

LA  
CONDESA  
*Menu de  
Cena*

# BOTANAS

*small bites to share*

## HUARACHES

*Crisp corn tortillas  
with different toppings*

- HONGOS Y HUITLACOCHÉ** . . . . . 14  
wild mushrooms, huitlacoche, oaxaca cheese,  
epazote, truffle oil
- CANGREJO** . . . . . 14  
lump crab meat, farmer's cheese, fresh corn purée,  
guajillo vinaigrette
- CHORIZO DE JABALÍ** . . . . . 12  
house-made wild boar chorizo, crema, black bean purée

## CEVICHE

- ACAPULCO** . . . . . 12  
market fish, avocado, tomato, red onion, lime, serrano
- VUELVE A LA VIDA - "COME BACK TO LIFE"** . . . . . 14  
mixed seafood, grilled tomato & onion, garlic, jalapeño
- COCTEL TRADICIONAL DE CAMARONES** . . . . . 14  
shrimp, mandarin, aji amarillo, jalapeño, tumeric, chives
- CEVICHE DE TRUCHA** . . . . . 14  
sea trout, tomatillo salpicon, aji sorbet, hoja santa
- ATÚN CON SAL DE GUSANO** . . . . . 14  
yellowfin tuna, young coconut water, serrano, lime

## NACHOS

- BISTEC** . . . . . 11  
wood-grilled skirt steak, black beans, oaxaca cheese, salsa  
chipotle
- QUESO** . . . . . 9  
queso fresco, black beans, avocado salsa, pico de gallo

## TAQUITOS

*2 small tacos*

- CAMARONES AL PASTOR** . . . . . 8  
shrimp, achiote-guajillo chile, grilled pineapple,  
onion, cilantro
- POLLO ROSTIZADO** . . . . . 7  
raised-right rotisserie chicken, citrus rub, salsa verde
- ACELGAS** . . . . . 7  
swiss chard, white beans, pico de gallo, salsa verde
- BISTEC** . . . . . 8  
wood-grilled skirt steak, charred onions, salsa arbol
- CHORIZO DE JABALÍ** . . . . . 8  
house-made wild boar chorizo, queso mixto, serrano salsa
- COCHINITA PIBIL** . . . . . 8  
seville orange-marinated berkshire pork, banana leaf,  
pickled red onion
- MÉDULA CON QUESO** . . . . . 8  
roasted bone marrow, poblano rajas, salsa moranita
- CHAPULINES** . . . . . 12  
crispy toasted crickets, avocado salad, salsa de chipotle

## TOSTADAS

- ATÚN** . . . . . 12  
yellowfin tuna, pickled cucumber, chipotle mayo,  
crispy shallots
- PULPO** . . . . . 11  
octopus veracruzana, tomato, green olives, chile pequin
- CANGREJO** . . . . . 12  
lump crab meat, green mango, citrus, chives
- TINGA** . . . . . 9  
chipotle-stewed chicken, avocado, crema, pickled red onion

# ENSALADAS Y SOPAS

<b>DE LA CASA</b> . . . . .	7
house mixed greens, toasted sesame seeds, queso fresco, crispy tortilla strips, balsamic vinaigrette	
<b>MIXTA</b> . . . . .	7
arugula, cabbage, iceberg, green beans, jicama, radish, corn, grape tomato, queso fresco, mustard vinaigrette	

<b>MANGO Y JÍCAMA</b> . . . . .	8
baby arugula, sliced mango, shaved jicama, serrano dressing	
<b>SANDÍA Y COTIJA</b> . . . . .	8
sliced watermelon, upland watercress, sliced cotija cheese agave nectar dressing	
<b>TORTILLA SOUP</b> . . . . .	6
spicy tomato broth, chicken, avocado, queso fresco crispy tortilla strips	

# PLATOS FUERTES

<b>POLLO DOMINGUERO – “SUNDAY CHICKEN”</b> . . . . .	19
half rotisserie chicken, grilled spring onions, poblano gratin	
<b>CARNITAS DE PANZA</b> . . . . .	17
berkshire pork belly, roasted jicama with bacon, avocado-chicharron salad, salsa moranita	
<b>CHILE RELLENO</b> . . . . .	16
quinoa-stuffed poblano, butternut squash, manchego cheese, tomato broth, salsa pepita	

<b>CAMARONES EN CHILE GUAJILLO</b> . . . . .	25
head-on gulf shrimp, caramel chile glaze, tomatillo-cabbage slaw, chile amarillo aioli	
<b>BARBACOA</b> . . . . .	26
spiced lambchop & shoulder baked in maguey leaf, esquites, cactus salad, jalapeño-mint recado	
<b>PATO CON MOLE NEGRO</b> . . . . .	23
duck breast & leg, mole, toasted sesame seeds, rice, crema	

## From our Wood-Fired Grill

<b>PESCADO “A LA TALLA”</b> . . . . .	MP
whole wood-grilled market fish, salsa pepian, salsa guajillo, pickled vegetables	
<b>COSTILLAS DE PUERCO</b> . . . . .	18
spicy guava-glazed pork ribs, sweet plantains, pickled chiles, queso fresco, cilantro	

<b>CARNE ASADA</b> . . . . .	32
charcoal-grilled ribeye, ensanada red wine butter, baby arugula, serrano cheese, roasted garlic	



# para ACOMPAÑAR

<b>CORN TORTILLAS</b> three per order . . . . .	2
<b>CEBOLLITAS</b> grilled spring onions . . . . .	3
<b>EJOTES</b> grilled green beans with garlic and epazote . . . . .	4
<b>SLICED AVOCADO</b> tomato, lime, olive oil. . . . .	3
<b>POTATO-POBLANO GRATIN</b> . . . . .	4
poblano rajas, cilantro, manchego cheese	
<b>CHIPS AND SALSA</b> . . . . .	4
organic stone-ground corn chips, fresh daily-made salsas	

<b>PLATANOS</b> sweet plantains, salsa verde, queso fresco . . . . .	4
<b>GUACAMOLE - THREE CHOICES</b> . . . . .	6
- traditional	
- chipotle & toasted almond	
- green apple & crab (add 2)	
<b>MOROS Y CRISTIANOS</b> black beans and white rice . . . . .	3
<b>FRIJoles CHARROS</b> . . . . .	4
drunken pinto beans, bacon, cilantro	
<b>ELOTES</b> mexican-style street corn . . . . .	3



# POSTRES

## **TORTA DE QUESO DE CABRA**

chevre cheesecake, piloncillo-rum pineapple, saffron custard

## **CREMA COCIDA**

yogurt panna cotta, slow roasted strawberries, olive oil, caramel, candied pine nuts

## **SPICY BOCA NEGRA**

warm spicy flourless chocolate cake, banana ice cream

## **HELADO DE CAFE DE OLLA**

chocolate canella ice cream, espresso mexican wedding cookies

## **TARTA DE COCO**

toasted coconut custard tart, chocolate sauce, dulce de leche, sal grueso, coconut ice cream

## **FLAN DE HOJA SANTA**

hoja santa-infused flan, pepita crunch, cinnamon cream

# Drinks

## **COFFEE & TEA**

### **ESPRESSO**

single or double

### **CAPPUCCINO**

### **LATTE**

### **CAFÉ AMERICANO**

### **ICED TEA**

### **AGUAS FRESCAS**

house-made seasonal flavors

### **HORCHATA**

house-made with toasted almonds

## *Fountain*

la condesa features boylan sodas, sweetened with pure cane sugar with no artificial colors or preservatives

### **CANE COLA, DIET CANE COLA, LEMON-LIME, GINGER ALE & BIRCH BEER**

## *Bottle*

### **JARRITOS**

grapefruit, mandarin orange, tamarind

### **TOPO CHICO**

### **AQUA PANNA**

Teléfono ☎ 499 0300

*El Jefe: Rene Ortiz*

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE, ALL MAJOR CREDIT CARDS ACCEPTED