

STARTERS

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

QUINOA SALAD ✓ ⊗ \$320

Black olive, heirloom tomato, avocado, cucumber, corn kernels, red onion and citrus vinaigrette

CEVICHE

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

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

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

AGUACHILES

TINTA DEL PULPO AGUACHILE \$360
Shrimp and octopus marinated with recado negro, glazed sweet potato, green tomato, red onion, cucumber, red serrano pepper and cherry tomato

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

LA TAQUERIA

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

FISH TACO \$260

OCTOPUS TACO \$280
with chipotle garlic and guajillo pepper
Served with white cabbage

SHRIMP TACO GOBERNADOR \$280

BURGERS AND SANDWICHES

TINTA DEL PULPO BURGER \$390
With squid ink black homemade bun, ground angus beef, guacamole, bacon, caramelized onion, cheddar cheese, chipotle mayonnaise, tomato and lettuce, served with French fries or salad
*Option with regular or gluten free burger bun

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

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

FLANK STEAK \$385 ⊗

CHICKEN \$310

MIXED \$425

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

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

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

ENTRADAS

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 ATÚN
\$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 DE QUINOA ✓ 🌱
\$320

Aceituna negra, tomate heirloom, aguacate,
pepino, grano de maíz, cebolla morada y
vinagreta de cítricos

CEVICHE

CEVICHE PASION DE CAMARON
\$370

Camarón con jugo y semillas de maracuyá, lima,
cebolla y menta

CEVICHE PERUANO
\$360

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

CEVICHE DE HONGOS (V) ✓
\$240

Hongos con salsa coctelera mexicana con chile
serrano y aguacate.

AGUACHILES

AGUACHILE TINTA DEL PULPO
\$360

Pulpo y camarón marinado con recado negro,
camote glaseado, tomate verde, cebolla morada,
pepino, chile serrano rojo, y tomate cherry

AGUACHILE DE CAMARON
\$345

Camarón con salsa de chile, pepino, cebolla,
cilantro, aguacate, chile serrano y tomate verde

LA TAQUERIA

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

TACO DE PESCADO \$260

**TACO DE PULPO AL AJILLO
Y CHIPOTLE** \$280

**TACO DE CAMARON ESTILO
GOBERNADOR** \$280

HAMBURGUESAS Y SANDWICHES

HAMBURGUESA TINTA DEL PULPO
\$390

Con pan negro de tinta de calamar, carne
de res Angus, guacamole, tocino, cebolla
caramelizada queso cheddar, mayonesa de
chipotle, jitomate y lechuga.

Acompañado de papas a la francesa
o ensalada

*Opción con pan regular o libre de gluten

SANDWICH DE PESCADO
\$380

Bollo suave con mayonesa, lechuga, tomate
verde, guacamole y alcaparrón con papa
chips o ensalada

SANDWICH DE VEGETALES ✓
\$295

Calabazas zucchini, portobello, zanahorias,
berenjenas con chimichurri, acompañado
de chips de verduras 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

ARRACHERA \$385 ⊗

POLLO \$310

MIXTA \$425

**PORTOBELLO, CHILE POBLANO,
CALABAZA Y ZANAHORIA** ⊗ ✓

\$285

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