

A M Q

Aquí me Quedo



COCKTAILS

SMOKED PINEAPPLE MOJITO
Pineapple and Mezcal

PUREPECHA
Charanda & Hibiscus Infusion,
Lemongrass Syrup, Lemon,
Sparkling Wine

SMOKEY & SPICY MOJITO
Lime, Jalapeño, Mezcal,
Ancho Chile Liquor

AGUA DE VIDA
400 Conejos Mezcal, Tequila Clase Azul
Reposado, Watermelon, Lime,
Lemongrass Syrup, Ginger Beer

CHARANDINA
Charanda Blanco, Mint Syrup,
Local Lime, Agavero Liquor

CARIBBEAN MOJITO
Passion Fruit,
Lime and Sparkling Water

*El Ponche
de la Casa*

- Charanda
- Syrup
- Lime
- Orange
- Earl Grey
- Local Lime
- Ancho Reyes



MENU

Appetizers

GUACAMOLE with Xcatic Ashes, Radishes,
Jalapeños and Coriander

CAESAR SALAD AMQ
Ocosingo Cheese, Ashes, Chili Flakes,
Garlic Croutons and Herbs

SHRIMP COCKTAIL "ACAPULCO"
Salsa Coctelera, Tomato, Chile, Onion,
Coriander, Garlic, Olives, Orange and Avocado

QUINOA SALAD AND HUMMUS
With Tlayudas

"LA TOSTADA"

Octopus, Onion, Chile Serrano, Cucumber



LA TORTITA

ROASTED TURKEY

Turkey Breast, Confit Turkey,
Gruyere Cheese, Chile Manzano Pickled

"EL BURRITO"

GRILLED CATCH OF THE DAY
Cabbage and Chipotle Mayonnaise

CLASSICS

TACOS DE CANASTA
Confit Duck Carnitas,
Tamarind and Chipotle Sauce

AVOCADO TOAST "ANIMAL STYLE"
Pork Belly, Homemade Pickles, 7 Grains
Bread and Guacamole

SHRIMP "TJ" STYLE TACOS
Oaxaca Cheese,
Mexican Sauce and Habanero Mayo

SAMPLE MENU, SUBJECT TO CHANGE

TODAY'S SPECIALS



Drink

LA MEDICINA
Mezcal, Honey-Ginger & Lime

Catch



of the

Day!!!

A LA TALLA
Marinated with Dry Chiles Adobo
Topped with Avocado, Cucumber,
Radish & Tomato Salad