

BLANCO COLIMA

SUGGESTIONS

Huazontle Molote	\$280
Huazontle, chile ancho adobo (200g)	
Norwegian Salmon Tataki	\$380
Figs, coconut and curry sauce (100g)	
Autumn Soup	\$240
Rainforest mushrooms, quail egg, chestnut and truffle (160g)	
Salmon with Tamarind Mole	\$420
Wild greens and elderflower salad (200g)	
Short Rib with Tubers	\$740
Boniató pureé, glazed heirloom carrots and malanga chips (250g)	
Rib Eye Cap	\$1,850
Grilled vegetables and chimichurri potatoes (600g)	
Pineapple in a Coconut	\$220
Pineapple in different textures with chocolate (160g)	

PRICES IN NATIONAL CURRENCY
AND INCLUDES 16% VAT

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COLD APPETIZERS

Bluefin Tuna Tostada, Baja California, habanero ponzu, spicy mayo (40g)	\$165
Young Hamachi, Yellowtail from California, ponzu, serrano poblano puree (80g)	\$475
Shaved Punta Mita Octopus, Olive oil, lemon, venom and ponzu (90g)	\$420
Prime Steak Tartare, Soufflé Potato (100g)	\$480
Wagyu Aguachile, Red Serranos, ginger, sesame, bao bun (100g)	\$380

HOT SNACKS

Iberian ham croquettes (6 pcs)	\$295
Octopus chicharron, Organic masa gorditas, Oaxacan fresh cheese (2 pcs)	\$195
Prime fillet chalupas, Semi-cured Manchego cheese, piquillo peppers (2 pcs)	\$290
Rib eye crust, Asadero cheese, toreado chilies (180g)	\$390
Confit suckling pig, Charras beans (2 pcs)	\$225
Northern-style taquitos, Lechal kid, grilled spring onions, grilled cheese (2 pcs)	\$245
Birria drowned crust, Short rib, manchego, consome (2 pcs)	\$240

SIDES

Grilled broccolini (100g)	\$185
Charred kale with eureka lemon (100g)	\$125
Padrón peppers with infused venom (10pcs)	\$220
French fries (160g)	\$105
Mashed potatoes with butter (160g)	\$150
Souffle potatoes (12pcs)	\$150

VEGETABLES

Huitlacoche fondue, Oaxaca cheese, mother dough tortillas (160g)	\$310
Avocado and Reggiano carpaccio, Soft pita bread, arugula (200g)	\$280
Organic beets, Warm burrata, orange reduction, chipotle balsamic cream (200g)	\$380
Caesar salad, Lettuce, aged parmesan, and anchovy dressing (200g)	\$180
House salad, Heart of palm, avocado, heirloom tomato, asparagus (200g)	\$180
White and green asparagus risotto, Cilantro pesto, burrata (250g)	\$470
Mushroom ravioli, Fromager d'Affinois, truffled corn cream (250g)	\$380
Morel mushroom risotto, Garlic, morels (250g)	\$490

SEAFOOD AND MEAT

Robalo in the Milpa, Meloso Esquites, pepita crust (160g)	\$495
Carbon fish, Olive potato puree, fava bean and mint sofrito (160g)	\$495
Salt fish, Roasted tomato, artichokes, potato puree (1.2 kg)	\$1,580
Firewood-grilled whole fish, Beans, grilled spring onions, tortillas (1.2 kg)	\$1,580
Zarandeado blue shrimp, In butter and lemon (2 pcs)	\$480
Duck confit ravioli, Fromager d'Affinois, truffle, shitakes (250g)	\$420
Chemita Prime Filet, Potato puree, crispy onion (200g)	\$560
Steak & Frites, Rib eye, french fries, chipotle sweet smoked bordelaise (160g)	\$590
Poblano Chinese duck, Poblano mole (160g)	\$540
Bone in Rib Eye High Choice, Black angus, soufflé potatoes (900 g)	\$2,150