



LA VELADORA

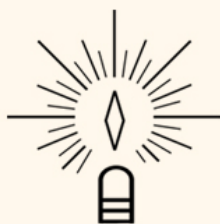
COCINA DE BARRIO

english

Welcome to this table of encounters.

To guarantee the freshness and quality of our dishes we work hand in hand with small producers, so some of our ingredients may vary according to temporary availability.

Please inform our staff about allergies or intolerances.



#laveladoramx

@laveladoramx

📍 La Veladora Restaurant & Bar



1ST. COURSE

- Bean tlacoyo** **\$135**
Thick and oval corn grilled dough, filled with pinto beans from Tlayacapan topped with cherry tomatoes, toasted chapulins and braised cecina with mix greens.
- Shrimp tamales with hoja santa** **\$125**
Wit amaranth mole and quelite salad on the side.
- Mushroom tamales with hoja santa** **\$115**
Wit amaranth mole and quelite salad on the side.
- Octopus tostada** **\$80**
Octopus birria on crunchy tortilla, guacamole and raw salsa.
- Ginger tuna tostadas** **\$250**
4 pieces of homemade lavash bread toast, with bluefin tuna belly from responsible fishing marinated in soy sauce with honey, red onion, coriander and sesame.
- Mushroom tostadas** **\$110**
4 pieces of homemade lavash bread toast, with mushrooms marinated in soy sauce with honey, red onion, coriander and sesame.
- Cecina tacos** **\$160**
Thin beef from Yecapixtla marinated in lemon tea, pápalo and fried seeds.
- Roasted beet tacos** **\$115**
Marinated in lemon tea, pápalo and fried seeds.



2ND. COURSE

- Salad with quinoa** **\$145**
Arugula, basil, avocado, organic tomatoes and purple onion with olive and lemon vinaigrette.
- Citrus and date salad** **\$140**
Organic lettuces mix, orange and grapefruits slices, roasted almonds and roasted beets dipped in mustard dressing.
- Roasted cauliflower soup** **\$115**
Bechamel sauce base, artisan goat cheese and roasted pistachios.
- Vegetables soup** **\$125**
Colofoul carrots, peas, yellow squash, purple cabbage and artisan manchego cheese. The bottom is based on animal protein, it can vary according to the season.
- Soup or cream of the day** **\$105**



3RD. COURSE

Morelos rice (D.O.) risotto with shrimp **\$275**

Mexican white wine, organic tomatoes, fresh squash blossom, creole purslane, oregano oil and artisanal parmesan cheese.

Morelos rice (D.O.) risotto with vegetables **\$240**

Mexican white wine, seasonal vegetables, creole purslane, oregano oil and artisanal parmesan cheese.

Fresh tuna huatape **\$420**

Fresh bluefin tuna medallion from responsible fishing, grilled on a mirror of pork rinds thick broth, with fresh kelp salad and pumpkin seeds.

Baked ribs on ash mole **\$280**

Avocado and hoja santa ash, roasted cauliflower, corn sprouts, organic radishes and micro greens.

Candied aubergine on ash mole **\$180**

Avocado and hoja santa ash, roasted cauliflower, corn sprouts, organic radishes and micro greens.

Seasonal catch in green pipian **\$290**

Pumpkin seed mole, roasted pineapple puree, watercress salad, organic vegetables and quinoa.

Tepoztizo **\$240**

Cecina from Yecapixtla served with sour cream, radish, avocado, cheese and nopales salad.

Grilled octopus **\$360**

Braised mayan octopus, served on Tetela avocado puree, with its leaves and olive potatoes.

Turkey barbecue **\$270**

Organic turkey rustic barbecue, flavored with mezcal, sided with achiote wheat timbale, honey and mustard sauce and smoked banana puree.



4TH. COURSE

- Chocolate chilaquiles** **\$115**
Flour chips bathed in mexican chocolate with a touch of pepper.
- Chocolate biscuit** **\$130**
No flour, 70% cacao with mango marmalade and sour cream.
- Homemade pudding** **\$110**
Classic sweet egg pudding with almond crunch.
- Crumble** **\$130**
Yellow apple crumble seasoned with vanilla ice-cream.
- Lime cheesecake** **\$130**
Creamy lime with red fruit compote.



COCKTAILS

Mezcaliña	\$125
Espadín mezcal, bell pepper, pineapple juice, worm salt and a slight touch of bbq sauce.	
Tropical mezcal	\$125
Cupreata mezcal, grapefruit, orange and lime juice.	
Gin tonic	\$135
Bombay, cucumber, rosemary and tonic water.	
Red vodka	\$170
Gray goose, triple sec, cranberry and lime juice.	
Ronaway	\$120
Flor de caña rum, bougainvillea syrup, lime juice and mineral water.	
Café martini	\$160
Absolut vodka, Licor 43, coffee liqueur and natural syrup.	
Citrus cognac	\$180
Hennessy, orange liqueur, orange marmelade and lime juice.	
Whiskey Sour	\$180
Jack Daniels, lime juice, sugar and a dash of angostura.	



DRINKS

Day water	\$30
Day water jar	\$90
Sodas	\$30
Orangade	\$35
Lemonade	\$35
Alameda mineral water 750ml	\$70
Alameda sparkling water 750ml	\$70
Modelo	\$55
Pacífico	\$55
XX Lager	\$55
XX Ambar	\$55
Bohemia Clara	\$55
Bohemia Oscura	\$55
Michelada, Clamato or Cubana	+ \$20

WINES

RED

Casa Fernanda VIII Tempranillo, Grenache, Syrah	\$165 \$700
Casa Magoni Nebbiolo	\$160 \$650
Sol y Barro Cabernet Sauvignon, Grenache	\$200 \$900
Surco Rojo Cabernet Sauvignon, Nebbiolo	\$750
Pedregal Mouvedre, Syrah	\$1300
Henry Lurton Syrah	\$1400



WHITE

Casa Magoni \$130 | \$550
Viogner, Fiano

Henry Lurton \$160 | \$700
Chenin Blanc

Henry Lurton \$180 | \$750
Sauvignon Blanc

ROSE

Adobe Guadalupe \$150 | \$600
Tempranillo, Syrah, Mourvedre, Cinsault, Barbbera,
Grenache y Viognier.

GSM Cava Cordova \$570
Grenache, Syrah, Mourvedre

BUBBLY

Moet Brut Imperial \$2200

Moet Rosé \$3100

Cava Winemal \$180 | \$850

DUCE

Casa Madero \$110 | \$600



DISTILLED

MEZCAL

House cupreata	\$110
Peasant madre cuixe	\$120
Peasant tepextate	\$125
Espadín Amores	\$115
Cupreata Amores	\$130

TEQUILA

Don Julio Blanco	\$130
Don Julio Añejo	\$155
Don Julio 70	\$200
Herradura Reposado	\$150
Maestro Dobel	\$220
Cuervo Tradicional	\$120

WHISKEY

Red label	\$150
Black label	\$185
Jack Daniels	\$150
Buchanans 12	\$200
Buchanans 18	\$315
Chivas Regal	\$190

GIN

Beefeater	\$120
Hendrick's	\$165
Bombay	\$140



VODKA

Absolut	\$110
Smirnoff	\$100
Stolichnaya	\$110
Grey Goose	\$150

RUM

Bacardi Blanco	\$100
Bacardi Añejo	\$100
Flor de Caña	\$120

BRANDY

Torres 10	\$130
Solera	\$160

COGNAC

Hennessy	\$200
Courvoiser V.S.O.P	\$215



#laveladoramx

@laveladoramx

📍 La Veladora Restaurant & Bar