

## ENTREES

GUADIANA CHEESE *crumbed breaded manchego cheese, green sauce and morita hot pepper, topped with potato skins* (80 g.)

POBLANCO ENCHILADAS *banana-based tortilla filled with black beans and goat cheese in a mole sauce* (3)

“HUAZONTLE TORTAS” *filled with goat cheese in a black tomato sauce* (3)

PERUVIAN CEVICHE *with scallops* (160 g.)

SLICED AVALON *with chipotle dressing* (80 g.)

## APPETIZERS

“PANUCHOS” (3)

“CHALUPAS”

FRIED PORK RINDS *with guacamole* (60 g.)

POTATO SKIN TACOS (50 g.)

APPETIZER GUADIANA

*thin breaded slices of beef with melted cheese and guacamole*

FRESH TUNA TOSTADAS (6)

CHICKEN TOSTADAS (6)

MARCO “CAZUELA” (250 g.)

*chicken with green “pipian” sauce*

GUADIANA PEPITO (200 g.)

## CARPACCIO

SALMON *with citric juice* (120 g.)

OCTOPUS *with citric juice* (120 g.)

BEEF *with soy sauce and lemon juice*

ARTICHOKE *with mushroom, apple, and parmesan cheese* (120 g.)

PORK TROTTERS (120 g.)

## SOUPS

TORTILLA SOUP (300 ml.)

CRAZY BROTH

*hearty chicken broth with vegetables and rice* (300 ml.)

GUADIANA BEAN BROTH (300 ml.)

THREE MUSHROOM SOUP *with brie cheese* (300 ml.)

LENTIL SOUP (300 ml.)

HOMESTYLE NOODLE SOUP (300 ml.)

LEEK AND POTATO SOUP (300 ml.)

COUNTRY STYLE VEGETABLE SOUP (300 ml.)

OYSTER SOUP *with a pernod liqueur scent* (300 ml.)

## SALADS

MONICA SALAD (130 g.)

*fresh spinach with goat cheese and nuts*

CAESAR SALAD *for two people* (240 g.)

FRESH ASPARAGUS (150 g.)

*with balsamic dressing and parmesan cheese*

MARCO SALAD (280 g.)

*fresh tomatoes with Oaxaca cheese and basil*

“NOPALITOS” *with cheese* (140 g.)

GARDEN VEGETABLES (180 g.)

*nut, grapes, parmesan, goat cheese, and lemon seasoning*

## TACOS

FRIED DUCK (5)

PIBIL PORK (5)

ARRACHERA (5)

PAILLARD

*with guacamole* (5)

FISH PASTOR (5)

SHRIMP (5)

FRIED PORK RINDS

*with spicy red sauce* (5)

BEEF TONGUE TACOS (5)

RIB EYE “TACOS” (5)

PORK “TACOS” (120 g.)

## PASTAS

MEXICAN NOODLE CASSEROLE

*in a three-chile sauce* (320 g.)

MEXICAN NOODLE CASSEROLE

*with bean sauce, pork rinds, and avocado* (320 g.)

HUITLACOCHÉ RAVIOLEE

*with poblano sauce* (120 g.)

FETTUCINI

*in squash blossom sauce* (200 g.)

## CHICKEN

MEZQUITE GRILLED CHICKEN BREAST *soy sauce, mashed potatoes and cream spinach* (200 g.)

CHICKEN BREAST STUFFED WITH GOAT CHEESE *in chile morita sauce* (200 g.)

CHICKEN BREAST *topped with green or poblano mole* (200 g.)

PARMESAN CHICKEN BREAST (200 g.)

CHICKEN MEATBALLS *with black tomato sauce and prickly pear* (200 g.)

CHICKEN BREAST FILLED WITH FRIED PORK RINDS (200 g.)

# F I S H & S H R I M P

**GRILLED OCTOPUS**  
*with paprika and fries (250 g.)*

**FISH MEATBALLS**  
*filled with huazontle and black tomato sauce (210 g.)*

**YOUR CHOICE OF TUNA FISH**  
*grilled or with pepper sauce (200 g.)*

**FRESH SEABASS**  
*in habanero butter sauce (200 g.)*

**SEABASS WITH PURSLANE and beans covered in green chile sauce (200 g.)**

**TUNAFISHFAJITAS**  
*with avocado slices and french fries (200 g.)*

**GRILLED SALMON**  
*with mashed potatoes and mixed salad (200 g.)*

**FRESH SALMON**  
*cooked in soy sauce with asparagus (200 g.)*

**FISH FILLET**  
*with roquefort and chipotle sauce (200 g.)*

**FISH FILLET WRAPPED UP**  
*with hoja santa topped with green sauce (200 g.)*

**FRESH TUNA** *in a pistaccio crust (200 g.)*

**GRILLED FISH FILLET**  
*with crunchy vegetables and mashed potatoes (200 g.)*

**MONICA FISH FILLET**  
*with coriander, soy sauce and chopped onions (200 g.)*

**GRILLED SEA BASS**  
*with pibil sauce and banana (200 g.)*

**CORIANDER FISH FILLET**  
*in a banana leaf (200 g.)*

**“VERACRUZANA” STYLE FISH FILLET**  
(200 g.)

**“TALLA” BRAISED RED SNAPPER**  
*with mexican style rice and beans (800 g.)*

**SHRIMP MARCO**  
*au gratin in chipotle sauce, accompanied with white rice (200 g.)*

**MEZQUITE GRILLED SHRIMP**  
(200 g.)

**COCONUT SHRIMP**

*with mango sauce (200 g.)*

## M E A T C U T S

RIB EYE (400 g.)	\$	
ARRACHERA (200 g.) (400 g.)	\$	\$ 855
T-BONE (450 g.)	\$	
FILET MIGNON (200 g.) (400 g.)	\$	\$ 1,170
ORGANIC GRILLED CHICKEN (450 g.)	\$	

\*All include a side of mixed green salad

## S I D E S

GRILLED VEGETABLES (500 g.)

GRILLED ASPARAGUS (240 g.)

MASHED POTATOES WITH A PARMESAN CRUST (200 g.)  
BAKED POTATO (250 g.)

GRILLED SWEET POTATO (200 g.)

LEMON CAMBRAY POTATOES  
(200 g.)

FRENCH FRIES (200 g.)

MIXED GREEN SALAD (100 g.)

## M E A T

**STEAK TARTAR (170 g.)**

**DON PEPE BEEF TENDERLOIN (200 g.)**  
*soft tenderloin cooked in its own juice, with onion and green pepper*

**BEEF TENDERLOIN BOUILLON (200 g.)**  
*tenderloin tips sauteed in their own juice*

**GUADIANA THIN BREADED BEEF**  
*au gratin with a touch of chipotle (200 g.)*

**YOUR CHOICE OF ROUND SLICES OF BEEF TENDERLOIN**  
*with lemon, mustard, or pepper sauce (200 g.)*

**MEAT BALLS**  
*in a green pepper, chipotle, pasillam guajillo, or morita sauce (210 g.)*

**JERKED BEEF** *with “chilaquiles” (200 g.)*

**FRENCH DIP RIB EYE**  
*with meat sauce (160 g.)*

**GRILLED TAMPIQUEÑA BEEF**  
*with a side of Mexican rice, guacamole, black beans and a tortilla in Mole sauce (200 g.)*

**FILET MIGNON**  
*cooked in sea salt with potato slices (200 g.)*

**BEEF TENDERLOIN**  
*with roquefort sauce and thin slices of fried potatoes (200 g.)*

**“SÁBANA AZTECA”**  
*au gratin with green pepper and bean sauce (200 g.)*

**JERKED BEEF (200 g.)**  
*with chilaquiles, frijolitos, and guacamole*  
**POBLANO CHILE FILLED**

**WITH FRIED PORK SKIN**  
*with bean sauce (200 g.)*

**CUBAN MINCED MEAT (170 g.)**

**PORK WITH PURSLANE**  
*with green pepper sauce (300 g.)*

**POBLANO CHILE FILLED WITH MINCED MEAT**  
*covered in guajillo sauce (250 g.)*

Prices in National Coin M.N. | All our prices include 16% of TAX. | Table service: \$16 pesos.

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. Eating raw or undercooked seafood or shellfish is the responsibility of the person who ingests it. The weight of our dishes is prior to cooking. Authorized payment methods: Cash, Debit/Credit Card (Visa, MasterCard, Amex) 0% comision. Tip is voluntary, not obligatory.