

## THE SNACKS

**GUACAMOLE (V) \$270**  
Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

**CORN ESQUITES \$120**  
Corn esquites, served with cream, cheese, mayonnaise and piquin chili pepper

**SEASONAL FRUIT PLATE \$250**  
Served with lime and Tajin chili

**CRUDITES \$180**  
Cucumber, jicama, pineapple and carrot with lemon and tajin chili pepper

**FRENCH FRIES \$180**

## SALADS

**🍷 TUNA SALAD \$370**

Grilled tuna, mixed lettuces, avocado, grilled panela cheese, cherry tomato and lemon vinaigrette

**CAESAR SALAD (V) \$315**

Iceberg lettuce and parmesan cheese

With chicken **\$350**

**🍷 With shrimp \$380**

**ALEGRIA SALAD (V) \$270**

Mixed lettuces, with pecan, sunflower, sesame and pumpkin toasted seeds, cherry tomato and gorgonzola cheese, served with mustard and honey vinaigrette

**🍷 TROPICAL SALAD (V) \$380**

Pineapple with lettuces, shredded coconut, peach, palmetto, passion fruit vinaigrette and grilled shrimp

**ROOT SALAD \$315**

Spinach, soft beet, carrot, sweet potato, jicama, mozzarella cheese and citrus vinaigrette

## CEVICHESES

**PASSION SHRIMP CEVICHE \$350**  
Shrimp with passion fruit juice, onion, tangerine, coriander and cucumber

**MIXTED CEVICHE WITH LEMON \$380 🍷**  
Shrimp, octopus and fish with lemon juice, cucumber, radish, red onion, cherry tomato, xcatic chili pepper paste and garlic oil

**PERUVIAN CEVICHE \$350 🍷**  
Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

**MUSHROOMS CEVICHE (V) \$220**  
Mushrooms with coctelera Mexican sauce with serrano chili papper, avocado and tlayuda

## AGUACHILES

**SHRIMP AGUACHILE \$325**  
Cucumber, onion, coriander, serrano chili pepper and green tomato

**FISH AGUACHILE \$325 🍷**  
Sea bass with pepper sauce, avocado with cucumber, onion, coriander, serrano chili pepper and green tomato

**TUNA TIRADITO \$290**  
Thin Tuna with ponzu sauce, avocado and pickled lime

**OCTOPUS TOSTADA \$270**  
With chipotle mayonnaise, red onion over blue corn tostada

**SHRIMP TOSTADA \$270**  
Coriander raddish creamy over corn tostada

## LA TAQUERIA

Served with green and Mexican sauce, and pico de gallo

**BREADED FISH TACO \$240**

**CRISPY OCTOPUST TACO WITH GARLIC AND GUAJILLO CHILI PEPPER \$270 🍷**

**SHRIMP TACO GOBERNADOR \$270 🍷**

**FLANK STEAK TACO \$240**

**CHICKEN TACO \$230**

**ACHIOTE PULLED PORK TACO \$240**

## BURGERS AND SANDWICHES

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

**FISH SANDWICH \$380 🍷**  
Homemade bun with mayonnaise, lettuce, green tomato, guacamole and capers with potato chips

**ROAST BEEF SANDWICH \$350**  
Pumpnickel bun, smoked roast beef, mozzarella cheese with mustard aioli, lettuce, tomato, sprouted alfalfa and avocado, served with French fries

**VEGETABLES SANDWICH \$285**  
Zucchini squash, portobello mushrooms, carrots and eggplant with chimichurri served with vegetables chips

**SOFT CRAB SANDWICH \$380 🍷**  
Ciabatta bread, tempura crab, avocado, coriander mayonnaise and red cabbage. Served with vegetables chips

**GRILLED CHICKEN WRAP \$285**  
Grilled chicken with chipotle mayonnaise, cheese, lettuce, soy germ and avocado. Served with French fries

**PORTOBELLO BURGER (V) \$280**  
Roasted Portobello with chimichurri, tomato, caramelized onion, lettuce and vegetables chips

## FAJITAS

Prepared with cheese, peppers, onion and herbs oil  
Served with green sauce, Mexican sauce, pico de gallo and corn tortillas

**SHRIMPS \$380**

**FLANK STEAK \$380**

**POLLO \$290**

**MIXTED \$410 🍷**

**PORTOBELLO, POBLANO CHILI PEPPER, SQUASH AND CARROT (V) \$220**

V = VEGETARIAN    N = NUTS    G = GLUTEN FREE    **V** = VEGAN

**🍷** DOES NOT APPLY FOR OPEN KITCHEN PLAN

Prices shown in Mexican pesos. VAT included. We suggest an additional 15% service charge.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies



## COMIDA

### LA BOTANA

**GUACAMOLE (V) \$270**  
Aguacate y pico de gallo  
Servido con tlayuda, chicharrón  
y totopos de maíz

**ESQUITES \$120**  
Granos de elote, servidos con crema,  
queso, mayonesa y chile piquín

**PLATO DE FRUTAS DE TEMPORADA \$250**  
Servido con limón y chile Tajín

**CRUDITES \$180**  
Pepino, jícama, piña y zanahoria con limón  
y chile Tajín

**PAPAS A LA FRANCESA \$180**

### ENSALADAS

**ENSALADA DE ATUN \$370**

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

**ENSALADA CESAR (V) \$315**

Lechuga iceberg y queso parmesano

Con Pollo \$350

Con Camarón \$380

**ENSALADA ALEGRIA (V) \$270**

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

**ENSALADA TROPICAL (V) \$380**

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

**ENSALADA DE RAIZ \$315**

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

### CEVICHE

**CEVICHE PASION DE CAMARON \$350**  
Camarón con jugo de maracuyá, pepino,  
cebolla y cilantro

**CEVICHE MIXTO DE LIMA \$380**  
Pulpo, camarón y pescado con jugo de lima,  
pepino, rábano, cebolla morada, tomate cherry,  
pasta de chile xcatik con aceite de ajo

**CEVICHE PERUANO \$350**  
Pescado crudo marinado con tradicional  
leche de tigre, cilantro, cebolla morada, chile  
serrano rojo, camote y canchita de maíz

**CEVICHE DE HONGOS (V) \$220**  
Hongos con salsa coctelera mexicana con chile  
serrano y aguacate. Servido con Tlayuda

### AGUACHILES

**AGUACHILE DE CAMARON \$325**  
Pepino, cebolla, cilantro,  
chile serrano y tomate verde

**AGUACHILE DE PESCADO \$325**  
Robalo en salsa de chile, aguacate con pepino,  
cebolla, cilantro, chile serrano y tomate verde

**TIRADITO DE ATUN \$290**  
Atún con salsa ponzu, aguacate  
y limón encurtido

**TOSTADA DE PULPO \$270**  
Con mayonesa de chile chipotle, cebolla morada  
sobre tostada de maíz azul

**TOSTADA DE CAMARON \$270**  
Con cremoso de cilantro y rabano,  
sobre tostada de maiz

### LA TAQUERIA

Acompanados con salsa verde y mexicana

**TACO DE PESCADO TEMPURA \$240**

**TACO CRUJIENTE DE PULPO AL AJILLO \$270**

**TACO DE CAMARON ESTILO GOBERNADOR \$270**

**TACO DE ARRACHERA \$240**

**TACO DE POLLO \$230**

**TACO DE COCHINITA PIBIL \$240**

### 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

**SANDWICH DE PESCADO \$380**  
Bollo suave con mayonesa, lechuga, tomate  
verde, guacamole y alcapparrón con papa  
chips

**SANDWICH DE ROAST BEEF \$350**  
Bollo de pumpernikel, roast beef ahumado,  
queso mozzarella con alioli de mostaza,  
lechuga, jitomate, germen de alfalfa,  
aguacate.  
Acompañado con papas a la francesa

**SANDWICH DE VEGETALES \$285**  
Calabazas zucchini, portobello, zanahorias,  
berenjenas con chimichurri, acompañado  
de chips de verduras

**SANDWICH DE CANGREJO SUAVE \$380**  
Pan ciabatta, cangrejo tempura, aguacate,  
mayonesa de cilantro y col morada.  
Acompañada de chips de verdura

**WRAP DE POLLO AL GRILL \$285**  
Pollo al grill con mayonesa de chipotle,  
queso, lechuga, germen de alfalfa y  
aguacate. Acompañada de papas a la  
francesa

**HAMBURGUESA DE PORTOBELLO (V) \$280**  
Portobello asado con chimichurri, jitomate,  
cebolla caramelizada, lechuga y chips de  
vegetales

### FAJITAS

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

**CAMARONES \$380**

**ARRACHERA \$380**

**POLLO \$290**

**MIXTA \$410**

**PORTOBELLO, CHILE POBLANO,  
CALABAZA Y ZANAHORIA (V) \$220**

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