

Of the season

ADOBO DE GUAYABA

Pork medallion on a guayaba adobo sauce, scented with cinnamon. Served with baby potatoes on an ajillo sauce and sautéed vegetables.

CHILES EN NOGADA

Poblano pepper filled with ground beef, dried fruit, topped with walnut cream with a side of white rice.

ARROZ CON MARISCOS

White rice with octopus, shrimp and clams with a touch of red onions and spices. Served with fried plantain slices.

Starters

FONDUE DE LOS DIOS

Traditional fondue with white wine, huitlacoche (corn smut), and epazote scent.

MALINALI CHEESE

Traditional Mexican asadero cheese topped with a green tomato, serrano pepper and coriander sauce on a bed of crispy potato peel.

CHICHARRON DE QUESO RELLENO DE CECINA

A crust of the typical menonita cheese stuffed with fajitas of the regional cecina, onions and jalapeño pepper. Served with guacamole and flour tortillas. Exquisite

CHALUPAS CHILAPEÑAS

Chalupas with shredded pork meat, beans, red onions, and sweet chipotle sauce.

COMAL DE ANTOJITOS

Mexican snacks on a griddle, grasshopper sopes (optional), quesadillas and gorditas.

CEVICHE DE PESCADO Y CAMARON AL MANGO

Lime marinated fish and shrimp ceviche, avocado, tomato, onions and chili pepper. Served on a tostada basket, a bed of lettuce, grated carrots and mango.

TAQUITOS DEL MAR

Delicious shrimp and vegetables fried, flour tortilla tacos wrapped with bacon and topped with mango sauce.

TEMAZCAL DE ARROZ BLANCO

White rice served with an egg and fried plantain.

TEMAZCAL DE FIDEO

Tasty fried noodles, served with sour cream and fresh cheese cubes.

From the orchard

PARRILLADA VEGETARIANA

A delicious combination of grilled vegetables with panela cheese.

FRIDA SALAD

Mix of lettuce, grilled chicken, strawberries, cherry tomatoes, broccoli, peanuts, served on a Sesame tulip ring.

MELISSA SALAD

Spinach, caramelized pecans, apple, peach and fresh cheese with a yoghurt and roasted garlic dressing.

MARIELA SALAD

Delicious house salad served on a bed of lettuce with sautéed vegetables, half tempura avocado stuffed with tuna chipotle style sauce.

ROSA MEXICANO SALAD

Salmon fillet on a bed of organic lettuce, mango, cherry tomatoes, jicama, coriander, black sesame seeds with a sweet and sour dressing.

The broths

VIVA MÉXICO SOUP

The traditional from the house with mushrooms, zucchini, corn and beacon.

CREMA DE HONGOS

Mushrooms cream with springs of epazote.

SOPA DE CEBOLLA

Deep golden and gratin to perfection onion soup.

SOPA DE TORTILLA

Our traditional tortilla soup, seasoned to perfection, with cheese, chicharron (pork skin) and sour cream.

CLEMOLE GUERRERO

Green tomato broth with a combination of meat served with corn and vegetables.

CONSOMÉ DE LA GRANJA

Classic clear chicken soup served with rice and vegetables.

Pastas

CREPAS REVOLUCIÓN

Duet of filled crepes, one with strips of poblano pepper and one with mushrooms both with Oaxaca cheese, topped with a delicious béchamel sauce.

LASAGNA DE LA MILPA

Strips of poblano pepper lasagna, squash blossom, corn and béchamel sauce.

TESOROS DEL MAR

Fettuccini with a creamy sauce and seafood.

ESPAGUETTI SANTA PRISCA

Traditional beef ragu spaghetti with a Mexican touch.

Meats and poultry

PARRILLADA

Cecina de Taxco (cured beef) accompanied with grilled cheese, chorizo, sope and guacamole.

FILETE EN SALSA DE MANGO

Beef medallion on a mango sauce with a Provencal tomato and a zucchini kabob.

FILETE DE RES BORRACHO

Beef medallion on a tequila and mushrooms sauce served with a cheese stuffed zucchini and some sautéed mushrooms.

CARNITAS A LA ZAPATA

Pork ribs, slowly cooked on its juice, served with a side of pot beans and guacamole with grasshopper.

MIXIOTE DEL SUR

Soft steamed chicken meat on a banana leaf. In an exquisite sauce of vegetables and aromatic herbs. Served with white rice.

SUPREMA AL MEZCAL Y XOCONOSTLE

Chicken breast with a prickly pear and mezcal sauce.

ARRACHERA ARRIERA

Delicious flank steak seasoned with olive oil, garlic, paprika, onions and chambray potatoes.

POLLO LINDO

Grilled chicken breast t served with cheese, poblano strips with sour cream, nopal, fresh salad and dressing of your choice.

ALONSO CHILDREN'S MENU

Chicken strips or grilled or breaded fish. Served with spaghetti with sour cream sauce. Garnished with french fries or mashed potatoes.

From the sea

POZOLE DE MARISCOS

The traditional dish of the region, with cooked corn kernels in a delicious red broth with the house recipe and a delicious mix of fresh seafood

SANGOLOTEADITO FISH FILLET

Steamed fish fillet, stuffed with crispy vegetables, shrimp, octopus and gratin cheese. With a touch of white wine and epazote.

ROSA MEXICANO FISH FILLET

Fish fillet breaded with our secret recipe with mango and chipotle sauce.

COSTRA NOSTRA SALMON

Salmon loin with a different chili and spices crust topped with a sweet orange sauce.

SALMÓN ALMENDRADO

Salmon lion with a crispy almond crust, served with mashed potatoes and steamed vegetables on a tamarind sauce.

ATÚN GRILLEADO

Grilled tuna medallion with a side of white rice with parsley and bell peppers.

Los moles

MOLE NEGRO FROM OAXACA

With the characteristic taste of cacao from Oaxaca, served with white rice and an exquisite bean tamal.

MOLE VERDE FROM PUEBLA

The most known pipian from Mexico served with white rice and a bean tamal.

MOLE DE TAMARINDO

Pork steak bathed in an original combination of chilies and tamarind pulp. Served with white rice and a bean tamal served on a banana leaf. Delicious



MOLE DE NUEZ

Chicken supreme in a creamy walnut sauce with spices. Served with white rice and a bean tamal.

MOLE ROSA DE TAXCO

The original recipe that was unveiled from Taxco to the world.

Craving

ENCHILADAS VERDES, ROJAS O DE JUMIL

Corn tortillas filled with chicken or cheese, covered with either red, green or our regional jumil sauce, gratin with mozzarella cheese.

ENCHILADAS DE JAMAICA

Corn tortillas stuffed with chicken or cheese, bathed in a delicious sauce made of the “Jamaica” flower and regional species. Decorated with lettuce, sour cream and cheese. Served with white rice.

THE TRADITIONAL TOSTADAS

Order of three, chicken or pork with lettuce, tomato, cheese, sour cream and avocado.

ENMOLADAS

Fried tortillas filled with chicken or cheese, topped with the best mole of the region.

POZOLE DE TAXCO CON TACOS DORADOS

White pozole, the most traditional from the region, with chicharrón (pork skin), avocado and species, accompanied with crispy fried tacos.

CHILES RELLENOS DOÑA GLORIA

Ancho pepper stuffed with fresh cheese and red onions, battered and topped with a delicious cream of brown sugar loaf.

Desserts

PLATANOS CROCANTES CON HELADO

Crunchy bananas served with vanilla ice cream.

HELADOS PREHISPÁNICOS

Artisanal ice cream.

VANILLA FLAN

The traditional flan with the unmistakable aroma of the Mexican vanilla.

CREPA PRIMAVERA

Delicious fruit filled crepe topped with custard.

BUDIN DE PAN

Exquisite bread pudding topped with custard and garnished with seasonal fruit.

TIRAMISU

The traditional with its unique coffee flavor and mascarpone cheese stuffing.

PLATÓN DE POSTRES:

Dish of desserts: ice cream, crispy bananas, ates and cheese.

STRUDEL

With vanilla ice cream.

CAKE OR PAY

Homemade cake or pay of the day.

HELADOS DE SABORES

Straberry, vanilla or chocolate ice cream.