MENÚ BAR & RESTAURANT

HOT STARTERS

CRIOLLO CORN TAMAL **$95.00**

Stone-ground criollo corn tamal, delicately steamed and served with traditional accompaniments.

BLUE CORN TETELA **$95.00**

Handmade blue corn masa filled with Beans with pork cracklings, avocado, nopal salad, pickled radish, grasshoppers, fresh cheese, and ranch cream.

MEMELITAS (2PZ) **$105.00**

Thick corn tortillas topped with handmade corn masa filled with fresh cheese, suadero, pork lard, refried beans, pickled radish, avocado cream, and Luchita salsa.

CHIEF'S PLANTAIN FRITTERS (3PZ) **$95.00**

Crispy plantain fritters served with ranch cream, house Xolo mole, Chiapas cheese, and pickled radish.

PULQUE PORK BELLY TACO **$85.00**

Blue corn tortilla, slow-cooked pork belly glazed with pulque, xoconostle sauce, pickled onion, and avocado cream.

COLD STARTERS

MAHI-MAHI CRUDO **$175.00**

Cured mahi-mahi in a citrus–mezcal sauce and foam, red onion, avocado, peanut salsa macha, toasted sesame seeds, and serrano chile cracklings.

BLACK AGUACHILE **$195.00**

Shrimp aguachile in charred habanero sauce, avocado cream, black radish, black sesame, and chile ash.



SOUPS

CORN & POBLANO SOUP $105.00

Grilled baby corn, poblano chile strips, ranch cream, epazote oil, and jalapeño powder.

XOLO SOUP $175.00

Traditional broth made from masa and ancho chile, served with beans, fresh ricotta, and avocado.

SALADS

ROASTED BEET SALAD $145.00

Mixed greens, roasted beetroot, toasted pumpkin seeds, goat cheese cream, caramelized red onion purée, native cilantro, and hibiscus vinaigrette.

DESERT SALAD $175.00

Mixed lettuces, hearts of palm, cabuches, cured nopales, candied almonds, cherry tomatoes, tender chayote, and prickly pear vinaigrette.

MAIN COURSES

CHICKEN BREAST IN XOLO MOLE.....COCINA $225.00

Chicken breast stuffed with plantain purée, ranch cheese, and toasted almonds, served in our house mole with grilled baby corn, ranch cream, chochoyotas, and white rice.

BEEF CHEEK BARBACOA.....COCINA $295.00

Slow-cooked for 12 hours in maguey leaf, served with Don Tomy's sauce, pickled manzano chile, red onion, garden greens, and blue corn tortillas.

CATCH OF THE DAY, FRESH LOCAL FISH PREPARED TO YOUR CHOICE:

Cilantro mojo $265.00
Zarandeado or Veracruz-style $285.00
Garlic style $275.00
(Served with white rice, mashed potatoes, and roasted vegetables.)

GRILLED OCTOPUS.....COCINA $335.00

Grilled octopus with cilantro mojo, pressed pork cracklings, cauliflower purée, baby potatoes, and tepache gel.

PORK LOIN IN CHILEAJO..... $285.00

Adobo-marinated pork loin with stewed sweet fruits, roasted vegetables, and ancho chile pork crackling powder.

ROASTED CAULIFLOWER IN GREEN MOLE.....COCINA $205.00

Roasted cauliflower glazed in green mole, chilacayote squash, purslane, handmade chochoyotas, and toasted pumpkin seeds.

DESSERTS

CHEESE FLAN **$95.00**

Silky baked cheese flan served with blackberry compote, whipped cream, and raspberry powder.

METATE CHOCOLATE MOLTEN CAKE **$95.00**

Stone-ground chocolate lava cake with vanilla ice cream and xoconostle sauce.

MICTLÁN **$185.00**

Dark chocolate skull filled with Papantla vanilla mousse, garambullo gelée or berries (seasonal), and corn sponge cake.

CORN "SUSPIRO" **$105.00**

Buttered popcorn purée, warm cornbread, Papantla vanilla panna cotta, salted caramel sauce, and caramelized popcorn crumble.

DRINKS

CERVEZAS ARTESANALES MEXICANAS

CERVECERIA DE LAGOS. **$95.00**

Lagense Helles
Estilo Munchen Helles Lagger
Espuela
American Pale Ale
Tesoro del Toro
West Coast IPA
Jinete Negro
English Porter
Temporada **$105.00**

VILLA CASTELL **$98.00**

Japanese Lagger
Estilo Lagger de Arroz
Amber Ale.
Orange Blond
Stout

CERVEZA CASA MODELO

Corona **$70.00**
Victoria **$70.00**
Negra Modelo **$75.00**
Stella Artois **$75.00**
Corona 0 **$65.00**

PULQUE

Natural. **$65.00**
Curado del Dia (PREGUNTAR A SU MESERO). **$75.00**
Viaje al Mictlán (trio de curados.) **$125.00**
Tonantzin - Pulque de guayaba & limón. **$85.00**
Rio Rojo - Pulque de tuna roja y jamaica. **$85.00**

TEPACHE **$65.00**

COCKTELES

CON CERVEZA

PERRO DE FUEGO $105.00
Light beer, three-chile reduction, and citrus.

MICHELADA XOLO $115.00
Light beer with tamarind and ancho chile reduction, black sauces, and fresh lime.

APANO HUAYA $165.00
Disaronno, peach liqueur, Fernet, topped with craft beer.

CON VINO

SENDERO DE ALMAS $175.00
Vino tinto, reducción de moras con infusión de romero, top de agua tónica.

ESPÍRITU DEL DESIERTO $185.00
Vino blanco, cordial de xoconostle, shrub de xoconostle y agua mineral.

ROSA MEXICANO $175.00
Vino rosado, jarabe de buganbilia y agua mineral.

SPRITZ

APEROL SPRITZ $220.00

XOLO SPRITZ $225.00
Jugo de toronja, cordial de jamaica y agua mineral y prosecco.

VERDE MICTLAN $225.00
Licor de melon, Prosecco, agua mineral, jugo de limón y twist de pepino.

FLOR DE XOLOTL $225.00
Pure de guayaba, Prosecco, agua mineral, infusión de hoja de limón.

COFFEE

CARAJILLO, CAFÉ DE OLLA Y LICOR DE MAÍZ $150.00

MOKTELES

PIÑA FIZZ $95.00
Fresh pineapple and lime juice, lemon leaf infusion, and mint. Bright, refreshing, and naturally vibrant.

TARDE SUAVE $95.00
Mango pulp, mixed berry purée, Greek yogurt, topped with sparkling water.. Smooth, lightly sweet, and creamy.

TEPACHE COLINS $95.00
House-made tepache, fresh lime juice, piloncillo syrup, and sparkling water. Lightly fermented, refreshing, and deeply traditional.

MEXICAN WINES

RED

Barbera, Santo Tomas, Valle de Guadalupe, Baja California.	$845.00
Pinot Noir, Pozo de Luna, San Luis Potosí.	$915.00
Petite Sirah, LA Cetto, Valle de Gpe, Baja California.	$665.00
Malbec, Sipguain, San Luis Potosí.	$795.00

WHITE

Pinot Gris Tierra de Luz, Lagos de Moreno Jal.	$715.00
Sauvignon Blanc, Pozo de Luna,San Luis Potosí.	$715.00

PINK

Nebbiolo, Pozo de Luna, San Luis Potosí.	$765.00
Merlot Rosado, Tierra de Luz, Lagos de Moreno Jal.	$715.00

SPARKLING

Cordón Negro Freixenet	$1125.00
Merlot Espumoso Demi Sec, Tierra de Luz, Lagos de Moreno, Jal.	$1265.00
Chambrulee, LA Cetto, Valle de Guadalupe.	$895.00

CUP OF WINE

Barbera, Santo Tomas	$175.00
Petite Sirah	$155.00
Sauvignon Blanc	$175.00
Pinot Gris	$175.00
Etiqueta Negra, Cava	$185.00

SODAS

Coca Cola	$55.00
Coca Cola 0	$55.00
Sidral	$55.00
Sprite	$55.00
Agua de Lourdes	$55.00
Agua Ciel	$55.00
Agua Franca 650ml	$105.00

REFRESHING BEVERAGES 950ML $85.00

Casa Xolo-Cocina ancestral CasaXoloSLP 444-812-8963

MENÚ SUNDAY BRUNCH

$575 PER PERSON (INCLUDES TWO BEVERAGES)

DRINKS

FRESHLY PRESSED JUICES

Orange
Green

TRADITIONAL WARM DRINKS

Clay pot coffee
Atole of the day
Hot chocolate (water-based or with milk)

PARA CRUDEAR

Rusa
Prepared Clamato
Mimosas
Corona Beer

SEASONAL FRUIT BOWL

Fresh seasonal fruit served with yogurt and house-made granola.

FROM THE COMAL

Tetelas
Memelitas
Handmade tortillas

EGGS YOUR WAY

Fried, scrambled, or omelet, served with refried beans and avocado. Choose your style:
Ham, bacon, longaniza sausage, mushrooms, or Mexican-style.

HUEVOS MOTULEÑOS.

Fried eggs over tortillas with refried beans, red salsa, peas, ham, fried plantain, and Chiapas cheese.

CHILAQUILES.

Crispy tortillas tossed in your choice of sauce: red, green, or mole.
Served with Chiapas cheese, ranch cream, pickled red onion, cilantro, and avocado.
Add:

- *Chicken*
- *Eggs cooked to your liking*

HUEVOS RANCHEROS.

Fried eggs over tortillas with refried beans, Chiapas cheese, red salsa, longaniza, fresh cheese, avocado, and cilantro.

HUEVOS XOLÓ.

Fried eggs over tortillas, finished with our house Xolo mole, refried beans, ranch cream, and Chiapas cheese.

TECOLOTA

Chilaquiles sandwich (red or green) with chicken, eggs your way, ranch cream, and Chiapas cheese.

GUAJOLOTA.

Tamal sandwich filled with fresh ricotta-style cheese, topped with green salsa, pickled red onion, and purslane.

SWEET SIDE

BREAD OF THE DAY$55

BRÛLÉED FRENCH TOAST

House-made brioche filled with vanilla cream, caramelized on top, served with forest berry compote.

PANCAKES

Two fluffy pancakes with brown butter and cardamom-infused honey.

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