

XANTOLO

ALMA MEXICANA

STARTERS

- **XANTOLO GUACAMOLE**   175
Smashed avocado with pico de gallo.
- **STUFFED JALAPEÑOS** (3) 195
Breaded Jalapenos wrapped in bacon, stuffed with goat cheese, philadelphia and oaxaca cheese. Served with passionfruit sauce.
- **PESCADILLAS** (4)  195
Fried tortilla stuffed with local fish and salmon, served with coleslaw, ranchera sauce and mayo sriracha.
- **TUNA TOSTADAS** (2)  240
Chunks of tuna marinated in salsa negra and salsa bruja, on top of crunchy tortillas. Topped with sriracha mayo, guacamole and fried leeks.
- **CHEESE STICKS** 195
Fried breaded cheese sticks, stuffed with Monterey cheese and chorizo. Served on top of a bed of lettuce, with green salsa and flour tortillas.
- **FRIED CALAMARI** 195
Battered squid served with salad, sriracha sauce and casse.
- **CHEESE FONDUE WITH CHORIZO OR VEGETABLES**   (Vegetarian option) 195
A mix of cheeses melted with chorizo and cilantro. Served with flour tortillas.
- **SHRIMP AGUACHILE**  280
Shrimp mixed with lime, on top of a cucumber green salsa, chile serrano and cilantro. Served with avocado.
- **MEZCAL CEVICHE**  245
Fish, octopus and shrimp marinated in mezcal with mango, cucumber and salsa bruja.
- **ACAPULCO COCKTAIL** Shrimp 240 Mixto 260
Prepared with our house cocktail salsa and avocado. Served with saladitas or chips.
- **VEGAN CEVICHE**   195
Smoked mushrooms with coconut meat, red onions, cucumber and a coffee vinaigrette.
- **CHICHARRON DE RIB EYE** 240
Crispy chunks of rib-eye over guacamole and served with tortillas and salsa ranchera.
- **CARNE ASADA FRIES** 245
Fries topped with cheese, pico de gallo, guacamole, cream and arrachera.
- **NACHOS**  155 195
Classics with refried beans, melted cheese, pico de gallo and jalapeño. Classics 210
Chicken
Beef

PIZZAS

- Marinated bell peppers and onion. 195
- Mushrooms, bacon, onion, oregano and chili guajillo. 210
- Arrachera, chorizo, onion and chili serrano. 265

TACOS

Order of 3

- **CHICKEN TACOS** 195
Breaded chicken covered in slices of poblano pepper with a creamy poblano sauce. Served with guacamole and salsa ranchera.
- **AL PASTOR TACOS**   (Soy option) 195
Pork or Soya pastor, with grilled pineapple, cilantro and red onion.
- **BAJA STYLE TACOS** 225 255
Battered Fish or Shrimp with coleslaw. Dressed with mayo - sriracha. Fish Shrimp
- **TIJUANA SHRIMP TACOS**  255
Bell Peppers, onion, bacon, melted cheese and shrimp.
- **ARRACHERA TACOS**  235
Arrachera with melted cheese, pico de gallo and guacamole.
- **RIBEYE COSTRA TACO**  255
Ribeye, charro beans, cheese crust, onion, coriander, accompanied by green sauce.
- **TACOTE XANTOLO** (Big Burrito) 245 265
Chicken with mushrooms and cheese in green salsa. Arrachera with bell pepper and cheese in red salsa. Chicken Arrachera
- **LOBSTER TACOS**  3.10
Grilled Lobster with pico de mango, served with garlic butter, guacamole and salsa ranchera. x
gr

SOUP & SALAD

- **SOPA DE LIMA** 165
A classic yucatecan soup with chicken, lima, avocado and shredded fried tortilla.
- **JUGO DE CARNE** 155
Beef broth with spices and a red wine sauce, served with habanero chile, onion and cilantro.
- **XANTOLO CAESAR SALAD**   230
Grilled Chicken, cherry tomato and lettuce hearts. Covered with Cesar dressing and garlic croutons.
- **TUNA TATAKI SALAD**   255
Tuna covered with white and black ajonjoli. Served on top of a mix of lettuces and dressed with a passion fruit vinaigrette.
- **XANTOLO SALAD**  (Tofu option) 195
A mix of lettuces, pineapple, orange, cucumber, strawberry, fried goat cheese balls and walnuts. Dressed with balsamic vinegar.
- **ASPARAGUS SALAD** 220
A bed of arugula, olives, cherry tomato, carrot, asparagus and panela cheese or tofu. Finished with a fine herbs dressing.

KIDS MENU

140

- Cheese pizza
- Mini hamburger
- Al burro pasta
- Quesadillas
- Pasta with tomato
- Macaroni and cheese


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ALMA MEXICANA
(All margarita glasses are
our in-house crafted jalapeño

MARITAS

- 155
- Jalapeño
- sec, watermelon
- peño syrup.
- pin soc, sandia
- de jalapeño.
- a-Romero
- ec, grapefruit juice
- ry-agave syrup.
- ec, jugo de toronja
- gavi-romero.
- chamoy (trason)
- sec, strawberry
- chamoy.
- ec, fresa y chamoy
- Chile Xcatic
- sec, cucumber
- atic chili.
- ec, jugo de pepino
- xcatic.
- amarindo
- le sec, mango
- amarind
- ec, pure de mango
- amarindo.

ETNOLOGIA DE TI

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- cardamom, pineapple, e
- cardamomo, piña, clara de hu
- Iced Tea
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- cardamomo, piña, clara de hu
- u, cucumber, jalapeño ar
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- ocado,, graperfruit and
- ita, toronja y piña.

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- es, jarabe de tomate verde-ja

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XANTOLO

ALMA MEXICANA

MAIN PLATES

- **XANTOLO CHILE RELLEÑO** 285
Poblano chile stuffed with beef picadillo, potatoes, carrots, tomato and onion. Served with rice and covered with tomato sauce.
- **CLASSIC CHILE RELLEÑO** (Vegetarian option) 265
Poblano Chile stuffed with Monterey cheese, accompanied with rice and tomato sauce.
- **VEGAN CHILE RELLEÑO** GF 245
Poblano Chile stuffed with plantain and sweet potato. Covered with mole, almonds and vegan cheese. Served with rice.
- **COCHINITA PIBIL** GF 275
Pork marinated in axiote, baked over slow fire, accompanied by pickled onion, habanera sauce, lemons, refried beans and corn tortillas.
- **YUCATECAN RIBS** GF 285
Slow cooked pork ribs, marinated in a jalapeno vinegar, served with red rice and white cabbage with tomato.
- **CARNE EN SU JUGO** GF 285
Beef, pork belly and pinto beans. Served with onion, cilantro and corn tortillas.
- **MICHOACAN CARNITAS** GF 275
Traditional Mexican pork confit, accompanied with rice, red onion, cilantro, ranchero sauce and corn tortillas.
- **BARBACOA DE PICAÑA** GF 320
Slow cooked beef in maguay leaf, served with red onion, guacamole, lime, cilantro and consomme.
- **GREEN ENCHILADAS** GF (Vegetarian option) 255
Corn tortillas stuffed with chicken, covered in green salsa, lettuce, pickled onion, cheese and cream. Served with rice.
- **POBLANO CHICKEN** GF 295
Chicken stuffed with chile poblano, onion and goat cheese. Served with a creamy poblano sauce and rice.
- **CARNE ASADA** GF 355
Arrachera marinated with beer. Served with two skewers of vegetables, guacamole, ranchera salsa and corn tortillas
- **SURF & TURF MOLCAJETE** GF (To Share) 610
Arrachera, shrimp, chicken, panela cheese, cactus, xcatic chile and spring onion. Served with guacamole and 3 quesadillas.
- **XANTOLO BURRITO** 210 185
Filled with rice, refried beans, cheese, pico de gallo and lettuce. Guacamole and sour cream on the side.
Arrachera Chicken
- **FAJITAS** GF 195 225
Peppers in fajita seasoning, served with corn tortillas, Mexican rice and guacamole.
Chicken Beef
- **HAMBURGER** 260
Cheese, bacon, tomato, onion and lettuce. Accompanied by french fries and pickles.
Shrimp
- **BEEF SANDWICH** 195 210 185
Breaded steak with tomato, avocado, Oaxaca cheese, onion and lettuce. Served with jalapeños and french fries.
Chicken Beef

FROM THE SEA

- **WHOLE FRIED FISH** GF .85 x gr.
Fried fish with garlic, served with salad and rice.
- **BUTTERFLIED WHOLE FISH** GF .85 x gr.
Butterflied fish with 3 options to choose from.
- SARANDEADO - GARLIC BUTTER - TIKIN-XIC
- **GRILLED OCTOPUS** GF 360
Octopus marinated in traditional Tikin Xic salsa. Served on top of Xcatic chile risotto.
- **LOBSTER** GF
Grilled lobster, accompanied by garlic butter and served with chile xcatic risotto.
- **SALMON** 355
Covered in blue cheese sauce. Accompanied by vegetables and rice.
- **OCTOPUS CARNITAS** GF 345
Octopus seasoned in a mix of fine herbs, served with grilled panela cheese, rice and tortillas.
- **CARIBBEAN COCONUT SHRIMP** 335
Breaded Shrimp with grated coconut. Served with salad, rice, passionfruit sauce and mayo sriracha.
- **VERACRUZ SHRIMP** GF 340
Shrimp covered with a creamy habanero and white wine sauce. Served with rice.
- **AL AJILLO SHIRIMP** GF 340
Shrimp sauteed with guajillo chile and white wine. Served with rice.

PASTAS

- **FETTUCINE XANTOLO** 210
Alfredo sauce with monterey cheese, baby spinach leaves and crispy pork belly. *Add shrimp + 110*
- **FETTUCINE ALFREDO** 220 290
Our homemade Alfredo sauce over fettuccine pasta. *Chistorra Shrimp*
- **FETTUCINE SALMON** 340
Fettuccine in a creamy tomato sauce, served with salmon.

MAR & TIERRA

- Served with salad and potato puree or french fries -
- **ARRACHERA AND SHRIMPS** 520
 - **FILET MIGNON AND LOBSTER** 920

CHARCOAL GRILL

- Served with salad and potato puree or french fries -
- **ARRACHERA** 10 Oz. 340
 - **RIB EYE** 14 Oz. 590
 - **FILET MIGNON** 10 Oz. 410
 - **TOMAHAWK** 34 Oz. 810
 - **VACIO** 14 Oz. 465
 - **PICANHA** 10 Oz. 440