



RULFO

PARAJE LATINO



Rulfo Paraje Latino creates an experience of Latin American cuisine in one place, as we serve modern dishes inspired by the cuisine of Mexico, Argentina and Peru, each prepared with authentic methods including a charcoal grill and wood fired oven to provide you a great culinary experience to captivate each of your senses.



Menú

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APPETIZER

GUACAMOLE & SAUCES

served with tortilla chips and avocado \$160

CHICKEN "SOPE"

fried corn masa disc, shredded chicken, refried black beans, cheese (order of 3) \$150

TORTILLA SOUP

pasilla chili, panela cheese, avocado and tortilla sticks \$150

CHICKEN SOUP

with rice and shredded chicken \$130

HUMMUS

chickpea, olive oil and paprika \$155

OUR CLASSIC "MEAT EMPANADA"

Stuffed with ground beef, served with homemade chimichurri (order of 1) \$170



SALADS

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 chicken (150gr) \$230

COUNTRY SALAD

Green mix lettuce, blue cheese, crunchy bacon, pear, sundried tomato, pumpkin seeds honey and mustard vinaigrette \$210

MANGO & QUÍNOA SALAD

Seasonal lettuce, avocado, cherry tomato with lemon and ginger dressing \$250

NICOISE

Tuna, potato, olives, green beans, tomato, boiled egg, anchovy and lettuce \$270

CEVICHE PERUANO

Sea bass, rocoto chili, "tiger milk" marinade \$270

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TACOS

SHRIMPTACOS

Tempura shrimps, avocado, chipotle chili sauce mayonnaise and flour tortilla (order of 3)

\$320

⊗ ALPASTORTACOS

Chili marinated pork, pineapple, onion, fresh coriander and lime (order of 3) \$230

⊗ SHORT RIB TACOS

Spiced pulled meat, guacamole, pickled onion (order of 3)

\$290

✓ VEGGIE WRAP

Flour tortilla, zucchini, carrot, spinach, mushroom, and alfalfa sprouts \$190

With chicken \$210

QUESADILLAS TRIO

Pumpkin blossoms, mushrooms, cheese and sauce \$190

BETWEEN THE BREAD

Served with homemade pickles and french fries

RULFO BURGER

PRIME HOUSE BLEND GROUND BEEF (250g)

Cheddar cheese, bacon relish, caramelized onion, lettuce and tomato \$410

GEORGIAN

Baguette bread stuffed with serrano ham (120gr), swiss cheese, on potato tiles and baby arugula, dressed with mayonnaise \$280

✓ VEGAN BURGER

"Beyond Meat" Burger in homemade bread with toasted seeds, caramelized onion and portobello mushroom \$340

CLUB SANDWICH

Craft sliced bread, ham, chicken breast, egg tortilla, manchego cheese, bacon, lettuce and tomato \$290

✓ CAPRESE

Ciabatta bread with Italian style pesto, fresh mozzarella cheese (200gr), tender roasted tomatoes and baby arugula \$300

BAKED

CUTS

Served with Chimichurri sauce

⊗ TENDERLOIN 280gr.	\$510
⊗ FLANK STEAK 350gr.	\$380
⊗ CHICKEN BREAST 280gr.	\$330

FISH

SEA BASS 220gr.	\$420
PACIFIC SALMON 220gr.	\$430

SIDE DISH

GRILLED VEGETABLES	\$120
SMOCKED MASHED POTATOES	\$120
FRENCH FRIES	\$110
ORGANIC MIXED SALAD	\$ 95
JAZMIN RICE	\$110

PASTA

PENNE/SPAGHETTI \$210

Choose your sauce:

- Pomodoro
- Bolognese

PIZZA

PREPARED IN OUR WOOD BURNING OVEN
Individual Pizzas (8" diameter)

MARGARITA

Tomato sauce, mozzarella cheese and basil \$200

PEPPERONI

Tomato sauce, pepperoni, mozzarella cheese, and orégano \$220

SHRIMPS

Tomato sauce, mozzarella cheese, shrimps, asparagus, zucchini, dehydrated tomato, black olives
\$230

⊗ GLUTEN FREE ✓ VEGAN 🐟 SUSTENTABLE CATCH ✓ VEGETARIAN

AVAILABLE MONDAY TO SUNDAY 12:00 PM TO 11:00 PM

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