

Welcome to

LIMOSNEROS



limosneros.com.mx

APPETIZERS

HEIRLOOM TOMATOES

Veracruz Gazpacho | Fried Panko | Goat's Cheese |
\$280

MAHI MAHI CROQUETTES

Puffed Rice | Milpa Sauce · 5 pzas
\$235

VILLA VICTORIA "FOIE GRAS"

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

HAMACHI CRUDO

"Sangre de Toro" Bean Miso |
Chiltepin Chili and Butter · 140 gr
\$320

EGGPLANT TAMALE

Amecameca Maize | Goat's Cheese with Burnt Onions |
"Asadero" Cheese |
\$265

OAXACA CROQUETTES

Beef | Chorizo | Coriander Alioli |
Arbol Chili Sauce · 5 pzas
\$235

TUNA & WATERMELON

Recaudo Rojo | Serrano Chili | Tostadas |
\$390



RIVER CASSEROLES

Freshwater Crawfish & Langoustine |
Squash Seed Salsa "Ha Sikil Pak" · 5 pzas
\$260

CECINA TARTARE

Beef Skirt Tartare | Chorizo and Chicharrón Crust |
Cactus Chicharrón · 120 gr
\$290

ESCAMOLES

Ayocote Bean Purée | Smoke |
\$395

PULLED DUCK "TOSTADAS"

Avocado | Orange | Coriander Flower |
Serrano Chili · 2 pzas
\$275

BRAISED CHEEK DONUTS

Beef Cheek Stew | Drunken Red Sauce · 3 pzas
\$340

BONE MARROW

"Chicharron Prensado" Stew | Blue Homemade Tortillas |
Milpa Sauce |
\$320

SALSAS

"MILPA" SAUCE
\$55

SALSA MOLCAJETEADA
\$110
With Grasshoppers \$145

FANATIC SAUCE
\$110

MICHOACAN GUACAMOLE House Guac with Sweetbread Chicharrones · (80 gr)
\$165 & Fried Tomatoes + \$ 140

SOUPS AND BROTHS

TORTILLA SOUP

Aromatic Chilees | Avocado | Cheese · 250 ml
\$175

"CHILPACHOLE" SEAFOOD BROTH

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

VEGAN MOLE DE OLLA

(Everything harvested at our OME garden)
Vegetarian red Broth | White Squash |
Creole Zucchini | Baby Carrots & Corncobs |
\$235



RIVERS & SEAS



PAN SEALED "MOJARRA"

Fried Scales Bream | "Costeño" Chili |
Citrus Rice · 220 gr
\$355

"CHILEATOLE" OCTOPUS

Black Tempura Onions | Native Maize Sauce | Green Oil · 220 gr
\$485

SQUID RICE

"Guajillo" Risotto | Squid Ink Aioli | Crunchy Rice |
Grilled Squid · 250 gr
\$445

WOOD - FIRED SHRIMP

Cortez Sea Shrimp | Black Spiced Yucatan Sauce |
Pickled Beans · 250 gr
\$475

LA PESCA

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

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MEATS & GAME

QUITLACOCHÉ CORNCOB

Vegetarian roasted Black Corncob with "Cotija" aged Cheese · 1 pza
\$285

LAMB CHOP / T-BONE

Potato Lasagna | Hoja Santa Purée | Puya Mole · 250 gr
\$475

QUAIL

Bride's White Mole | Morell | Fermented Prune · 300 gr
\$385

CORNISH HEN

Pink Mole | Grilled Vegetables from OME Garden · 300 gr
\$465

21 DAY DUCK

Burnt Onion Purée | Cauliflower and White Chocolate | Pickled Onion |
Duck Jus with Molasses · 200 gr
\$480

PORK RIBS

Mezcal, Agave Syrup and 3 Chilies Glaze | Chickpea Purée | Spring Onion Rings · 300 gr
\$410

BRAISED RIB

Slow cooked in Banana Leaves | "Miahuateco" Mole | Pickled Onion & Chilaca Chili |
Banana Pita | Ceremonial Tortillas |
\$440

BLACK MOLE & NATIONAL WAGYU

Rib Eye Wagyu Cut | Fermented Banana Purée | Black Onion · 200 gr
\$660

From Coahuila, our chicken and beef cuts are labeled: no hormones,
no antibiotics, grass fed & grain finished and ethically raised.



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BEVERAGES

NATURAL FLAVORED WATER
240 ml \$56

ACQUA PANNA
250 ml \$48 | 750 ml \$139

AGUA SAN PELLEGRINO
250 ml \$58 | 750 ml \$149

VELVET SODA
Guanábana | Maracuya | \$65

SODA \$45
COMMERCIAL BEERS \$75

WINE BY BOTTLE 750 ml
OR BY GLASS 150 ml
Please ask your server for the virtual cellar



CRAFT BEERS

ON TAP · 355 ml

TEMPUS DORADA
Cervecería Primus | Golden Ale | San Juan del Río |
\$125

TROPICAL WHEAT ALE
Cervecería Principia | Monterrey, Nuevo León |
\$140

DOBLE MALTA
Cervecería Primus | Altbier | San Juan del Río |
\$125

HARRY POLANCO
Red Ale | Cervecería Wendlant | Ensenada, B.C.N. |
\$140

BOTTLE · 355 ml

PRINCIPIA CRAFT PILSNER
Cervecería Principia | Pilsner | Monterrey · 355 ml
\$120

JABALÍ
IPA · 355 ml
\$120

ROTATING LABEL
Please ask your server

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TRADITIONAL MEXICAN SPIRITS



Our agave spirits, better known as mezcales, are distilled from a wide variety of different species to make the most artisanal batches you'll find in Mexico.

For this ancestral spirit we use well cultivated or wild harvested mature plants, ranging from 8 to 25 years in age with the signature and traditional methods of every master. This complex drink is kept in glass to mature and is served with craft flavored sea salt and orange slices.

ESPADIN / BICUIXE
\$195

BICUIXE /
MADRECUIXE
\$230

TOBALÁ
\$275

SIERRUDO
\$195

CUISHE (BARRIL)
\$190

SIERRA NEGRA
\$190

TEPEZTATE /
MADRECUIXE
\$297

TEPEZTATE
\$330

TOBAXICHE
\$176

ESPADIN
\$165

BICUIXE
\$195

MEXICANO
OAXAQUENSIS
\$166

COYOTE
\$172

ARROQUEÑO
\$241

JABALÍ
\$286

BACANORA
\$195

CUCHARILLA
\$340

SOTOL
"LOS MAGOS"
Sereque | 40° |
Chihuahua
\$160

COCKTAILS

PIÑATA

Burnt Pineapple | Quince Candy |
Pox y Agave Cupreata |
\$185

PALMERA

Strawberry | Passion Fruit | Unoaked Rum |
\$185

NATIVO

Cardamom | Meyer Lemon |
Damiana | Islay Whisky |
\$320

AMARILLO

Agave Espadín | Yellow Pepper |
Sunflower Seed |
\$195

MILPA SOUR

"Pox" Corn Marmalade | Citrus |
\$195

GIN SANTO

Gin | Hoja Santa | Artisanal Tonic Water |
\$290

CANALLA

Agave Mexicano | Tamarind |
Sweet Ancho Chilli | Peanut |
\$185

ATAULFO

Agave Mexicano | Mango |
Ancho Chilli Liqueur |
\$190

MALVERDE

House Mezcal | Green Veggie Juice &
all the Perks | Sherry Foam |
\$210

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