

STARTERS

RED-HONEY QUINOA (300 g) Cold quinoa with coconut milk, berries, homemade praline and honey

GREEK CUP (200 g) Greek yoghurt with banana, caramel cream and praline

* **COTTAGE CHEESE CUP** (220 g) Season coulis and homemade praline

SEASONAL FRUIT (450 g) Your choice of: cantaloupe, papaya, watermelon and pineapple. Extra: praline, yogurt **\$60**, cottage **\$50**

SOMETHING HEALTHY

AVOCADO AND ASPARRAGUS CROSTINI (1 pc)

With grated parmesan cheese, dijon mustard, arugula and 2 poached eggs

AÇAI BOWL (260 g)

Based on almond milk with fruit, dried fruit and pecans

HUMMUS & AVO TOAST (220 g)

With guacamole, chickpea and jocoque

HEALTHY PANCAKES (3 pc)

Made with flax seeds, banana, whole wheat flour and honey

* **GRILLED GRAPEFRUIT** (440 g)

Goat cheese foam on grilled, caramelized half grapefruit

BREAD & LOVE

TOAST WITH HOMEMADE JAM (4 pc)

With butter, ancho pepper and bacon jam

HOT-CRÊPES (6 pc)

Pancake mix with maple syrup and butter

* **RICE PUDDING PANCAKES** (200 g)

Grandma's recipe

GRILLED CHEESE CROISSANT (1 pza)

Stuffed with brie, gruyere and manchego cheese, grated with parmesan

* **FRENCH TOAST STICKS** (2 pc)

Brioche bread with maple syrup

EGGS

SALMON OMELETTE (250 g)

Covered in cream cheese and mascarpone fondue

* **AIDA STYLE EGGS BENEDICTINE** (2 pc)

Poached on rustic bread, iberian ham and truffle mayonnaise in béchamel sauce

AIDA STYLE BROKEN EGGS (400 g)

Potato skins stuffed with fries, and iberian ham topped with fried eggs

PAPO EGGS (120 g)

Arabic-style pot, with Za'atar, Sumak and dry yoghurt with pita bread

HUITLACOCHÉ AND OAXACA

CHEESE OMELETTE

Covered in roasted sauce cream

EGGS WITH SINCRONIZADA (2 pc)

Fried eggs covered with green salsa, over flour tortilla with Oaxaca cheese, ham and black beans, with avocado

POACHED EGGS ON AVOCADO (290 g)

With bacon and roasted brie cheese in red pepper sauce

EGG-STUFFED PORTOBELLO (190 g)

With sun-dried tomato, artichoke, jocoque and bacon crumbs

* **DIVORCED GORDITA** (2 pc)

Fried eggs on serrano and red pepper sauce, on a fried tortilla stuffed with carnitas (fried pork meat)

EGGS IN MOLE SAUCE (300 g)

Fried eggs in black mole sauce, on a fried tortilla, stuffed with beans and plantain

* **MASON STYLE EGGS** (150 g)

Scrambled in red pepper sauce, with fried beans and jocoque

TERESITA OMELETTE (120 g)

Egg whites with goat cheese, dehydrated tomato and spinach accompanied by roasted red sauce

SOMETHING LIGHT

LETTUCE ENCHILADAS (300 g) Stuffed with grilled chicken and panela cheese in serrano pepper sauce, with dry yoghurt

* **PRICKLY PEAR CHILAQUILES** (200 g) Handmade tortillas, with grilled chicken topped with red pepper sauce and dry yoghurt

CROSTINI (1 pc) Brown toast with avocado, egg whites, arugula, turkey breast and goat cheese in red pepper sauce

LIGHT POT (100 g) Mushrooms, spinach and grilled panela cheese, soaked in serrano pepper sauce

SIGNATURE DISHES

* **COSTRA MOLLETES** (3 pc) Covered with a crust of Oaxaca cheese | with cecina meat (100 g) + **\$110**

CROQUE CREPES (3 pc) Stuffed with gruyere and turkey breast, topped with béchamel sauce and grated with parmesan cheese, with a choice of fried egg

* **ENFRIJOLADAS ROSARITO** (3 pc) Stuffed with Rosarito-style shrimp, guacamole and beans sauce

AIDA STYLE CHILAQUILES (3 pc)

* Puffed tortillas stuffed with chicken and beans, covered in habanero, red and green sauce topped with a fried egg

ENMOLADAS (3 pc)

Handmade tortillas stuffed with fried beans covered in homemade black mole sauce

PUFFED TORTILLA WITH PORK RIND IN GREEN SAUCE (1 pc)

On beans, with lettuce, cream and cheese

* **GREEN ENCHILADAS** (3 pc) Handmade tortillas, stuffed with chicken, in serrano pepper sauce

* **TORTITA AHOGADA WITH CHILAQUILES** (1 pc)

Bun stuffed with carnitas, chilaquiles and beans, drowned in red sauce

CRUNCHY TORTILLA WITH QUELITES (350 g)

Leafy greens with chorizo and Oaxaca cheese

TLACOYOS (3 pc) Stuffed with beans, chicken and carnitas

SQUASH BLOSSOM QUESADILLAS (3 pc)

With Oaxaca cheese and handmade tortillas

MENU BY CHEF ANA MARTORELL

* SIGNATURE DISHES

Prices in Local Currency (Mexican Pesos) / All of our prices include 16% VAT

Fruit is on AIDA with your choice of main dish. / In case of allergies please consider that our praline includes caramelized hazelnut, pecans and sesame seeds. All our dishes are cooked with the minimum amount of fat. Our tortillas are prepared daily and come from Santa Ana Xilotzingo, Estado de México.

SMALL BITES

SHRIMP AGUACHILE (210 g)

Lemon, cucumber, serrano pepper, coriander and purple onion

DOUBLE FISH CARPACCIO (100 g)

Salmon and sea bass in citrus juice

* SUCKLING PIG TACOS (150 g)

In its juice with a hint of sweet balsamic

GRILLED ARTICHOKE

Habanero mayonnaise | with shrimps (160 g) + \$80

* 🍌 AVOCADO AND RADISH CARPACCIO (150 g)

Grilled, goat cheese crumble and balsamic vinaigrette

BEEF & BEET CARPACCIO (80 g)

Balsamic vinaigrette, arugula and parmesan

* GUACAMOLE WITH JOCOQUE

With a side of grilled Pita bread

* 🍌 AIDA SWEET CORN (4 pc)

Sweet corn with truffled butter and parmesan cheese. We suggest sharing

PORK RINDS SOPECITOS (3 pc)

Pork rinds in green sauce with beans, cream, and panela cheese.

AIDA STYLE NACHOS (500 g)

Stuffed with Oaxaca cheese and black beans

🍌 POZOLE MAIZE ESQUITE (380 g)

Hominy corn kernels off the cob with spicy habanero mayo

SALADS

GRILLED CAESAR HEARTS

Lettuce hearts and avocado, homemade Caesar dressing and parmesan cheese

* GRILLED ORGANIC CHICKEN SALAD (110 g)

Baby lettuce, arugula, cranberries, goat cheese, chicken, caramelized pecans and sesame seeds, balsamic based dressing

MEXICAN SALAD

Nopales, tomatoes, onion, chopped cilantro, and beans accompanied by a tostada with powdered ancho chili and balsamic dressing.

KALE AND QUINOA SALAD (270 g)

With crunchy chickpeas, parmesan cheese, pumpkin seeds and ginger dressing | with chicken (100 g) + \$65

MAIN DISHES

TALLA STYLE RED SNAPPER (400 g)

Red Snapper in a chipotle cream mayo, tomato chili sauce, with banana and grilled avocado

* CHICHARITO SALMON (180 g)

Grilled, mashed green peas with "Yudy" style fries and caramelized onions

* AIDA HAMBURGUER (200 g)

Cooked for 14 hours with bacon, caramelized onions, foie gras, gruyere cheese and arugula, with truffle mayonnaise, "Yudy" style fries and dipping sauce made of its own juice

SUCKLING PIG "INFLADITA" (170 g)

With black beans, jocoque, and grilled avocado

FISH MEATBALLS (3 pzas)

Tomato broth with ancho chili, on a bed of green rice and fresh pot beans

CHAMORRO IN TORTILLA SAUCE (380 g)

Cooked in its own juice for 14 hours, served on beans and Poblano pepper purée in roasted pepper sauce

APPETIZERS

* ROSARITO RISOTTO (60 g)

Beans, guacamole and Rosarito shrimps

PUFFED TORTILLA WITH PIBIL (150 g)

On avocado slices, pickled onions, pepper and oregano

FLAUTAS DE PATO

Handmade tortilla filled with tamarind duck, accompanied by cream, sauce, and cheese.

* 🍌 TLAYACAPAN PEPPER

Ancho pepper stuffed with dry noodles, avocado, covered in bean sauce

* 🍌 FOUR CHEESE CAULIFLOWER RISOTTO

Carb free, with brie, gruyere, parmesan and roquefort

* PIBIL STYLE TUNA TOSTADA (1 pc)

Tostada with avocado, deared tuna in pibil sauce, spicy habanero mayo, candied sesame seeds and pickled onion

BOWL WITH MOLE (90 g)

White rice with grilled chicken breast, green peas, banana, peanuts, and avocado. With fried tortilla and black beans

CRUNCHY TORTILLA WITH QUELITES (350 g)

Leafy greens with chorizo and Oaxaca cheese

SOUPS

SHRIMP SOUP

Spicy broth, cooked for several hours

* LENTIL CREAM SOUP

prosciutto, chorizo and fried plantain chunks

AVOCADO SOUP

Accompanied by tortilla and cheese

* GRILLED TORTILLA SOUP

Tortilla, avocado, and panela cheese, grilled in classic tomato caldillo

CLASSIC NOODLES SOUP WITH MEXICAN PEPPERLEAF

With a Mexican touch, pepperleaf cream

* SOFT CRAB TACO (165 g)

With habanero mayo, arugula, cabbage, balsamic, citrus peel and pickled onion

CHEEK KEBAB (200 g)

Pork cheek with humus, mole, onion, and jocoque

JERKED BEEF WITH MOLE "DOBLADITAS" (120 g)

Classic jerked beef from Yecapixtla with mole dobladitas filled with panela cheese

* CECINA TORTA (150 g)

Bread bun stuffed with marinated, and salted beef (Cecina), beans, avocado, pickled onions, habanero mayonnaise and coriander

* ORGANIC CHICKEN (180 g)

With black mole sauce and plantain, with tortillas

FIBIL PORK LASAGNA (150 g)

With avocado, pickled onion and Cotija cheese