

BLANCO COLIMA

COMAL

Tuna tostada, marinated in chile ancho soy sauce with crispy vegetables (1 pc)	\$145
Mixed seafood tostada, colossal squid, blue shrimp and fish with tatemada mayonnaise sauce (1 pc)	\$155
Confit suckling pig tacos, charro beans (4 pcs)	\$295
Taco Placero with rib eye, nopal salad cured in salt, chicharron powder & bright bean pure	\$170
Blue shrimp flauta, with green aguachile (90 g)	\$195
Pressed octopus chicharrón gorditas, nopales & Oosingo cheese (2 pcs)	\$195
Short rib crust soaked in birria, nopales cured in salt salad, bean pure, pulverized chicharrón (90 g)	\$195
Sirloin chalupa, with piquillo peppers, manzano chile sauce, apple and sheep manchego	\$195
Ham croquettes, Iberian sashimi (8 pcs)	\$295
Our classic rib eye crust, asadero cheese (200 g)	\$360
Cauliflower carnitas, chopped tomatoes, and guacamole (4 pcs)	\$190

FLORA

Padron peppers, salsa negra and homemade paprika (10 pz aprox)	\$195
Mushroom tostada, marinated in chile ancho (1 pz)	\$115
Avocado carpaccio, with jalapeño bruja sauce (110 g)	\$170
Palm heart's carpaccio, almonds and cilantro	\$160
White and green asparagus risotto, almonds and crunchy parmesan	\$370
Grilled asparagus and herbs, pistachio and parmesan	\$155
Organic beets, burrata and balsamic with orange reduction	\$270
Mushroom ajillo risotto, with sherry and toasted hazelnuts	\$370
Zucchini ravioli, ratatouille and pipian	\$180
House salad, asparagus, organic tomatoes, palm hearts, olives and potatoes Fresh tuna tataki (100 g)	\$170 +\$140

SEA

Raw hamachi, ponzu serrano and jalapeño pure (125 g)	\$395
Kampachi tiradito, almond, white garlic and chili	\$395
Sea bass cured in paprika, with olives and mussels (100 g)	\$295
Punta Mita shaved octopus, with olive oil, lemon and paprika (125 g)	\$370
Milpa sea bass, pepita crust, mellow esquites	\$470
Confit totoaba, roasted leek, hazelnut	\$490
Salmonated trout, roasted with peanut powder (180 g)	\$470
Grilled sea bass, olive potato sauce and sautéed broad beans with peas (200 g)	\$470
Salted fish, roasted seasonal veggies and mashed potatoes (1.2 kg)	\$1,290

FAUNA

Wagyu tartare, corn bread, foie gras (100 g)	\$445
Wagyu tiradito, infusion of toreado chiles, raw mushrooms (100 g)	\$395
Mushroom with duck ravioli, fromagère sauce & truffle essence (16 pcs)	\$495
Steak & frites with bone marrow, pepper sauce & confit piquillo peppers (300 g)	\$560
Short rib in birria broth, with freshly made tortillas (160 g)	\$495
Grilled steak, piquillo peppers, confit potatoes and Green salad (800 g)	\$1,750

PRICES IN NATIONAL CURRENCY AND INCLUDES 16% VAT

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