

# APPETIZERS

SELECCION OF SPANISH OLIVES (GORDAL AND KALAMATA)

IBERIC HAM CINCO JOTAS WITH TOMATO GARLIC RUSTIC PUREE AND CRYSTAL BREAD *75 GRS.*

IBERIC HAM CROQUETTES WITH GRAPE REDUCTION *8 PCS.*

PADRON PEPPERS WITH CITRIC VINAIGRETTE

SPANISH "HUEVOS ROTOS" (EGGS WITH POTATOES)

SPANISH "HUEVOS ROTOS" (EGGS WITH POTATOES) WITH IBERIC HAM CINCO JOTAS *20 GRS.*

BEET AND YAM CHIPS, FOIE GRAS AND FIG TERRINE, GRAPE REDUCTION AND PISTACHIO POWDER *4 PCS.*

TUNA TARTARE WITH AVOCADO PUREE AND NORI CRISPS *120 GRS.*

SCALLOPS WITH HABANERO AND LEMON AGUACHILE *150 GRS.*

GREEN CEVICHE WITH ENSENADA'S SEAFOOD (SCALLOP, OCTUPUS AND SHRIMP) *150 GRS.*

SEARED OCTOPUS WITH ALIOLI NERO, CITRIC EMULSION AND CONFIT POTATOES *150 GRS.*

FRIED ANCHOVIES WITH HERB SAUCE AND ROYAL LEMON *200 GRS.*

SOFTSHELL CRAB TOSTADAS WITH BEANS, AVOCADO PUREE AND CHIPOTLE MAYONNAISE *140 GRS. 4 PCS.*

OCTOPUS TACOS WITH PORK CHICHARRON AND AVOCADO PUREE *120 GRS. 4 PCS.*

RIB EYE TACOS WITH CARAMELIZED ONION AND CILANTRO *150 GRS. 4PCS.*

ROASTED SUCKLING PIG TACOS WITH AVOCADO AND HOMEMADEMEXICAN SALSAS *150 GRS. 4 PCS.*

# ENTREES

ORGANIC HEIRLOOM TOMATO SOUP WITH RICOTTA CHEESE GNOCCHIS

LENTIL SOUP WITH IBERIC HAM AND FRIED POACHED EGG

HEIRLOOM TOMATO AND BURRATA SALAD WITH PESTO

GRILLED LETTUCE HEARTS WITH VINAIGRETTE AND DUKKAH DUST  
(PECAN, HAZELNUT AND PISTACHIO)

RICOTTA, MASCARPONE AND WALNUT FILLED GUAVAS WITH BABY SPINACH,  
ENDIVE AND GRANNY SMITH APPLE SALAD *4 PCS.*

SALT BAKED ORGANIC BEETS WITH GOAT CHEESE CREAM,  
BEET LEAVES WITH CITRIC VINAIGRETTE AND SPICY BEET REDUCTION

BEET AND FENNEL CURED NORWEGIAN SALMON SALAD, TENDER LEAVES,  
PICKLED ONION AND PICKLED PERSIAN CUCUMBER *100GRS.*

CHEF'S SALAD WITH ORGANIC SEASONAL VEGETABLES FROM RANCHO  
DE LA PAUSA AND VINAIGRETTE OF THE HOUSE

# MAIN COURSES

GARGANELLI WITH RIB EYE RAGOUT AND GRANA PADANO CHEESE *160GRS.*

TAGLIATELLE WITH SHRIMPS, OVEN DRIED TOMATO, KALAMATA OLIVES  
AND ROSEMARY OIL *100GRS.*

PARMEGGIANO REGGIANO RISOTTO WITH DEHYDRATED TOMATO,  
ROASTED PINENUTS AND PURPLE BASIL TARTARE

BLACK RICE WITH SQUID, SHRIMP AND SEABASS AND ALIOLI *60 GRS.*

SAFFRON RICE WITH QUAIL AND CHILHUACLE ALIOLI *80GRS.*

WOOD-BURNING RICE WITH RIBEYE BLACK ANGUS, SPANISH CHORIZO  
AND DRIED CHILI ALIOLI *400GRS.*

KING PRAWNS WITH LEMON CLARIFIED BUTTER AND CHARDS *275GRS.*

ORGANIC FREE-GAZING CHICKEN SUPREME WITH PEA PURE, SEASONAL LEAVES,  
CHERRY TOMATOES AND LEMON VINAIGRETTE *300GRS.*

BRAISED PORK CHEEKS WITH PARMESAN AND MUSHROOM RISOTTO *180GRS.*

ANCIENT MUSTARD AND SAN GREGORIO- XOCHIMILCO HONEY GLAZED PORK  
RIBS WITH CREAMED SPINACH AND CONFIT POTATOES *380GRS.*

**AITANA**  
RESTAURANTE

\*THIS ESTABLISHMENT OFFERS TOP QUALITY RAW DISHES.  
CONSIDER WHEN ORDERING.

\*PRICES ARE IN MXN AND INCLUDE 16% OF TAX  
\*THE GRAMS OF THE DISHES REPRESENT THE PORTION OF PROTEIN  
\*MP IS "MARKET PRICE" AND CAN CHANGE EVERY DAY

# SEAFOOD

WHITE FISH WITH MASHED POTATOES, ASSORTED MUSHROOMS AND BISQUE SAUCE *180 GRs.*

FISH WITH FINE HERBS OVER RUSTIC MASHED POTATOES AND ORGANIC VEGETABLES *180 GRs.*

SALT ROASTED FISH *500 GRs. (PREP TIME. 25 MIN.)*

SEARED SALMON WITH LENTIL COUS COUS, CUCUMBER AND GREEK YOGURT RELISH *200 GRs.*

## CATCH OF THE DAY *(TO SHARE)*

OUR FISH REGULARLY WEIGHS BETWEEN 1.2KG AND 2KG.

NATIONAL

IMPORTED

*FRIED TOMATO AND CAPERS (PREP. TIME 25MIN.)*

*GUETARIA STYLE (PREP TIME 25 MIN.)*

*SALT ROASTED (PREP TIME 45 MIN.)*

# STEAKS

GRILLED ANGUS TENDERLOIN WITH A RED WINE REDUCTION, SMOKED POTATO PUREE AND ORGANIC VEGETABLES *200 GRs.*

RIBEYE *400GRS.*

NEW YORK BLACK ANGUS  
*400GRS.*

KANSAS PRIME QUALITY  
*600GRS.*

DELMONICO BLACK ANGUS *1KG.*  
*(PREP TIME 25 MIN.)*

*OUR STEAKS ARE PREPARED IN A GRILL WITH FIRED BASED ON CHARCOAL AND WOOD*

## SIDES

- CHEF'S SALAD
- HEIRLOOM TOMATO SLICES
- POTATO GAJO WITH PIQUILLO
- ROYAL LEMON POTATOES

- BRUSSELS SPROUTS WITH DUKKHA
- SPINACH WITH CREAM
- LIONESE POTATOES
- TARTUFO CORN

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# DESSERTS

CURED MANCHEGO CHEESE FONDANT  
WITH FIG MARMALADE, BALSAMIC  
REDUCTION AND VANILLA ICE CREAM

STICKY DATE CAKE, VANILLA GLAZE,  
FRESH POMEGRANATE, WALNUTS AND  
YOGURT ICE CREAM

GLUTEN FREE MEXICAN CORN CAKE,  
PAPANTLA VANILLA SAUCE AND CHOPPED  
TOASTED ALMONDS

METATE CHOCOLATE FONDANT WITH  
CAMELIZED BANANA AND ARTESANAL  
YOGURT ICE CREAM

ASSORTED SEASONAL SHERBETS (GUAVA,  
PASSION FRUIT AND MANGO)

SEMI CURED MANCHEGO CHEESE WITH  
ATE OF QUINCE, TEJOCOTE AND GUAVA

**AITANA**  
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