



Chef Damian Padilla

Soups and Salads

SHELLFISH CHOWDER

Shrimp, clams and fish with smoked tomatoes, poblano peppers and hominy
160

MUSHROOM SOUP

Seasonal mushroom broth with epazote, scented with lemongrass,
accompanied with a lamb meatball
140

MIKEY'S TORTILLA SOUP

Smoky tomato-chicken broth, avocado ravioli with cream, cheese and a crisp tortilla nest
150

FRIDA'S SALAD

Organic lettuce, fried mushrooms, serrano chile dressing, regional olive oil and a touch of anchovy
160

DIEGO'S SALAD

Organic lettuce, baked beets and pear gelée, sherry vinegar dressing, agave honey and Cotija cheese
160

PORK CARPACCIO

Thin slices of pork shank sausage with homemade mix of arugula, capers,
parmesan and regional olive oil
170



LaFrida's Pantry

BLUE FIN TUNA TARTARE

With lemon-ginger, roasted jalapeno soy sauce, sesame oil and cilantro
served over 3 tostadas with avocado mousse
250

TIRADITO BITES

Scallops, shrimp and octopus marinated in lime with jicama, jalapeno, cucumber,
and heirloom tomatoes on tostadas with sea salt
250

CACHANILLA-STYLE CEVICHE

Grilled rib-eye skirt, marinated in lime and diced chipotle, cilantro, chives,
toasted sesame seeds and sea salt
250

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Prices are in Mexican Currency. Tax included.



LAFRIDA



LaFrida's Stove

BEEF TERRINE WITH VANILLA

Classic beef terrine with fennel bulb, potato, natural vanilla vinaigrette and pickled vegetables
200

DON AUGUSTINO'S EMPANADAS

Pressed pork rind and nixtamal with green sauce, pickled radishes and sour cream gelée
160

DON FEDERICO'S EMPANADAS

Filled with huitlacoche and wild mushrooms, with fresh basil and cherry tomato salad
and a delicate touch of goat cheese
160

GORDAS TRIO

Corn tamale with mole
Pressed pork rind empanada
Codfish and potato gordita
200

DON GUILLERMO'S CREPES

Huitlacoche stuffed crepes over a cream of shrimp and organic arugula, with homemade
bacon and truffles
200

CAHUAMANTA-STYLE CRAB TOSTADAS

Cooked crab tostada with tomato, olive and caper sauce on crispy corn tortillas with
pea seed, coriander and pickled onion salad
260

CHICALI ROLL

Crispy shrimp fingers and thin grilled skirt flank steak wrapped in soy paper
with spicy peanut sauce, lettuce and cucumber
260



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Fish and Shellfish

TRADITIONAL MOLE DE OLLA SEA BASS

Pan seared fish with traditional "mole de olla" (ancho-guajillo chile broth) served with baby organic vegetables, carrots, potatoes and pumpkin

450

GREEN PIPIAN ESCOLAR FISH

Served with mushroom risotto and bok choy

470

LIVIER'S JUMBO SHRIMP

Gently grilled with a beer butter finish, mounted on cheese ravioli with mashed sausage and avocado sauce

530

PANKO - CRUSTED SEA BASS FILLET

Crisp and juicy served on warm tomato salad with potatoes and arugula, with a spicy asparagus sauce

450

GRILLED SWORDFISH

Marinated in sesame oil, chili and garlic, served on arugula salad and seared asparagus with tangerine sauce, garlic, lemon juice, pepper, peanut and a touch of veal reduction sauce with sesame and soy

500

NIMAN RANCH PORK BELLY

Soft and succulent pork belly confit, in achiote adobo, served with a cactus and tomato salad with Cotija cheese and beans

485



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Poultry and Meat

SOUS VIDE DUCK ROLL WITH OAXACAN MANCHAMANTELES MOLE SAUCE

Served with the traditional manchamanteles mole sauce accompanied with butter caramelized fruits
450

"IMPOSSIBLE" DOUBLE PORK CHOP

Grilled, pan seared and finished in the oven with dry pasta, fresh green beans and broccoli rabe pie
620

BARBACOA BRAISED LAMB SHANK

Braised and broiled lamb shank over sautéed broccolini and beans, parsnip purée and barbacoa au jus
630

KOBE BEEF FILLET

Pan seared with mashed sweet potatoes, caramelized cipollini onions,
peas and veal with mezcal reduction
600

PASILLA CHILI – BRAISED SHORT RIBS

Orange-scented mashed potatoes, dark beer-battered asparagus and cherry tomatoes
with roasted cipollini onions
450

RIB EYE ROLL

Creamy organic chard, poached in butter fingerling potatoes, crispy onions and marrow bone
585

RICARDO'S LAMB CHOPS

Pre-hispanic chichilo sauce made with blackened chilis, roasted tomatoes and spices with squash,
smoked tomato, pickled onions and a yellow mole tamale
585



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