

# BLANCO COLIMA

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## INDEPENDENCE DAY MENU

Nogada piquillo peppers,  
filled with confit suckling pig and caramelized nut nogada \$320

Dry pozole tostada \$125

Infladita de lluvia \$145  
mushrooms, grasshoppers & chicatana mayonnaise

Drowned short rib crust \$175

Duck tostones with our house mole \$175

Citrus & pomegranate buñuelo \$150

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PRICES IN NATIONAL CURRENCY  
AND INCLUDES 16% VAT

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## FIRST THINGS FIRST

Tuna tostada, marinated in chile ancho soy sauce with crispy vegetables (1 pc)	\$145
Mixed seafood tostada, colossal octopus, blue shrimp and fish with tatemada mayonnaise sauce (1 pc)	\$155
Mushroom tostada, marinated in chile ancho (1 pz)	\$115
Hamachi raw, ponzu serrano and jalapeño pure (125 g)	\$395
Kampachi tiradito, almond ajo blanco and chili	\$395
Wagyu tiradito, infusion of toreado chiles, raw mushrooms (100 g)	\$395
Punta Mita shaved octopus, with olive oil, lemon and paprika (125 g)	\$370
Organic beets, burrata and balsamic with orange reduction	\$270
Palm heart carpaccio, almonds and cilantro	\$160
Avocado carpaccio, with jalapeño bruja sauce (110 g)	\$170
Padron peppers, infused poison and homemade paprika (10 pz aprox)	\$195
Grilled asparagus and herbs, pistachio, parmesan, provencal vinaigrette with hazelnut oil	\$155
Ham croquettes, Iberian sashimi (8 pcs)	\$295
Cauliflower tacos, chopped tomatoes & guacamole (4 pz)	\$190
Confit suckling pig tacos, charro beans (4 pcs)	\$295
Taco Placero with rib eye, nopal salad cured in salt, chicharron powder & bright bean puree	\$170
Blue shrimp flauta, with green aguachile (90 g)	\$195
Pressed octopus chicharrón gorditas, nopales & ocosingo cheese (2 pcs)	\$195
Sirloin chalupa, with piquillo peppers, manzano chile sauce, apple and sheep manchego	\$195
Sea bass cured in paprika, with olives and mussels (100 g)	\$295
House salad, asparagus, organic tomatoes, hearts of palm, olives and potatoes	\$170
Fresh tuna tataki (100 g)	+\$140

## FOR LATER

White and green asparagus risotto, almonds and crunchy parmesan	\$370
Ajillo mushroom risotto, con jerez y avellana tostada	\$370
Ravioli with confit duck, mushrooms, fromagere sauce and truffle essence (6 pcs)	\$380
Robalo in the milpa, pepita crust, mellow esquites	\$470
Robalo grilled bass, olive potato sauce and sautéed broad beans with peas (200 g)	\$470
Confit Totoaba, roasted leek, hazelnut	\$490
Salmonated trout, roasted with peanut powder (180 g)	\$470
Wagyu tartare, corn bread, foie gras (100 g)	\$445
Our classic rib eye crust, asadero cheese (200 g)	\$360
Entrecote with Green pepper, french fries, candied piquillos (300 g)	\$560
Short rib in birria broth, with freshly made tortillas (160 g)	\$495
Salted fish, roasted seasonal veggies and mashed potatoes (1.2 kg)	\$1,290
Grilled steak, piquillo peppers, confit potatoes and Green salad (800 g)	\$1,750

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## SWEET ENDING

Manchego and parmesan cheese fondant, quince sorbet and balsamic reduction	\$180
Lemon surprise	\$190
Chocolate fondant, vanilla ice cream, crunchy caramelized walnut and vanilla ice cream	\$180
Praline & chocolate cigar	\$190
Seasonal tart, mango sorbet	\$180
White rose of macerated berries	\$180

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Overall comfort. We believe that the best experiences are lived around a table creating and sharing memories. Blanco is a reflection of our work as a team, a menu designed to share and celebrate, full of great favorites with Mexican roots. We are the sum of our experiences, of our successes and mistakes, of the people from whom we have learned and from whom we are inspired.

**Blanco is an open letter to creativity, inspiration and innovation. It's our way of celebrating life.**

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