



MARÍA DOLORES®

BY EDGAR NUÑEZ

STARTERS

BABY CARROTS, COTIJA CHEESE AND TRUFFLE 🍄	\$225
ROASTED BABY CARROTS WITH COTIJA CHEESE AND TRUFFLE	
HOMEMADE BURRATA, EGGPLANT ASH PURÉE AND SPINACH STEMS 🍄	\$330
HALF SEASONED BURRATA, SAUTÉED SPINACH STEMS, AND EGGPLANT ASH PURÉE	
"FIDEO SECO"	\$310
DRY NOODLE WITH GUAJILLO CHILI SAUCE, MOREL CREAM, PORK BELLY TRUFFLED, SOUR CREAM, OCOSINGO CHEESE AND TRUFFLE OIL	
ROASTED BEETROOTS, JOCOQUE AND CHILI OIL 🍄	\$225
ROASTED BABY BEETROOTS, HOMEMADE JOCOQUE AND CHILI OIL	
SOFT SHELL CRAB TACOS	\$295
SOFT SHELL CRAB TACOS, CREAMY AVOCADO AND MEXICAN STYLE SAUCE (TOMATO, CORIANDER AND ONION)	
MUSHROOM "CARNITAS" TACO 🍄	\$210
CONFIT MUSHROOM TACO, CORIANDER MOUSSE AND GREEN MEXICAN SAUCE	
TEMPURA SHRIMP TACO	\$315
BATTERED SHRIMP FLOUR TORTILLA TACO, SLICED CABBAGE, AIOLI, TOMATO AND CHILI DRESSING	

SOUPS AND GREEN

AMARANTH, SWEET POTATO AND CACTUS SALAD 🍴	\$225
SPINACH, PURSLANE AND CURED OPUNTIA PADS SALAD IN A CHILI PEPPER VINAIGRETTE, SWEET POTATO AND ORANGE SAUCE	
ONION SOUP	\$170
HALF ONION COOKED AT LOW TEMPERATURE, BEEF JELLY AND AU JUS	
AVOCADO COLD SOUP 🍴	\$170
AVOCADO CREAMY COLD SOUP, CORIANDER, CORN TORTILLA PAPER AND CHILI OIL	
BLACK BEAN SOUP AND CASTACAN	\$170
BLACK BEAN SOUP, QUAIL EGG, PORK RIND, SERRANO CHILI AND EPAZOTE	
WHITE "POZOL" WITH CACAHUAZINTLE CORN 🍄	\$225
CACAHUAZINTLE CORN, CHILI SOUP, MANGO, CUCUMBER AND CORIANDER	

TOSTADAS AND RAW

MACKEREL "TOSTADA" 🍴	\$290
MACKEREL, MASHED TOMATO, WATERMELON, YUZU, COYUCA SALT	
TUNA "TOSTADA" 🍴 🍄	\$290
TUNA, HABANERO MAYONNAISE, TORTILLA ASHES AND AVOCADO MOUSSE	
TOMATO AGUACHILE 🍴	\$225
FRESH TOMATO "AGUACHILE" WITH GREEN SAUCE AND PURSLANE	
FISH CEVICHE AND GREEN APPLE 🍴	\$290
FISH CEVICHE WITH "TIGER MILK", GREEN APPLE, CITRIC JUICE AND ROASTED TOMATO	
SEA SCALLOPS 🍴	\$345
SEA SCALLOPS IN A CITRIC JUICE, ROASTED "PADRÓN" PEPPERS AND LIME ZEST	
BEEF MEAT SLICES 🍴	\$335
RED BEEF SLICES, SEAWEED, CAMBRAY ONION, TRUFFLE OIL AND COTIJA CHEESE	

🌿 LIBRE DE GLUTEN
GLUTEN-FREE

🍴 ALIMENTOS CRUDOS
RAW FOOD

🌰 NUEZ
NUT

🔥 PICANTE
SPICY

🍴 VEGANO
VEGAN

🍴 VEGETARIANO
VEGETARIAN

PRECIOS POR PERSONA EN MONEDA NACIONAL (MXN) INCLUYEN IMPUESTOS | PROPINA NO INCLUIDA | PRICES PER PERSON IN MEXICAN PESOS (MXN) TAXES INCLUDED | TIP IS NOT INCLUDED

MAIN COURSES

TEMPURA BOK CHOI, "COLORADITO MOLE" 🌱	\$310
TEMPURA BOK CHOI WITH COLORADITO MOLE AND ROASTED AMARANTH	
GRILLED JUMBO SHRIMPS 🌱	\$450
GRILLED JUMBO SHRIMPS WITH "A LA TALLA" SAUCE, GRILLED BUDS, WHITE WINE VINAIGRETTE, BUTTER SAGE AND AGAVE HONEY	
TOTOABA, WATERCRESS SALAD AND MALANGA 🌱	\$335
BAKED TOTOABA WITH WATERCRESS SALAD, ROASTED CARROT AND MALANGA SAUCE	
MICHOACAN SEA TROUT 🌱	\$325
SALMON TROUT FROM MICHOACAN WITH CELERIAC FOAM AND LEMON ZEST	
BEEF TONGUE AND CHILI SAUCE 🌱	\$325
BEEF TONGUE, CHILI SAUCE, CAMBRAY POTATOES, ONIONS AND QUELITES	
DUCK BREAST AND "RECADO ROJO" 🌱	\$375
DUCK BREAST, MASHED SWEET POTATO, RED SPICES PASTE, ONION ASHES	
SHORT RIB IN "MOLE DE OLLA" 🌱	\$385
SHORT RIB COOKED AT LOW TEMPERATURE IN ITS JUICE, MEAT AND VEGETABLE BROTH AND SAUTÉED VEGETABLES	
OCTOPUS AND SIKIL PAK IN "RECADO BLANCO" 🌱	\$345
FRIED AND SMOKED OCTOPUS, SIKIL PAK SAUCE AND WHITE SPICES PASTE	
SUCKLING PIG IN "RECADO NEGRO" 🌱	\$395
CONFIT SUCKLING PIG IN A SPICY BLACK PASTE FROM YUCATAN, AVOCADO AND "AYOCOTE" BEAN	
GRILL BEEF FILLET, MASHED POTATOES AND SAUTÉED MUSHROOMS 🌱	\$550
GRILL BEEF FILLET, MASHED POTATOES, BORDELAISE SAUCE AND SAUTÉED MUSHROOMS	

DESSERTS

PINEAPPLE, "HOJA SANTA" AND KOMBUCHA 🌱 🌱	\$210
FRESH PINEAPPLE INFUSED WITH CHAMOMILE, PINEAPPLE SORBET AND HOJA SANTA KOMBUCHA	
CANTALOUPE, BUTTERNUT SQUASH AND WHITE VERMOUTH	\$210
CANTALOUPE SORBET, FRESH BUTTERNUT SQUASH AND PINK PEPPER CRYSTAL	
BANANA, PECAN NUTS AND CHOCOLATE "MARQUESITA" 🌱	\$210
TRADITIONAL "MARQUESITA" STUFFED WITH PECAN NUTS FOAM, TOPPING WITH FRESH BANANA, CARAMELIZED PECAN NUTS AND REGIONAL EDAM CHEESE	
HAZELNUT TART, BUTTERSCOTCH AND FRANGELICO 🌱	\$210
CRUNCHY BUTTER BASE FILLED WITH NUTS CREAM, FRANGELICO-SOAKED PANCAKE, SALTY BUTTERSCOTCH AND HAZELNUT MOUSSE	
SEASONAL DESSERT	\$210

ICE CREAM AND SORBETS

MANGO SORBET 🌱 🌱	\$145
FRESH SAGE AND LIME SORBET 🌱 🌱	\$145
RED PEPPER AND RASPBERRY ICE CREAM	\$145



*El mi mayor interés es que logren disfrutar en México Polanco de una fusión contemporánea del
"ESTOY ENAMORADO DE LA COCINA VEGETAL PORQUE CADA INGREDIENTE ES DIFERENTE.
SU COMPLEJIDAD AUNADA AL DETALLE, LA PRECISIÓN Y EL ANÁLISIS VISUAL EN UN PLATILLO FORMAN UNA EXPERIENCIA
GASTRONÓMICA SENCILLAMENTE ÚNICA."*

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