

Don Manuel's

Appetizers

Watermelon & "Milagrito" Cheese Salad, Avocado, Compressed Pear, Beets, Serrano Vinaigrette,
Hibiscus Flower and Passion Fruit Dressing

\$14.00

Heirloom Tomato Salad, Chipotle Vinaigrette, "Requesón" with Serrano Chile,
Crumbled Chiles & Chicatana and Basil Oil

\$15.00

Mushrooms Soup, Ramonetti Cheese, Corn, Epazote, Mushrooms Flamed with Mezcal and Arbol Chile Oil

\$14.00

"Tarasca" Bean Soup with Black Truffle, Pepitas & Pistachio Green Chorizo, Ocosingo Cheese and Crispy Tlayuda

\$14.00

Soft Shell Crab Risotto Scented with Chipotle, Foam and Crispy Parmigiano-Reggiano, Fresh Zucchini

\$20.00

Warm Ceviche with Lobster, Octopus, Shrimp & Scallop Scented with Chile "Güero", Garlic Oil and Crispy Buñuelos

\$18.00

Blue Fin Tuna Tartare, "Chiles Toreados" Vinaigrette, Garlic Chips, Avocado Purée and Crispy Focaccia

\$20.00

Shrimp with "Chile-Ajo", Peas & Mint Purée, Crispy Buñuelo and Cured Pearl Onion

\$19.00

Braised Short Ribs Empanadas, Romaine Lettuce, Panela Cheese and Salsa Verde

\$13.00

Duck "Carnitas" with Cilantro Tortillas, Tamarind, and Morita Chile Sauce

\$15.00

Octopus with Smoked Guajillo Chile Sauce, Slow Cooked Pork belly, Citrus Salad, Radish and Crispy Tapioca

\$16.00

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Entrée

Braised Lamb Shank "Mixiote" Style, Roasted Vegetables, Ancho and Guajillo Chile Sauce

\$26.00

Beef Enmoladas, Mole Negro, Pickled Carrots & Heirloom Potatoes, Avocado and Panela Cheese

\$31.00

Roasted Totoaba, "Clemole" Sauce, Plantain Purée, Spicy Glazed-Tomato, Sautéed Vegetables and Lentil Chochoyotes

\$32.00

Seared Tuna with "Tlayuda" Ash, Mushrooms, Peas, Cashews and Jalapeño-Cilantro Sauce

\$33.00

Roasted Sea Bass, Yellow Corn "Esquites", Dried Chiles Sauce, Celery-Root Purée and Cotija Cheese Foam

\$33.00

Roasted Free Range Chicken, Barbacoa Sauce, "Fideo Seco" with Bacon, Cactus Paddle Vinaigrette and "Piña-Tepache"

\$34.00

Sous-Vide Suckling Pig, Black Bean Purée, Grilled Pineapple, Spicy Tomato Compote and Pasilla & Sichuan Reduction

\$34.00

"Arroz a la Tumbada" Local Seasonal Seafood, Shrimp, Sea Bass, Clams, Crab and Lemon

\$36.00

Slow Cooked Duck Breast, Butter Squash Purée, Crumbled House Made Chorizo, Hazelnuts,

Xoconostle and Chichilo Sauce

\$36.00

Catch of the Day "Zarandeado" with Peanuts Adobo, Orange Segments and Fresh Salad with Cilantro

\$38.00

Grilled Beef Tenderloin, Bone Marrow, Sweet Potato Purée, Beluga Lentils and Anchovies with Chilhuacle Chile Sauce

\$40.00

Sides

Mashed Potatoes with Black Truffle \$12.00

Mac and Cheese with Black Truffle \$12.00

Roasted Potatoes \$12.00

Organic Vegetables \$12.00

Sautéed Mushrooms "Al Ajillo"

\$9.00