

BLANCO COLIMA

SUGGESTIONS

Oysters	\$380
Natural, shaved, and with vermouth (6 pieces)	
Kampachi	\$320
Passion fruit aguachile, almond and güero chili (120gr)	
Hamachi toritos	\$280
Caribbean chili and spicy ponzu (4 pieces)	
Lime soup	\$210
Wagyu beef, and rice noodle with lime oil (250gr)	
Totoaba with roasted leek emulsion	\$420
Artichoke and caramelized pepper (180gr)	
Hazelnut cigar	\$240
Toasted hazelnut and dark chocolate (120gr)	

PRICES IN NATIONAL CURRENCY
AND INCLUDES 16% VAT

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COLD APPETIZERS

Bluefin Tuna Tostada, Baja California, habanero ponzu, spicy mayo (40g)	\$175
Young Hamachi, Yellowtail from California, ponzu, serrano poblano puree (80g)	\$540
Shaved Punta Mita Octopus, Olive oil, lemon, venom and ponzu (90g)	\$480
Prime Steak Tartare, Soufflé Potato (100g)	\$480
Wagyu Aguachile, Red Serranos, ginger, sesame, bao bun (100g)	\$480

HOT SNACKS

Iberian ham croquettes (6 pcs)	\$295
Octopus chicharron, Organic masa gorditas, Oaxacan fresh cheese (2 pcs)	\$240
Prime fillet chalupas, Semi-cured Manchego cheese, piquillo peppers (2 pcs)	\$350
Rib eye crust, Asadero cheese, toreado chilies (200g)	\$420
Confit suckling pig, Charras beans (4 pcs)	\$395
Northern-style taquitos, Lechal kid, grilled spring onions, grilled cheese (2 pcs)	\$280

SIDES

Grilled asparagus (100g)	\$195
French fries (160g)	\$115
Mashed potatoes with butter (160g)	\$150
Grilled vegetables (200g)	\$255

DESSERTS

Caramel flan, with Papantla vanilla and chamomile ice cream (120g)	\$220
Manchego and asadero cheese fondant, with quince sorbet and balsamic reduction (40g)	\$240
Liquid cajeta with celestium salt and banana ice cream (140g)	\$240
Melted chocolate with mazapán ice cream (140g)	\$240
Lemon surprise (160g)	\$280

VEGETABLES

Huitlacoche fondue, Oaxaca cheese, mother dough tortillas (160g)	\$310
Avocado and Reggiano carpaccio, Soft pita bread, arugula (200g)	\$295
Organic beets, Warm burrata, orange reduction, chipotle balsamic cream (200g)	\$395
Caesar salad, Lettuce, aged parmesan, and anchovy dressing (200g)	\$230
House salad, Heart of palm, avocado, heirloom tomato, asparagus (200g)	\$230
White and green asparagus risotto, Cilantro pesto, burrata (250g)	\$495
Mushroom ravioli, Fromager d'Affinois, truffled corn cream (250g)	\$445
Morel mushroom risotto, Garlic, morels (250g)	\$495

SEAFOOD AND MEAT

Robalo in the Milpa, Meloso Esquites, pepita crust (160g)	\$525
Charred grill fish, Olive mashed potatoes, pink pepper vinaigrette, mint and basil (160g)	\$525
Salt fish, Roasted tomato, artichokes, potato puree (1.2 kg)	\$1,675
Firewood-grilled whole fish, Beans, grilled spring onions, tortillas (1.2 kg)	\$1,675
Zarandeado blue shrimp, In butter and lemon (2 pcs)	\$495
Duck confit ravioli, Fromager d'Affinois, truffle, shitakes (250g)	\$445
Solomillo Prime Filet, French fries, endive (200g)	\$690
Sauce to choose: - Chemita - Bordeaux - Green pepper - Gorgonzola	
Duck Confit, Poblano mole, foie gras tamale (160g)	\$570
Bone in Rib Eye High Choice, Black Angus, Heirloom tomato salad, piquillo peppers (900 g)	\$2,600