APPETIZER

★ GUACAMOLE & SAUCES served with fruit cocktail and piquin chili $160
CHICKEN “SOPES” fried corn masa disc, shredded chicken, refried black beans, cheese and tomatillo sauce (order of 3) $150
★ TORTILLA SOUP pasilla chili, panela cheese, avocado, tortilla sticks $150
★ BAKED “PROVOLETA” CHEESE sun dried tomatoes and oregano $170

SEAFOOD BISQUE
mussels, clams, calamari, shrimp, fish fillet served with garlic crouton $190
OUR CLASSIC “MEAT EMPANADA”
stuffed with ground beef, served with home made chimichurri (order of 1) $170

★ POKE BOWL & GRAINS
white and wild rice, durum wheat, barley, lentils, chickpeas, eggplant ragout, marinated tomato, avocado and pumpkin seeds $180

SALADS

★ ROASTED BEET
goat cheese, walnuts, marinated green beans, berries vinaigrette $190
★ CAPRESE SALAD
tomato, fresh mozzarella cheese, pesto, sprouts, extra virgin olive oil $210
★ CESAR SALAD
romaine lettuce, parmesan cheese, croutons, caesar dressing $200
Additional: with organic chicken (150gr) $230, with U12 shrimp (130gr) $240
★ COUNTRY SALAD
green mix lettuce, blue cheese, crunchy bacon, poached pear, sundried tomato, pumpkin seeds, honey and mustard vinaigrette $210
★ MANGO & QUÍNOA SALAD
seasonal lettuce, avocado, cherry tomato with lemon and ginger dressing $250

CEVICHES

★ PERUVIAN CEVICHE sea bass, rocoto chili, “tiger milk” marinade $270
★ SHRIMP AGUACHILES cucumber, fresh coriander, habanero chili, red onion and lemon juice $250
★ ISIDRO CEVICHE scallops, sea bass, yellow ají chili, sea urchin roe, “tiger milk” marinade $270
★ PACIFIC COAST CEVICHE fish, octopus, shrimp, lemon and orange juice, ketchup, green olives $250
★ OCTOPUS TIRADITO potato, tapenade, olive oil, lemon $260
★ ARTICHOKE CEVICHE cucumber, tomato, red onion, avocado, sprout mix, extra virgin olive oil, lemon juice $230
TACOS
BAJA SHRIMP TACOS
northern style shrimp, avocado, chipotle chili sauce
mayonnaise, flour tortilla
(order of 3) $320

ZARANDEADO FISH TACOS
marinated red snapper, refried black beans, pico de Gallo
sauce, avocado (order of 3) $270

AL PASTOR TACOS
chili marinated pork, pineapple, onion,
fresh coriander, lime (order of 3) $230

SHORT RIB TACOS
Spiced pulled meat, guacamole, pickled onion
(order of 3) $290

BETWEEN THE BREAD
served with home made pickles
and french fries

RULFO BURGER
PRIME HOUSE BLEND GROUND BEEF (250g)
Cheddar cheese, bacon relish,
caramelized onion, lettuce, tomato $410

CRAFT SERRANO HAM & BRIE CHEESE
IN LOAF OF HOME MADE BREAD
arugula, tomato confit, fig chutney,
mustard dressing $350

ORGANIC CHICKEN BURGER
tomato, lettuce, manchego cheese,
chipotle tartar sauce $340

VEGAN BURGER
Home made bread with toasted seeds, lentil,
beans and soy burger, caramelized onion,
portobello mushroom $280

CLUB SANDWICH
craft sliced bread, pork ham, chicken breast, egg
tortilla, manchego cheese, bacon, lettuce, tomato
$290

CHARCUTERIE
CHEESE BOARD
LOCAL & INTERNATIONAL CHEESES (200g)
Served with truffled honey, tapenade and
hazelnut bread $390

COLD CUT BOARD
HANDCRAFTED COLD MEATS (150g)
Served with home made pickles, tomato
chutney and hazelnut bread $410

CHARCOAL GRILL
ARGENTINIAN BEEF CUTS
Served with Chimichurri and Béarnaise sauce

TENDERLOIN / 280gr. $510
RIB EYE / 350gr. $580
FLANK STEAK / 350gr. $380
ASADO DE TIRA RIBS / 380gr. $440
ORGANIC CHICKEN BREAST / 280gr. $330

FISH

SEA BASS / 220gr. $420
YELLOWFIN TUNA / 220gr. $410
PACIFIC SALMON / 220gr. $430

SIDE DISH
GRILLED VEGETABLES $120
BRUCCOLI AND MUSHROOM SUITE $140
SMOKED MASHED POTATOES $120
FRENCH FRIES $110
ORGANIC MILK SALAD $95
JASMINE RICE $110

PASTA
make your own pasta

Spaghetti | Fusilli | Penne
Pomodoro | Alfredo | Bolognese | Pesto
$210

SPECIALTIES
CHIPOTLE OCTOPUS
smoked mashed potato, tortilla ash, pickles,
tomato $390

CHICKEN MOLE
pork rind, rice and fried shallot $390

RAVIOLI
Turmeric confit potato, seared wild mushroom
from Ajusco with truffle oil $240

SHRIMP
guajillo chili and garlic sauce
with stir fry rice $390

POLENTA
Corn polenta with soy ragout, avocado and
pumpkin seed $240

PIZZA
PREPARED IN OUR WOOD BURNING OVEN
pizzas are individual (8” diameter)

MOZZARELLA
tomato sauce, mozzarella cheese,
oregano, olives $200

SERRANO HAM
tomato sauce, mozzarella cheese,
arugula and Serrano ham $220

PEPPERONI
tomato sauce, mozzarella cheese,
oregano and pepperoni $210

SHRIMP
tomato sauce, mozzarella cheese, shrimp,
roasted bell pepper and olives $220

RESERVATIONS:
01 55 5083 12 50
mexico.city.regency@hyatt.com
Hyattwifi @rulfo
Monday to Sunday 12:00PM – 11:00PM
WE SUPPORT OUR LOCAL COMMUNITY OF FARMERS AND PRODUCTS
DEAR GUEST, WE SERVE HIGH QUALITY RAW FOODS. PLEASE TAKE THIS INTO CONSIDERATION WHEN ORDERING YOUR MEALS AND WHAT IT INVOLVES
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT, INTOLERANCE OR ALLERGY
ALL PRICES ARE IN MEXICAN PESOS TAXES ARE INCLUDED