



# MARÍA DOLORES®

BY EDGAR NUÑEZ

## - À LA CARTE -

### STARTERS

🍷 BABY CARROTS, COTIJA CHEESE AND TRUFFLE \$225

Baby carrots with cotija cheese and truffle

🍷 HOMEMADE BURRATA, ASH PUREE AND SPINACH \$330

Half seasoned burrata, sautéed spinach stems, and eggplant ash puree

"FIDEO SECO" \$310

Chili sauce, fresh cheese and pork belly, truffled

🍷 ROASTED BEETROOTS, JOCOQUE AND CHILLI'S OIL \$225

Roasted beetroots, homemade jocoque and chilli oil

SOFT SHELL CRAB TACOS, AVOCADO AND MEXICAN SAUCE \$295

Soft crab tacos, creamy avocado and mexican style sauce (tomato, coriander and onion)

🍷 CONFITED MUSHROOM TACOS \$210

Mushroom carnitas taco, coriander mousse and mexican sauce

TEMPURA SHRIMP TACO \$315

Battered shrimps taco, filleted cabbage, ali oli, tomato and chilli dressing

### SOUPS AND GREEN

🍷 EAMARANTH, SWEET POTATO AND CACTUS SALAD \$225

Spinach salad, purslane and cured opuntia pads in a chili pepper vinaigrette, sweet potato and sour orange sauce

ONION SOUP \$170

Half onion cooked at low temperature, beef jelly and meat juice

🍷 AVOCADO COLD SOUP, CORIANDER AND FRIED TORTILLA \$170

Avocado and coriander creamy green soup with corn tortilla chips

BLACK BEANS SOUP AND CASTACÁN \$170

Black beans soup, quail egg, pig, serrano chilli and wormseed

🍷 WHITE POZOLE WITH CACAHUAZINTLE CORN \$225

Cacahuazintle corn, chilli water, mango, cucumber and coriander

### TOSTADAS

🍷 MACKEREL TOSTADA \$290

Mackerel, tomato smash, watermelon, yuzu, salt

TUNA, CHILLI AND ASHES \$290

🍷 Tuna, xcatic mayonnaise, tortilla ashes, avocado mousse

🍷 TOMATO AGUACHILE \$225

Tomato with green juice and purslane

🍷 FISH CEVICHE, GREEN APPLE AND ROASTED TOMATOS \$290

Fish ceviche with tigers milk, green apple, citrics and roasted tomato

🍷 SEA SCALLOPS \$345

Sea scallops in a citric juice, tamed "padrón" peppers and lime zest

🍷 AGE MEET SLICES, SEAWEED, COTIJA CHEESE AND TRUFFLE \$335

Aged meet slices, seaweed, onion, truffle and cotija cheese

🌿 LIBRE DE GLUTEN  
GLUTEN-FREE

🍷 ALIMENTOS CRUDOS  
RAW FOOD

🌰 NUEZ  
NUT

🔥 PICANTE  
SPICY


🌱 VEGANO  
VEGAN

🌿 VEGETARIANO  
VEGETARIAN

PRECIOS POR PERSONA EN MONEDA NACIONAL (MXN) INCLUYEN IMPUESTOS | PROPINA NO INCLUIDA | PRICES PER PERSON IN MEXICAN PESOS (MXN) TAXES INCLUDED | TIP IS NOT INCLUDED

## MEAT AND FISH

 TEMPURIZED BOK CHOI, "COLORADITO MOLE, AND AMARANTH" \$310  
Tempurized bok choi with coloradito mole and roasted amaranth

 GRILLED SHRIMPS, GRILLED BUDS, VINEGAR AND SAGE BUTTER \$450  
Grill shrimps, with sauce, grilled buds, White wine vinegar and agave honey

 TOTOABA, WATERCRESS SALAD AND MALANGA \$335  
Baked tototaba, watercress salad, roasted carrot and malanga sauce


 SEA TROUT WITH CELERIAC FOAM AND LEMON ZEST \$325  
Salmon trout of Michoacan, celeriac mousse, lemon zest

  BEEF TOUNGE AND CHILI SAUCE \$325  
Beef tounge, chili sauce, potatoes, onions and quelites

 DUCK, RECADO ROJO, MASHED SWEET POTATO AND ASHES \$375  
Duck breast, mashes sweet potato, recaudo rojo, onion ashes

 SHORT RIB IN "MOLE DE OLLA" \$385  
Short Rib cooked at low temperature in its juice, meat and vegetable broth and sautéed vegetables

 OCTOPUS, SIKIL PAK IN "RECADO BLANCO" \$345  
Octopus fried tentacle, sikil pak sauce and recado blanco

 SUCKLING PIG IN "RECADO NEGRO" \$395  
Candied suckling pig in a spicy black paste from Yucatán and avocado

 BEEF FILET, MASHED POTATOES AND SAUTEED MUSHROOMS \$550  
Beef Filet, mashed potatoes, bordalesa sauce and sautéed mushrooms

## DESSERTS

  PINEAPPLE, "HOJA SANTA" AND KOMBUCHA \$210  
Pineapple and chamomille, pineapple sorbet, hoja santa kombucha, baby cucumber

CANTALOUPE BUTTERNUT SQUASH AND VERMOUTH \$210  
Cantaloupe sorbet, fresh butternut squash and a pink pepper crystal

 BANANA, PECANA NUTS AND CHOCOLATE "MARQUESITA" \$210  
Marquesita with chocolate sauce, banana and pecana nuts

 HAZELNUT TART, MEXICAN CHOCOLATE, SALAD CARAMEL AND FRANGELICO \$210

DESSERT OF THE DAY \$210

## ICE CREAMS

  MANGO AND HABANERO SORBET \$145

 FRESH SAGE SORBET \$145

RED PEPPER AND RASPBERRY ICE CREAM \$145



*Si mayor interés es que logres disfrutar en Maria Dolores de una cocina contemporánea del  
El menú está pensado para cada platillo "GASTRONÓMICA SENCILLAMENTE ÚNICA."*

"ESTOY ENAMORADO DE LA COCINA VEGETAL PORQUE CADA INGREDIENTE ES DIFERENTE.  
SU COMPLEJIDAD AUNADA AL DETALLE, LA PRECISIÓN Y EL ANÁLISIS VISUAL EN UN PLATILLO FORMAN UNA EXPERIENCIA  
GASTRONÓMICA SENCILLAMENTE ÚNICA."

 LIBRE DE GLUTEN  
GLUTEN-FREE

 ALIMENTOS CRUDOS  
RAW FOOD

 NUEZ  
NUT

 PICANTE  
SPICY

 VEGANO  
VEGAN

 VEGETARIANO  
VEGETARIAN

PRECIOS POR PERSONA EN MONEDA NACIONAL (MXN) INCLUYEN IMPUESTOS | PROPINA NO INCLUIDA | PRICES PER PERSON IN MEXICAN PESOS (MXN) TAXES INCLUDED | TIP IS NOT INCLUDED