

APPETIZERS

IBERIC HAM WITH TOMATO GARLIC RUSTIC PUREE AND CHARRED LEVAIN BREAD *75 GRS.*

IBERIC HAM CROQUETTES WITH GRAPE REDUCTION *8 PCS.*

PADRON PEPPERS WITH CITRIC VINAIGRETTE AND SALT

BEEF AND YAM CHIPS, FOIE GRAS AND FIG TERRINE, GRAPE REDUCTION AND PISTACHIO POWDER *4 PCS.*

TUNA TARTARE WITH AVOCADO PUREE AND NORI CRISPS *120 GRS.*

SCALLOPS WITH HABANERO AND LEMON AGUACHILE *150 GRS.*

GREEN CEVICHE WITH ENSENADA'S SEAFOOD (SCALLOP, OCTOPUS AND SHRIMP) *150 GRS.*

SEARED OCTOPUS WITH ALIOLI NERO, CITRIC EMULSION AND CONFIT POTATOES *150 GRS.*

SOFTSHELL CRAB TOSTADAS WITH BEANS, AVOCADO PUREE AND CHIPOTLE MAYONNAISE *140 GRS. 4 PCS.*

OCTOPUS TACOS WITH PORK CHICHARRON AND AVOCADO PUREE *120 GRS. 4 PCS.*

RIB EYE TACOS WITH CARAMELIZED ONION AND CILANTRO *150 GRS. 4PCS.*

ROASTED SUCKLING PIG TACOS WITH AVOCADO AND HOMEMADE MEXICAN SALSAS *150 GRS. 4 PCS.*

ENTREES

ORGANIC HEIRLOOM TOMATO SOUP WITH RICOTTA CHEESE GNOCCHIS

LENTIL SOUP WITH IBERIC HAM AND FRIED POACHED EGG

HEIRLOOM TOMATO AND BURRATA SALAD WITH PESTO

GRILLED LETTUCE HEARTS WITH VINAIGRETTE AND DUKKAH DUST (PECAN, HAZELNUT AND PISTACHIO)

RICOTTA, MASCARPONE AND WALNUT FILLED GUAVAS WITH BABY SPINACH, ENDIVE AND GRANNY SMITH APPLE SALAD *4 PCS.*

SALT BAKED ORGANIC BEETS WITH GOAT CHEESE CREAM, BEET LEAVES WITH CITRIC VINAIGRETTE AND SPICY BEET REDUCTION

BEEF AND FENNEL CURED NORWEGIAN SALMON SALAD, MIX OF TENDER LEAVES, ONION AND PICKLED PERSIAN CUCUMBER *100GRS.*

AITANA
RESTAURANTE

* THIS ESTABLISHMENT OFFERS TOP QUALITY RAW DISHES.
CONSIDER WHEN ORDERING.

*PRICES ARE IN MXN AND INCLUDE 16% OF TAX
*THE GRAMS OF THE DISHES REPRESENT THE PORTION OF PROTEIN

MAIN COURSES

GARGANELLI WITH RIB EYE RAGOUT AND GRANA PADANO CHEESE 160GRS.

TAGLIATELLE WITH SHRIMPS, OVEN DRIED TOMATO, KALAMATA OLIVES AND ROSEMARY OIL 100GRS.

PARMEGGIANO REGGIANO RISOTTO WITH DEHYDRATED TOMATO, ROASTED PINENUTS AND PURPLE BASIL TARTARE

SQUID, SHRIMP AND SEABASS BLACK RICE WITH ALIOLI 60 GRS.

SAFFRON RICE WITH CHILHUACLE ALIOLI AND QUAIL 80GRS.

WOOD-BURNING RICE WITH SPANISH CHORIZO, RIBEYE BLACK ANGUS AND DRIED CHILI ALIOLI 400GRS.

KING PRAWNS WITH LEMON CLARIFIED BUTTER AND CHARDS 275GRS.

ORGANIC FREE-GAZING CHICKEN SUPREME WITH RUSTIC SWEET POTATO PURE, SAUTEED SPINACH WITH ALMONDS, RAISINS AND BRANDY SYRUP 300GRS.

BRAISED PORK CHEEKS WITH PARMESAN AND MUSHROOM RISOTTO 180GRS.

ANCIENT MUSTARD AND SAN GREGORIO- XOCHIMILCO HONEY GLAZED PORK RIBS WITH CREAMED SPINACH AND CONFIT POTATOES 380GRS.

SEAFOOD

WHITE FISH WITH MASHED POTATOES, ASSORTED MUSHROOMS AND BISQUE SAUCE 180 GRS.

SALT ROASTED FISH WITH PAPRIKA AND PARSLEY POTATOES 500 GRS. (PREP TIME. 25 MIN.)

FISH WITH FINE HERBS OVER RUSTIC MASHED POTATOES AND ORGANIC VEGETABLES 180GRS.

SEARED SALMON WITH LENTIL COUS COUS, CUCUMBER AND GREEK YOGURT RELISH 200 GRS.

TODAY'S CATCH (TO SHARE) 1.4KG

FRIED TOMATO AND CAPERS (PREP. TIME 25MIN.)

GUETARIA STYLE (PREP TIME 25 MIN.)

SALT ROASTED/ AITANA'S SALT ROASTED (PREP TIME 45 MIN.)

STEAKS

GRILLED ANGUS TENDERLOIN WITH A RED WINE REDUCTION, SMOKED POTATO PUREE AND ORGANIC VEGETABLES 200 GRS.

RIBEYE 400GRS.

NEW YORK BLACK ANGUS 400GRS.

KANSAS PRIME QUALITY 600GRS.

DELMONICO BLACK ANGUS 1KG (PREP TIME 25 MIN.).

SIDES TO CHOOSE

•MIX SALAD

•BRUSSELS SPROUTS WITH DUKKHA

•POTATOES GAJO WITH PIQUILLO

•POTATOE LIONESE

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DESSERTS

CURED MANCHEGO CHEESE FONDANT WITH FIG
MARMALADE, BALSAMIC REDUCTION AND
VANILLA ICE CREA

STICKY DATE CAKE, VANILLA GLAZE, FRESH
POMEGRANATE, WALNUTS AND YOGURT ICE
CREAM

GLUTEN FREE MEXICAN CORN CAKE, PAPANTLA
VANILLA SAUCE AND CHOPPED TOASTED
ALMONDS

METATE CHOCOLATE FONDANT WITH
CAMELIZED BANANA AND ARTESANAL
YOGURT ICE CREAM

ASSORTED SEASONAL SHERBETS (GUAVA,
PASSION FRUIT AND MANGO)

SEMI CURED MANCHEGO CHEESE WITH ATE OF
QUINCE, TEJOCOTE AND GUAVA

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