz

ESQUITES   \$140
Granos de elote, servidos con
queso, mayonesa y chile piquín

PLATO DE FRUTAS DE TEMPORADA  \$260
Servido con limón y chile Tajín

CRUDITES  \$195
Pepino, jícama, piña y zanahoria con limón
y chile Tajín

PAPAS A LA FRANCESA \$185

ENSALADAS

ENSALADA DE ATUN
\$385

Atún sellado, lechugas mixtas, aguacate,
queso panela a la plancha, tomate,
tomate cherry y vinagreta de lima

ENSALADA CESAR  \$325

Lechuga iceberg y queso parmesano,
crotones, tomate y tomate cherry

Con Pollo \$360

Con Camarón \$390

ENSALADA ALEGRIA  \$280

Mix de lechugas, nuez caramelizada,
semillas tostadas de girasol, ajonjolí y
pepita de calabaza, tomate cherry, queso
gorgonzola, tomate, arándanos, amaranto
y vinagreta de miel y mostaza

ENSALADA TROPICAL
\$380

Lechugas con piña, coco rallado,
chabacano, palmito, vinagreta de maracuyá,
tomate y camarón a la parrilla

ENSALADA DE RAIZ  \$320


Hojas de espinaca, betabel suave,
zanahoria, camote, jícama, queso
mozzarella, tomate con vinagreta de cítricos

CEVICHE

CEVICHE PASION DE CAMARON \$370
Camarón con jugo y semillas de maracuyá, lima,
cebolla y menta

CEVICHE MIXTO DE LIMA \$395
Pulpo, camarón y pescado con jugo de lima,
pepino, rábano, cebolla morada, tomate cherry,
pasta de chile xcatik con aceite de ajo y cilantro

CEVICHE PERUANO \$360
Pescado crudo marinado con tradicional
leche de tigre, cilantro, cebolla morada, chile
serrano rojo, camote, elote y canchita de maíz

COCTEL DE HONGOS (V)  \$240
Hongos con salsa coctelera mexicana con chile
serrano y aguacate.

AGUACHILES

AGUACHILE DE CAMARON \$345
Camarón con salsa de chile, pepino, cebolla,
cilantro, aguacate, chile serrano y tomate verde

AGUACACHILE DE PESCADO \$335
Robalo en salsa de chile, aguacate con pepino,
cebolla, cilantro, chile serrano y tomate verde

TIRADITO DE ATUN \$310
Atún con salsa ponzu, aguacate, salsa de mango
y limón encurtido

TOSTADA DE PULPO \$285
Con mayonesa de chile chipotle, Mexicana, col
morada, cilantro y rábano, sobre tostada de
maíz azul

TOSTADA DE CAMARON \$285
Con cremoso de cilantro, cebolla, rábano
y col morada, sobre tostada de maíz azul

LA TAQUERIA

Acompañados con salsa verde y Mexicana
Todos nuestros tacos pueden servirse
en hojas de lechuga

TACO DE PESCADO TEMPURA \$260

TACO CRUJIENTE DE PULPO AL AJILLO \$270

TACO DE CAMARON ESTILO GOBERNADOR \$280

TACO DE ARRACHERA \$260

TACO DE POLLO \$240

TACO DE COCHINITA PIBIL \$250

HAMBURGUESAS Y SANDWICHES

HAMBURGUESA OLLATACO \$390
Carne de res angus, guacamole, tocino,
cebolla caramelizada queso cheddar,
mayonesa de chipotle, jitomate y lechuga.
Acompañado de papas a la francesa o
ensalada


SANDWICH DE PESCADO \$380
Bollo suave con mayonesa, lechuga, tomate
verde, guacamole y alcaparrón con papa
chips o ensalada

SANDWICH DE ROAST BEEF \$375
Bollo de pumpenikel, roast beef ahumado,
queso mozzarella con aderezo de mostaza y
miel, lechuga, jitomate, germen de alfalfa,
aguacate.
Acompañado con papas a la francesa o
ensalada

SANDWICH DE VEGETALES  \$295
Calabazas zucchini, portobello, zanahorias,
berenjenas con chimichurri, acompañado
de chips de verduras o ensalada

SANDWICH DE CANGREJO SUAVE
\$390
Pan ciabatta, cangrejo tempura, aguacate,
mayonesa de cilantro y col morada.
Acompañada de chips de verdura o
ensalada

WRAP DE POLLO AL GRILL \$325
Pollo al grill con mayonesa de chipotle,
queso, lechuga, germen de alfalfa y
aguacate. Acompañada de papas a la
francesa y ensalada

HAMBURGUESA DE PORTOBELLO  \$290
Portobello asado con chimichurri, jitomate,
cebolla caramelizada, guacamole, lechuga
y chips de vegetales o ensalada

FAJITAS

Preparados con queso, pimientos, cebolla
y aceite de hierbas
Acompañadas de salsa verde, mexicana
y tortillas de maíz u hojas de lechuga

CAMARONES \$395 

ARRACHERA \$385 

POLLO \$310 

MIXTA \$425

**PORTOBELLO, CHILE POBLANO,
CALABAZA Y ZANAHORIA**   \$285

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