



LA VELADORA

BAJA—TEPOZ



COCINA DE BARRIO
*WELCOME TO THIS TABLE
OF DISCOVERY.*

TO ENSURE THE FRESHNESS AND
QUALITY OF OUR DISHES WE
WORK HAND IN HAND WITH
SMALL PRODUCERS, THEREFORE
SOME OF OUR INGREDIENTS MAY
VARY ACCORDING TO SEASONAL
AVAILABILITY.

PLEASE INFORM OUR STAFF
ABOUT ALLERGIES OR
INTOLERANCES.



• *ENTREES* •

<i>BEEF TAIL QUESABIRRIA</i> 2 pzs, flour tortilla, grilled smoked cheese, pickled red onion, served with consommé.	\$140
<i>GOVERNOR STYLE SHRIMP TACOS</i> 2 pzs, filled with shredded shrimp, smoked cheese and a touch of purple epazote.	\$125
<i>FRIED TAMALITOS WITH BEEF TONGUE</i> 2 pzs, corn dough parcels filled with beef tongue prepared with onion, tomato and chilli, served in a pine nut mole	\$140
<i>ROSE OYSTER MUSHROOM TAMALITOS</i> 2 pzs, corn dough parcels filled with organic rose oyster mushrooms prepared with onion, tomato, and chilli, served in a pine nut mole..	\$105
<i>SAUTÉED OCTOPUS TOSTADA</i> 1 pz, octopus sautéed in chilli oil, served on a corn flatbread with cucumber and avocado puré, accompanied by a tomato, onion and chilli salad and arugula	\$110
<i>SPLIT BEAN AND CECINA TLACOYOS</i> 2 pzs, thick oval shaped corn tortillas, filled with pinto beans from tlayacapan, topped with heirloom tomatoes, toasted crickets, braised cecina and mixed greens.	\$150
<i>PLANTAIN AND BEAN TLACOYOS</i> 2 pzs, thick oval shaped corn tortillas, filled with plantain puré, peruvian beans and gouda cheese, topped with green mole made from squash seeds.	\$105
<i>CECINA TAQUITOS</i> 3 pzs, thinly sliced, fresh beef from Ixtleca marinated in and infusion of lemon tea with toasted seeds.	\$160
<i>JICAMA MACHACA TAQUITOS</i> 2 pzs, filled with shredded jicama, smoked cheese and a touch of coriander	\$90

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• *SOUPS AND SALADS* •

SALAD WITH QUINOA

A mix of lettuces and arugula, basil, avocado, organic tomatoes and red onion in an olive oil and lemon vinaigrette.

\$ 145

GRILLED CAESAR SALAD

Grilled romaine lettuce with a classic caesar dressing and Parmesan cheese (with chicken)

\$180 | \$245

VEGETABLE SOUP

Rainbow carrots, peas, yellow squash, purple cabagge and artisan manchego cheese. The broth is based on animal protein it can vary accordin season

\$125

MUSHROOMS IN WHITE WINE BROTH

Variety of oyster mushrooms sautéed in garlic, white wine and epazote

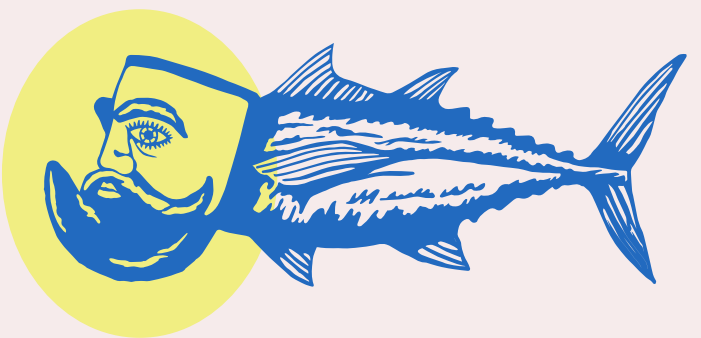
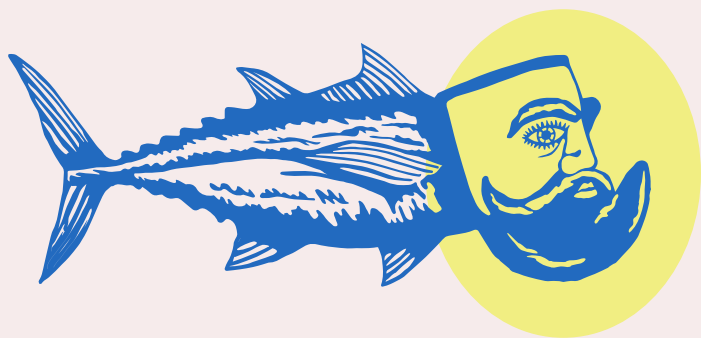
\$100

SOUP OR CREAM OF THE DAY

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\$105

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LAVELADORA

• MAIN DISHES •

MEZCAL PASTA WITH CHICKEN..... \$ 285
Free-range chicken breast prepared with achiote, sun-dried tomato, Parmesan cheese and mezcal served on a bed of homemade pasta.

BEEF TONGUE IN GREEN MOLE..... \$ 345
iBeef tongue cooked over a low flame, served in green mole made of melon seeds, basil and grilled squash.

BEEF STEAK IN JAMAICA SAUCE \$ 590
Potato puree, jamaica and thyme sauce, carrots and caramelized onions

RISOTTO WITH MORELOS-GROWN RICE \$275 | \$355
Prepared with Mexican white wine, organic tomatoes, fresh squash flower, endemic purslane, oregano oil and artisanal Parmesan cheese (with shrimp)

RABBIT CARNITAS \$ 395
Served with almond mole and ayocote beans.

GLAZED AUBERGINE IN ASH MOLE \$ 205
Avocado and hoja santa ash, roasted cauliflower, corn sprouts, organic radishes and micro greens.

FISH IN CREAMY SAUTÉED MUSHROOMS WITH EPAZOTE \$ 350
Seasonal fish served over oyster mushrooms sautéed in white wine with cream, accompanied with an organic herb salad and asparagus.

TEPOZTIZO \$ 305
Braised cecina from yecapixtla served with sour cream, radish, avocado, cheese and nopales salad.

BRAISED OCTOPUS \$ 495
Braised mayan octopus, served on Tetala avocado puré along with its leaves and patatas bravas

BLACK BARBACOA BRISKET \$ 280
Oven-roasted brisket with mulato chilli salsa, served in its consommé accompanied with Morelos-grown rice and pickled cactus.

PORK BELLY WITH MOLE \$ 315
Crispy pork belly in Tepozteco party mole with a jalapeno pepper stuffed with smashed plantains.



LA VELADORA

• *DESSERTS* •

CHOCOLATE CHILAQUILES

Fried flour chips bathed in Mexican chocolate ganache with a touch of freshly ground black pepper accompniedwith artisanal ice cream

\$ 125

CHOCOLATE BIZCOCHO

Flourless chocolate cake made with 70% cacao, served with mando compote and cream.

\$ 130

HOMEMADE FLAN

Classic sweet egg pudding with almond crunch

\$ 120

APPLE CRUMBLRE

Cinnamon-spiced, yellow apple crumble, drizzled with cream and served with vanilla ice cream

\$ 140

LIME CHEESECAKE

Creamy lime with red fruit compote.

\$ 130

• COCKTAILS •

BASIL SMASH ————— \$ 155
Gin or vodka, purple basi,
stregga, lemon and herbs
syrup from the orchard.

REY PALOMO ————— \$ 145
Tequila, apperol,
grapefruit juice, chapulin
salt and soda

MEZCALITA ————— \$ 150
Mezcal, guava puree,
lemon and avocado salt.

TEPOZTECO ————— \$ 145
Tequila, lemon-grass
syrup, ginger shrub,
aquafaba and lemon.

LA VELA ————— \$ 145
Mezcal, pineapple cordial
with thyme, grapefruit
liqueur, lemon and tonic

CITRUS TONIC ————— \$ 140
Gin o vodka, citrus peels
and tonic water.

TANDOORI RYE ————— \$ 165
Bourbon, passion fruit
cordial and turmeric,
lemon and apple cider.

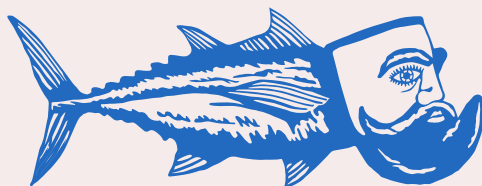
GREEN SOUR ————— \$ 155
Whiskey, cucumber and
mint puree, aquafaba,
lemon and angostura

WATER OF THE DAY \$ 30
WATER OF THE DAY JAR \$ 90

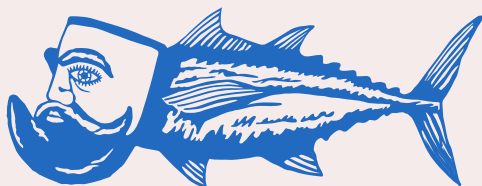
SODAS \$ 30
ORANGEADE \$ 35
LEMONADE \$ 35

ALAMEDA MINERAL — Water 750ml \$ 125
ALAMEDA SPARKLING — Water 750 ml \$ 125

Modelo \$ 55
Pacífico \$ 55
XX Lager \$ 55
XX Ambar \$ 55
Bohemia clara \$ 55
Bohemia oscura \$ 55
Handcraft Beer \$ 95
Michelada, clamato o cubana + \$ 20



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LA VELADORA

• VINOS •

RED

<i>CASA FERNANDA X</i> Garnacha, cariñena, syrah	\$180 \$900
<i>CALIXA MONTE XANIC</i> Cabernet sauvignon, shiraz, merlot	\$975
<i>CASA MAGONI</i> Nebbiolo	\$1050
<i>CABERNET SANTO DOMINGO</i> Cabernet sauvignon	\$1350
<i>VIA LÁCTEA CAVA MACIEL</i> Merlot	\$1250
<i>VENA CAVA</i> Tempranillo	\$1400

WHITE

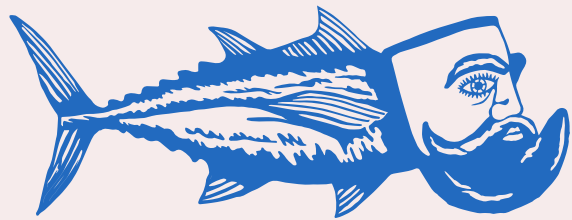
<i>CASA MAGONI</i> Sauvignon Blanc \$140 \$640
<i>FUERTE DE GUADALUPE</i> Chardonnay \$725
<i>MONTE XANIC</i> Chenin colombard \$860
<i>HENRY LURTON</i> Chenin blanc \$1090
<i>LATE HARVEST</i> <i>MONTE XANIC</i> \$ 180 \$900

ROSE

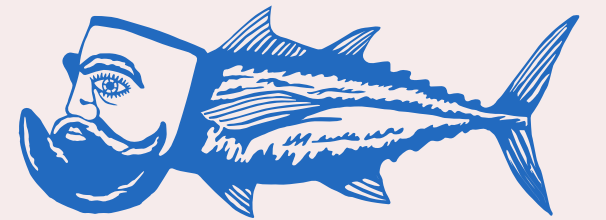
<i>FLAMINGO WINEMAL</i> Grenache, syrah, mourvedre \$150 \$650
<i>VIÑA EN ROSA</i> Mourvedre. \$790

BUBBLES

<i>CAVA WINEMAL</i> \$ 180 \$900
<i>MOET BRUT IMPERIAL</i> \$3500
<i>MOET ROSÉ</i> \$4500



• *DESTILLED* •



MEZCAL

HOUSE MEZCAL
\$110

MADRECUIXE
\$120

AMARAS ESPADIN
\$115

AMARAS CUPREATA
\$130

TEQUILA

DON JULIO BLANCO ,,, \$130

DON JULIO AÑEJO ,,,,,, \$155

DON JULIO 70 ,,,,,,,,,, \$200

HERRADURA REPOS ,,, \$155

MAESTRO DOBEL ,,, ,,, \$220

CUERVO TRADICION ,,, \$120

LOCO BLANCO ,,,,,,,,,, \$380

PURO CORAZON ,,,,,,, \$800

• *WHISKEY* •

RED LABEL \$ 150

BLACK LABEL \$ 185

JACK DANIELS \$ 150

BUCHANANS 12 \$ 200

BUCHANANS 18 \$ 315

CHIVAS REGAL \$ 190

• *VODKA* •

Absolut \$ 110

Smirnoff \$ 100

Stolichnaya \$ 115

Grey goose..... \$ 150

• *RUM* •

Bacardi blanco
—\$100—

Flor de caña
—\$120—

Matusalem Clasico
—\$105—

Bacardi 8 years
—\$130—

• *GIN* •

BEEFEATER
\$120

HENDRICKS
\$165

BOMBAY
\$140

• *BRANDY* •

Torres _____ \$ 130

Solera _____ \$ 160

• *COGNAC* •

Henessy _____ \$ 200

Courvoiser V.S.O.P— \$ 215