

EL ADUANERO

COCINA TRADICIONAL

TRADITIONAL

- Guacamole, house-made with chicharrón (260g) \$220
- Chicharron gorditas, nopal salad, cream, cheese, and raw green sauce (5 pcs) \$140
- Divorced cecina huarache, refried beans, green sauce, red sauce, lettuce, cream, and cheese (1 pc) \$210
- Carnitas sope, thin chicharrón, refried beans, tomato sauce, panela cheese, and radish (1 pc) \$210
- Fried quesadillas, chorizo with potato, chicharrón, mushrooms, lettuce, cream, and cheese (3 pcs) \$140
- Griddled quesadillas, spinach, mushrooms, and squash blossom (3 pcs) \$140
- Cochinita panuchos, beans, pickled onion, and pickled chilies (4 pcs) \$160
- Sirloin chalupas, green sauce, red sauce, onion, cilantro, and avocado (4 pcs) \$160
- Asadero cheese with rib eye, mixed cheeses, chimichurri, and flour tortillas (150g) \$295
- Rib eye crust, asadero cheese and blistered chilies (160g) \$310

TOSTADAS | CEVICHE

tostada (60 g) / **ceviche (150 g)**

- Carretero ceviche, pico de gallo \$145 / **\$300**
- Tuna, ponzu and spicy mayonnaise \$170 / **\$300**
- Shaved octopus, Tampico sauce \$170 / **\$340**
- Green shrimp aguachile \$145 / **\$300**
- Shrimp cocktail \$145 / **\$300**

SALADS

- Spinach salad, spinach, arugula, pear, goat cheese pearls, and caramelized walnut (350g) \$220
- Red berry salad, green apple, honey-mustard vinaigrette (350g) \$220
- Greek salad, Persian cucumber, feta cheese, and olives (350g) \$220

Extra: Grilled chicken breast (120g) \$90

SOUPS

- Shrimp broth (300ml) \$140
- Tortilla soup (300ml) \$110
- Tlalpeño broth (300ml) \$140
- Beef broth (300ml) \$140

TACOS

Tacos 4 pieces

- Suckling pig tacos \$250
- Jalisco-style birria \$225
- Grilled rib eye \$250
- Suadero in green sauce \$180

FROM THE LAND

- Aduanero-style Tampiqueña
- Skirt steak, rice, guacamole, beans, and enmolada (200gr) \$445
- Sirloin milanesa
- Refried beans, morita sauce, manchego cheese (200g) \$410
- Confit chicken breast
- Poblano mole, rice, fried plantain chip, and seeds (200g) \$360
- Confit pork shank (400g) \$450
- Grilled Rib Eye
- French fries, onions, and blistered chilies (380g) \$530

FROM THE SEA

- Catch of the day (200g) \$410
- Crispy octopus to your liking (200g) \$450
- Zarandeado: mashed potatoes, rice, and mixed vegetables
- Al ajillo and mojo de ajo: salad and French fries
- Veracruz-style: traditional Veracruzana sauce
- Salmon in honey-mustard sauce (200g) \$450
- Sweet potato purée and Brussels sprouts
- Shrimp prepared to your liking (200g) \$420
- Veracruz-style: traditional Veracruzana sauce
- Breaded: coconut-crusted, mango sauce, and mixed salad
- Stuffed: bacon, manchego cheese, paella rice and mixed salad
- A la diablo: diablo sauce, paella rice and avocado
- Zarandeados: garlic sauce, paella rice and mixed salad

GRILL PLATTERS

- For 2 people (200g) \$770
- For 4 people (400g) \$1,475

SKIRT STEAK & CHICKEN

Skirt steak, Chicken, Red chorizo, Chistorra, Chalupas, Cambray onions, Charred chiles, Guacamole, Panela cheese, Refried beans, nopal, French fries and Handmade tortillas

RIB EYE & BEEF RIBS

Rib eye, Beef ribs, Red chorizo, Chistorra, Chalupas, Cambray onions, Charred chiles, Guacamole, Panela cheese, Refried beans, Nopal, French fries and Handmade tortillas

MOLCAJETES

(350g) \$520

SEAFOOD

Cooked shrimp, raw shrimp, white fish, black sauces, jícama, red onion, avocado, peanuts, cucumber, orange and criollo cilantro.

MIXED

Skirt steak, chicken breast, beef rib, red chorizo, panela cheese, cambray onions, charred chiles, charro beans, three-chile sauce, avocado, pork chicharrón and cheese crust.

SURF & TURF

Skirt steak, shrimp, red chorizo, panela cheese, cambray onions, charred chiles, charro beans, nopal, avocado, pork chicharrón and cheese crust