

nuēstro
RESTAURANTE



LUNCH & DINNER

A P P E T I Z E R S

GUACAMOLE TO SHARE - \$120

Totopos & sauce of the day

CHEESE FRENCH FRIES - \$130

Topped with melted Cheese and bacon

WATERCRESS SALAD - \$140

Crispy leeks, red cabbage and avocado

ARUGULA SALAD - \$145

Cherry tomatoes, cucumbers and ginger dressing

CEVICHE nuestro - \$210

Fresh fish, seasonal fruits and tostadas

CRISPY SUSHI - \$140

With chipotle mayo, fish, avocado and coriander

TEMPURA ROCK SHRIMP - \$210

Cabbage & carrot salad and sriracha emulsion

R I C E & S O U P S

BEAN SOUP - \$140

Fresh Cheese, habanero, totopos

SEASONAL MUSHROOM SOUP - \$150

Toasted pumpkin seeds, mint and purslane

FRIED RICE BOWL

(Pork, beef or chicken - \$170)

(Shrimp - \$210 or Mix - \$220)

RICE BOWL

Sushi rice, sauteed vegetables, pepper sauce, avocado and nori

Chicken/Pork/beef - \$180

shrimp - \$210

Mix - \$220



PASTA & NOODLES

CAPELLINI WITH ASPARAGUS PESTO - \$200

Parmesan Cheese, mint and mushrooms

VEGETABLE DUMPLINGS - \$170

(Steamed or Deep-fried)

5 dumplings with nuc cham sauce

Pork - \$180 shrimp - \$210

RAMEN

(vegetarian - \$180 or pork belly - \$220)

Stir fried vegetables, kimchi and bock choy

TAMARIND PAD THAI

(Beef, chicken or pork - \$220 • Shrimp - \$230)

Rice Noodles with carrots, peppers and peanuts

MAIN COURSE

STEAMED BAO BUN - \$220

(vegetarian or pork belly)

Two steam buns with Hoisin sauce and sweet and sour salad

LA CASA BURGUER - \$250

Spicy pickles, truffle mayo, Cheese and frieds

OCTOPUS - \$310

Paprika mayo, fresh herbs and potatoe chips

CHICKEN TERIYAKI - \$220

Pineapple fried rice, sauteed vegetables and sesame seeds

PORK OR BEFF LOIN - \$310

Sweet chili ancho glaze, corn and Swiss chard

(With Picanha 300grs - \$390)

DUCK TACOS - \$310

Green apple, avocado and chili / chorizo sauce

Please inform our staff with any allergy or food restriction.

All our prices are in Mexican Pesos, taxes included.



D E S S E R T S

CARDAMOM CHURROS - \$120

5 churros with chocolate or cajeta

MATCHA & TAPIOCA - \$140

Matcha milk, white chocolate
and berries

PASSION FRUIT AND BASIL - \$135

Dark chocolate brownie, cocoa
breadcrumbs, and mint

CARROT CAKE - \$140

Spices, blackberries and pecan
ice cream

CHEESE CAKE - \$140

Orange cheesecake with chocolate
crumble and cocoa ice cream

