

## LOS SECRETOS (2 UNIDADES)

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QUESADILLAS DE CUITLACOCHÉ. Stuffed with corn smut, cheese and cream.	8,20	TACO NORTEÑO Beef, pork, and pork skin tacos with coriander.	8.20
TACOS VEGETARIANOS. Seasonal vegetarian tacos.	7.20	TACOS DE PATO AL PASTOR. Duck in pastor style sauce with onion and coriander.	11.80
TOSTADAS DE CEVICHE SINALOA. Toast corn tortillas with fish ceviche, tomato and onion.	8.80	TACOS DE SECRETO IBÉRICO. Iberian pork secret marinated and grilled with avocado.	10.20
TACO BAJA CALIFORNIA. Battered fish served on corn tortilla with mole of avocado.	8.20	TACOS DE CARRILLADA IBÉRICA. Michoacán style cheeks with tanned onions and habanero.	8.50
ESTRELLAS MARINERAS. Corn shape stars with crunchy shrimp marinated with chilmole.	10.50	PANICHO AÁNDARO Lamb in adobo of soft chiles with rucula, guacamole & red onion	8.50
TACOS DE PULPO PASTOR. Pastor style octopus tacos.	11.80	TACOS PREHISPÁNICOS. Chapulines (grasshoppers) or chinicuiles (worms of Maguey), with guacamole.	15.00
TACOS AL PASTOR Pork classic pastor tacos.	8.20	PANUCHOS DE ESCAMOLES. Ant roe cooked in black butter on a corn basis.	19.80

## LOS SUSPIROS

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PROVOLONE AL CILANTRO Grantinated provolone cheese with green tomato sauce and fresh coriander.	14,40	SOPA AZTECA. Chicken broth with avocado, cheese, pasilla pepper and cream	12.50
CEVICHE SUSPIROS. White fish marinated in lime with peppermint and mango.	14,40	GUACAMOLE SUSPIROS Traditional guacamole with tortilla chips.	11.80

## ENSALADAS

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ENSALADA SUSPIROS. Fresh espinachs salad with apple, gruyere cheese and house dressing.	12.00	ENSALADA MANDINGA. Prawns with green fresh mango and red onions dressed with fruity olive oil.	16.20
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## LOS DE SIEMPRE.

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GLORIA VEGETARIANA. Corn tortillas lasagna with seasonal vegetables.	14.00	MANCHAMANTELES. Pork with cumin, pineapple and cinnamon.	16.50
PESCADO A LA TALLA. White fish fillet, baked with guajillo and garlic acapulco sauce.	15.50	SOLOMILLO MÉRIDA. Slices of pork sirloin with mango and tamarind-chipotle sauce.	16.50
GAMBAS AL ANGEL. Prawns with sliced tomate, onion and green pepper.	15.80	COCHINITA PIBIL. Pork classic southeast recipe.	16.50
LANGOSTINOS A LA DIABLA. Prawns with creamy chipotle pepper sauce.	15.80	SOLOMILLO AL MOLE POBLANO. Iberian pork sirloin slices with poblano mole sauce.	18.50
LANGOSTINOS REY. Prawns with shallot onion served with corn chips and avocado.	20.20	HUARACHE MORELOS Slice of beef on corn dough with frijoles and asadero cheese.	17.10
LOMO ALTO A LAS 7 SALES DE FLORES Y CHILES. Entrecot slices accompanied with guacamole, beans and served with seven aromatic salts.	23.00	<i>Extra corn tortillas</i>	1.50

