

# BLANCO COLIMA

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## CHILE EN NOGADA

\$570

Roasted and breaded poblano chile, stuffed with Pelón pork and Wagyu, with grilled fruits and sweet walnut sauce.

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PRICES IN NATIONAL CURRENCY  
AND INCLUDE 16% VAT

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## 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)             |       |

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## COLD APPETIZERS

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

## HOT SNACKS

|                                                                                       |       |
|---------------------------------------------------------------------------------------|-------|
| Iberian ham croquettes (6 pcs)                                                        | \$295 |
| Octopus chicharron,<br>Organic masa gorditas, Oaxacan fresh cheese (2 pcs)            | \$240 |
| Prime fillet chalupas,<br>Semi-cured Manchego cheese, piquillo peppers (2 pcs)        | \$350 |
| Rib eye crust,<br>Asadero cheese, toreado chilies (200g)                              | \$420 |
| Confit suckling pig,<br>Charras beans (4 pcs)                                         | \$395 |
| Northern-style taquitos,<br>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,<br>with Papantla vanilla and chamomile ice cream (120g)                   | \$220 |
| Manchego and asadero cheese fondant,<br>with quince sorbet and balsamic reduction (40g) | \$240 |
| Liquid cajeta with celestum salt<br>and banana ice cream (140g)                         | \$240 |
| Melted chocolate with mazapán ice cream (140g)                                          | \$240 |
| Lemon surprise (160g)                                                                   | \$280 |

## VEGETABLES

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

## SEAFOOD AND MEAT

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