

Menu

DINNER



Starters



MEALTED CHEESE WITH REGIONAL SAUSAGE	155
Chihuahua cheese, accompanied by flour or corn tortilla and homemade sauce	
ESQUITE & MILPA	170
Roasted corn, chile guajillo alioli, sour cream, Cotija cheese, coriander	
GUACAMOLE LAS PALOMAS	185
Avocado, lemon, salt, pepper, Cotija cheese, fried tortilla, Mexican sauce and pork chicharrón	
PORK TOAST WITH ADOBO	185
Gratin cheese and pork, avocado sauce and onion	
DIABLITO PASTOR	215
Cheese quesadillas, pork pastor, avocado sauce, roasted onions, roasted pineapple, cucumber and radishes	

Salads



PALOMA'S SALAD	170
Romain's lettuce, radish, black bean, avocado, corn, tomato, cherry tomatoes, Cotija cheese, corn tortilla julienne, Candied amaranth, pumpkin seed and tequila and honey vinaigrette	
BEANS SALAD	165
Mixture of beans, avocado, tomato, cherry tomatoes, spicy sesame oil, cilantro leaves, and lime juice, over pork chicharrón	
REQUESON SALAD	165
Roasted beets, mixed lettuce, toasted corn, quince and citrus oil	

Menu items at all Pueblo Bonito Resorts are trans fat-free.
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Soups



CHARRO BEANS	215
Beans, poblano peppers, chorizo, and sausage	
TORTILLA SOUP	130
Traditional tortilla soup, made with organic chicken, pasilla chili essence, fresh cheese, avocado, epazote, sour cream and corn tortilla julienne	
CHEESE CHILI SOUP	130
Potato cubes, poblano pepper, fresh cheese, cilantro and jocoque	

Main Courses



BAJA TRILOGY	345
Octopus, shrimp, and fish battered tacos, flour tortilla, avocado and olive dip, tatemada green roasted sauce, cabbage and refried black beans	
VERACRUZ STYLE CATCH OF THE DAY	445
Traditional Veracruz sauce with white rice	
ROASTED OCTOPUS WITH GREEN PIPIAN SAUCE	405
Red rice with green pipian sauce, avocado purée and cilantro	
TIKIN-XIC CATH OF THE DAY	445
Refried black beans, fried plantains, and radish and red onion xnipec	
PESCADO EMPAPELADO	445
Wrapped in banana leaves, accompanied by green beans, brussels sprouts, grilled broccoli and prawn sauce	

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Main Courses



BEEF STEW	345
Beef stew marinated with homemade chili sauce served with potatoes and carrots, accompanied by white rice	
FLANK STEAK MOLCAJETE	405
Cactus pad, grilled panela cheese, roasted onion, regional chorizo, poblano pepper strips, corn or flour tortilla and homemade sauce	
PORK CARNITAS	325
Accompanied by guacamole, tatemada roasted sauce, de la olla black beans, poblano pepper, grilled onion, and corn or flour tortilla	
GRILLED CHICKEN	300
Marinated with guajillo chili, ancho chili, and cumin, de la olla black beans, cucumber salad, and onion stew	

Desserts



GRANDMA'S CHURROS	140
Accompanied by hot chocolate, chocolate sauce and berries	
FRITTERS WITH ICE CREAM	170
Fried flour fritters with vanilla ice cream and cane sugar syrup	
COCONUT FLAN	140
Caramel sauce	
TEQUILA FLAMED BANANAS	170
With vanilla ice cream	
ROMPOPE RICE PUDDING	140

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