

Welcome to

LIMOSNEROS



LIMOSNEROS



LIMOSNEROSMX

limosneros.com.mx

APPETIZERS

HEIRLOOM TOMATOES

Veracruz Gazpacho | Fried Panko | Goat's Cheese
\$285

PULLED DUCK "TOSTADAS"

Bean Tostada Wild | Avocado | Carpaccio | "Cilantro" Flower
Serrano Chili · 2 pzas
\$295

MAHI MAHI CROQUETTES

Puffed Rice | Milpa Sauce · 5 pzas
\$275



ESCAMOLES

Ayocote Bean Purée | Homemade corn tortilla |
Smoke | Salsa Verde
\$395

HAMACHI CRUDO

Red Bean Miso | Chiltepin Chili | Hazelnut Butter · 140 gr
\$365

BRAISED CHEEK DONUTS

Beef Cheek Stew | Drunken Red Sauce · 3 pzas
\$360

MEXICAN DUCK FOIE GRAS

Free Range Duck | Camagua Corn | Basil & Elderflower |
Prickly Pear
\$330

BONE MARROW

"Chicharron Prensado" | Blue Homemade Tortillas |
Milpa Sauce
\$340



DEL MAIZAL

"CUITLACOCHÉ" TACO

Crispy Squash Blossom | Peanut Mole | Epazote Tortilla
\$195

CRAWFISH TOSTADA

Freshwater Crawfish & Langoustine | Squash Seed "Sikil Pak" | Chintextle Marinade
\$265

STUFFED CHILI TACO

Pasilla Mixe | Pork Rilette | Pickled Vegetables | "Maztuerzo" Leaves
\$255

SEASONAL CHEF'S TAMALI

Ask your waiter
220 gr | Market Price

"AL PASTOR" TACO

Pork Belly al Pastor | Fermented Pineapple | Avocado | "Arbol Chilli" Sauce | Mezquite Smoke
\$260

WAGYU SKIRT TACO

Prickly Pear "Pico de Gallo" | Sweet Morita Sauce | Torch Fig
\$320



* All our prices are in MXN and include local taxes



SALSAS

"MILPERA" SAUCE

Milpa Drew Tomato | "Arbol Chilli" (120 gr)
\$65

FANÁTICA

Yellow Habanero & Manzano Chillies (110gr)
To Go Pack
\$120

MOLCAJETEADA (150 gr)

Table side preparation | Freshly Crushed Chillies \$120
Add Grasshoppers \$35

GUACAMOLE \$150

MICHOACÁN GUACAMOLE | Sweetbread "Chicharrones" + \$50
Add Fried Tomatoes + \$40
(80 gr)

SOUPS AND BROTHS

TORTILLA SOUP

Aromatic Red Chillies | Double Creamcheese | Tortilla Cryps 250 ml
\$185

VEGGIE "MOLE DE OLLA"

(Harvested at our OME garden)
Vegan Red Broth | White Squash |
Creole Zucchini | Baby Carrots & Corncobs |
\$235

"CHILPACHOLE" SEAFOOD BROTH

Native Corn Kernels | "Chiltepin" Chili Mayo |
Fresh Ranch Cheese |
\$200



FROM OUR SEAS



PAN SEARED "MOJARRA"

Fried Scales | Wild Rice |
"Costeño" Chilli · 220 gr
\$385

BLACKENED OCTOPUS

Black Tempura | Recaudo Yucatan Sauce |
Pickled Ayocote Beans · 220 gr
\$485

"LA PESCA" CATCH OF THE DAY

Sustainable Fishing | Eel & "Morita" Chili Glaze |
Celeriac and White Carrot | Ruby Mustard · 180 gr
\$485



FROM OUR LAND

CUITLACOCHÉ CORNCOB

Roasted "Mushroom" Maize | "Cotija" Aged Cheese · 1 pza
\$320

MAITAKE

"Dancing Mushroom" | Pipián Mole | Flowers Mix
Market Price

CORNISH HEN

"Bride's" White Mole | Stuffed Morells | Fermented Prune · 300 gr
\$485

PORK RIBS

Mezcal, Agave & 3 Chilies Glaze | Palomero Corn Purée | Spring Onion Rings · 350 gr
\$465

21 DAY DUCK

Burnt Onion Purée | Cauliflower and White Chocolate | Pickled "Jalapeño" · 250 gr
\$485

BLACK MOLE

Braised Beef Rib in Banana Leaves | Mole Negro Oaxaqueño | Pickled Onion & Chilaca Chili · 250 gr
\$485



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SEASONAL MENU

KAMPACHI

Homemade Orange Kombucha | Chile Manzano Mignonette |
Pappantla Vanilla Oil · 140 gr
\$320

TETELA

Alberjon Purée | "Salsa Verde" | Watercress | Salsa Macha · 150 gr
\$198

AMBER JACK COLLAR

Mexican Tonkatsu Sauce | Fresh Coriander | Grief Meyer Lemon · 2 pzas
\$335

SALBUTE

Beef Tongue | "Chicatana" Flying Ant Mole · 2 pzas (200 gr)
\$325

SUCKLING PIG

Yucatán Pork "Carnitas" | "Valladolid Longaniza" Sausage | Mashed Potatoes & Cotija · 350 gr
\$495

🐔 🐔 ARROZ CON LECHE BRÛLÉE 🐔 🐔

Yogurt Foam | Lemon Courd | Meringue
\$180



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