



❖ **CASA OAXACA** ❖^{MR}

REFORMA

Cocina de Carbón

LUNCH

MONDAY TO SATURDAY

BREAKFAST 8:00 AM - 12:45 PM

LUNCH 1:20 PM - 7:00 PM

DINNER 7:30 PM - 11:00 PM

SUNDAY

BREAKFAST 10:00 AM - 12:45 PM

LUNCH 1:20 PM - 6:00 PM

Visit our kitchen garden, farm and firewood restaurant Portozuelo
www.portozuelo.com.mx

 Orgánicos Sustentables Portozuelo  portozuelo_

STARTERS

- Botana oaxaqueña** (2 people): beef tasajo, marinated pork, Oaxacan chorizo, chile relleno, pork rind, Oaxacan string cheese, fresh cheese, grasshoppers, guacamole, memelita and quesadilla \$469
- Wildboar garnachas** *3 pieces, red sauce, cheese from the Isthmus region, cabbage, pickled carrot \$345
- Seafood green aguachile** 210g, habanero chili, shrimp, octopus, scallop, catch of the day \$329
- Chile de agua stuffed with ceviche** *1 piece, served on a sweet and sour passion fruit sauce, pomegranate, sweet potato chip \$225
- Guacamole with crispy pork belly** 120g, onion, coriander, chepiche herb, cherry tomato, chili powder \$190
- Amarillo mole sauce empanada** *1 piece with chicken, coriander, served with chile de agua slices and red onion \$130

SOUPS

- Chicken broth**, avocado, vegetables, rice with chepil, chili oil \$189
- Bean soup** with hierba de conejo, tortilla, fresh cheese, cream, avocado \$189
- Tortilla soup with heirloom tomato**, pasilla mixe chili, fresh cheese, cream, avocado \$169
- Thick cornfield stew** with baby corn, heirloom squash, corn masa dumplings, and crispy epazote \$169
- Heirloom tomato gazpacho** with cucumber, onion, cilantro, radishes, olive oil, and croutons \$160

SEAFOOD GREEN AGUACHILE



VEGETARIAN

Chard rolls *3 pieces with corn smut, squash blossom sauce, corn kernels \$189

Squash blossoms *3 pieces rellenas de quesillo, huitlacoche, elote en salsa de epazote \$189

Roasted beet salad with quince purée, watercress, and hibiscus vinaigrette \$189

CLAY POTS

*All clay pots served with frijoles puercos and fresh green sauce

Suckling pig 150g in green sauce \$325

Wild boar 150g in chapulín sauce \$325

Beef barbacoa 150g in its juice with de arbol chili \$299

Beef tongue 150g al oregano style \$325

Veggies a la Mexicana style with poblano chili, bell pepper, leek, onion, tomato, vegetables from our kitchen garden, pressed cheese \$279

FROM OUR GRILL

Rib eye 350g with chicatana ant butter, truffled mashed potato, asparagus \$610

Picanha 350g with blue cheese sauce, portobello, yellow sweet potato puree \$610

Lamb rack 200g with garlic butter, garlic chips, roasted eggplant puree, relish \$640

Flank steak 270g, potatoes, creamed poblano pepper slices \$399

Chicken breast 300g, potatoes, creamed poblano pepper slices \$345

Grilled suckling pig 300g, kitchen garden salad, charro beans, fresh green sauce \$679

LAMB RACK
WITH GARLIC BUTTER



TRADITIONAL OAXACAN DISHES

Confit duck fried tacos *2 pieces, topped with coloradito mole sauce, santanero beans, cheese from the Isthmus region, cream \$420

Beef rib 200g **in amarillo costeño mole sauce** with chicatana ants, pitiona, potato, green beans, chayote, chile de agua slices, pickled red onion \$365

Organic turkey breast 180g, with mole negro sauce, rice with chepiles, fried purple plantain \$355

Beef tongue 150g with capper mole sauce, rice with chepiles, prune puree \$389

Suckling pig terrine 150g with cauliflower puree, pickled vegetables, veal glace sauce \$399

Manchamanteles mole sauce with grilled wild boar 150g served with chargrilled fruit (pineapple, pear, apple, plantain) \$450

FROM THE SEA

Grilled prawns 200g **with adobo made of Oaxacan chilies**, native tomato salad, watercress \$490

Grilled octopus 180g, chintextle made with nuts, creamy rice with corn smut, mushrooms, heirloom tomato, cheese from the Isthmus region \$495

Catch of the day al-limón style, tomato jam, caper in lime sauce, butter, squash blossom \$399

Fettuccine al pesto with seafood (mussel, shrimp, sea snail, octopus, clam) with white wine sauce \$399

¡BUEN PROVECHO!

GRILLED PRAWNS
WITH ADOBO MADE OF OAXACAN CHILES



El producto de mar que consumes en
Casa Oaxaca Reforma, proviene de

Oaxacalifornia

MAR · MAIZ · MEZCAL

Cocina de nuestros mares

Las hortalizas y proteínas provienen de


PORTOZUELO

COCINA DE LEÑA ↴ GRANJA ↴ HUERTO

