Don
CALATRAVA
BIENVENIDOS A LA GRAN MESA
EST. 2017

MENU

Prices in Mexican pesos (MXN)

— STARTERS —

1. Shrimp Aguachile **$320.00**
Shrimp cured in chiltepín-chili and soy juice, with cucumber, onion, cilantro and tostadas. (160 g)

2. Fried Serrano Ham Tacos **$360.00**
Serrano ham fried with avocado, tomato, onion, julienned cucumber and habanero, on a flour tortilla with habanero marinade. (100 g)

3. Beef Carpaccio **$320.00**
Thin beef tenderloin with sun-dried tomato, onion, basil, portobello and parmesan, balsamic, olive oil and grilled bread with aioli. (110 g)

4. Picanha Aguachile **$480.00**
Coffee-crusted picanha, grilled and thickly sliced, with avocado, julienned cucumber, stewed onion, dark salsas, cilantro and tostadas. (200 g)

5. Prime Rib Eye Aguachile **$490.00**
Prime rib eye, seared and thickly sliced, with cucumber, avocado, spring onion, chiltepín marinade and cilantro. (140 g)

6. Tuna Sashimi **$320.00**
Thickly cut cured tuna with basil, capers, sun-dried tomato and serrano flakes in a citrus marinade. (100 g)

7. Pork Cecina **$290.00**
Thin cured pork with a fan of avocado in a citrus-habanero marinade. (50 g)

8. Serrano Ham at the Table **$430.00**
Thinly sliced serrano ham with basil mayo, olives, whole-grain mustard, seeds and pan tomaca. (100 g)

9. Braised Bone Marrow **$520.00**
Fire-roasted marrow bones with fried spring onions, cilantro and a coarse habanero salsa, with corn tortillas. (1 kg)

10. Acorn-fed Iberian Ham **$980.00**
Sliced acorn-fed Iberian ham with basil mayo, olives, whole-grain mustard, seeds and pan tomaca. (100 g)

11. Salmon Sashimi **$340.00**
Fresh salmon, thickly sliced, marinated in passion fruit, habanero and mezcal, with onion, avocado, serrano flakes, black sesame and crackers. (100 g)

12. Calatrava Tacos **$580.00**
Choice-grade beef, flour tortilla, spring onions, white cabbage and lime-pickled cucumber with Sonora-style beans and roasted salsa. (200 g)

13. Conch Ceviche **$360.00**
Lime-cured conch in a house chili marinade, with avocado, peanut, red onion and cilantro. (70 g)

14. Panela in Green Salsa with Chistorra **$340.00**
Baked panela cheese in green salsa with chistorra sausage, cilantro and hand-made corn tortillas. (250 g)

15. Rib Eye Chicharrón **$440.00**
Prime rib eye fried in chunks with Mexican salsa, chimichurri and a sweet-and-sour salsa, with flour tortillas. (220 g)

16. Steamed Beef Tongue **$320.00**
Steamed beef tongue with three salsas — green, taquera and chiltepín — onion, cilantro and hand-made corn tortillas. (100 g)

17. Chinchulines **$320.00**
Crispy beef chitterlings with Mexican salsa, chimichurri and hand-made corn tortillas. (140 g)

18. Suadero Tacos **$380.00**
Steamed suadero beef with pineapple-habanero salsa, cilantro, onion and garlic nopales with tequila, in hand-made corn tortillas. (200 g)

19. Cheese Board **$340.00**
Goat cheese, camembert, parmesan reggiano and mozzarella with grapes, cranberries, seeds and quince paste. (160 g)

20. Iberian Cold Cuts **$450.00**
Loin, chorizo and salami with basil mayo, whole-grain mustard, olives, seeds and pan tomaca. (100 g)

21. Gobernador Tacos **$560.00**
U10 shrimp griddled with onion, bell pepper and mozzarella, in corn tortillas finished on the grill with habanero salsa, cilantro and lime. (200 g)

22. Aged New York Carpaccio **$380.00**
Thin New York strip with portobello, mushrooms, sun-dried tomato, parmesan and basil, roasted garlic, chiltepín butter and bread with aioli. (100 g)

23. Peruvian Ceviche **$300.00**
Diced sea bass marinated in lime juice with sriracha, avocado, fresh coconut, pineapple, onion and tostadas. (100 g)

24. Octopus Aguachile **$400.00**
Chunky octopus marinated in passion fruit with serrano and a touch of mezcal, with cucumber, avocado, orange and grapefruit segments and tostadas. (150 g)

— STEAKS & MEATS —

25. Rib Eye Burger **$690.00**
Prime rib eye, lettuce, tomato and onion with mozzarella, caramelized bacon and tartar dressing, with fries. (250 g)

26. Loaded Short Rib **$790.00**
(600 g)

27. Bavette (Vacío) **$695.00**
(400 g)

28. Outside Skirt (Arrachera) **$890.00**
(400 g)

29. Inside Skirt (Arrachera) **$760.00**
(400 g)

30. Grilled Beef Tenderloin **$480.00**
(400 g)

31. Prime Rib Eye **$1,090.00**
Prime grade. (400 g)

32. Choice Rib Eye — **$890.00**
Choice grade. (400 g)

33. Choice Rib Eye 1 KG — **$1,950.00**
Choice grade. (1 kg)

34. BBQ Ribs — **$350.00**
Served with grilled sweet corn, spring onions and BBQ-tequila sauce. (500 g)

35. Picanha — **$795.00**
(400 g)

36. Porterhouse — **$990.00**
(600 g)

37. New York Strip — **$695.00**
(400 g)

38. Grilled Chicken Breast in Cilantro Sauce — **$340.00**
Baked chicken breast with mushrooms, portobello, quinoa and cilantro-tequila sauce. (250 g)

All cuts include Sonora-style beans, roasted salsa and baby potatoes.

— FISH & SEAFOOD —

39. Almond Salmon — **$470.00**
Grilled salmon in almond meunière with mashed potato and asparagus. (220 g)

40. Grilled Octopus — **$440.00**
Marinated octopus finished on the grill with grilled vegetables — carrot, mushrooms, asparagus, bell pepper, red cabbage and squash — and habanero dressing. (250 g)

41. Mummy Shrimp — **$620.00**
Jumbo shrimp wrapped in bacon with mozzarella, sweet potato purée, grilled asparagus and chipotle sauce. (250 g)

42. Zarandeado Shrimp — **$540.00**
U10 shrimp in al pastor adobo with guacamole, julienned onion, cucumber and habanero pickled in lime juice, with tostadas. (250 g)

43. Grilled Tuna with Peanut & Almond — **$410.00**
Seared cured tuna in peanut, almond and árbol-chili meunière with mashed potato and grilled vegetables. (220 g)

44. Octopus al Pastor — **$480.00**
Al pastor–marinated octopus with grilled pineapple, spring onion, pineapple-habanero salsa, cilantro and lime, with hand-made corn tortillas. (250 g)

• **Yahualica Shrimp Burger** — **$420.00**
Shrimp marinated in salsa macha and grilled with bacon, lettuce, tomato, onion and avocado, with potato wedges and habanero dressing. (160 g)

— SALADS —

46. Caesar Salad — **$240.00**
Romaine in a cucumber ring with Caesar dressing, parmesan and croutons. (140 g)

47. Serrano Ham Salad — **$280.00**
Mixed greens with strawberry, caramelized walnut, parmesan, vinaigrette, balsamic and serrano ham. (80 g)

48. Red Berries Salad — **$280.00**
Mixed greens with strawberry, raspberry, blackberry, cranberry, caramelized cashew, camembert, white-wine vinaigrette and red-wine balsamic reduction. (80 g)

49. Goat Cheese Salad — **$280.00**
Mixed greens with natural goat cheese, pear, cranberries, caramelized walnut and white-wine vinaigrette. (80 g)

50. House Salad — **$240.00**
Mixed greens with cherry tomato, avocado, red onion and white-wine vinaigrette. (80 g)

— SOUPS —

51. Corn Cream Soup — **$240.00**
Sweet corn with a spicy touch of serrano flakes, topped with corn kernels.

52. Beef Broth — **$380.00**
Beef bone and tenderloin broth with pieces of tenderloin (80 g), onion, serrano flakes and cilantro.

53. Clam Chowder — **$260.00**
Creamy clam soup with potato and carrot, served in a sourdough bread bowl.

54. Caldo de Oso (Seafood Broth) — **$320.00**
Shrimp broth with dried chilies, octopus (60 g), shrimp (60 g), avocado, cilantro and onion, with tostadas.

— PASTA —

55. Bolognese Lasagna — **$360.00**
Traditional lasagna with meat sauce, gratinated with parmesan and bathed in creamy sauce. (200 g)

56. Fettuccine Carbonara — **$300.00**
Fettuccine with ham, bacon, mushrooms and parmesan in creamy sauce. (200 g)

57. Fettuccine Alfredo — **$340.00**
Fettuccine with shrimp (120 g) in creamy parmesan sauce.

58. Spaghetti Arrabiata — **$430.00**
Spaghetti in pomodoro sauce with a touch of árbol chili, spicy shrimp (120 g) and parmesan.

— DESSERTS —

59. Dessert of the Day — **$210.00**

60. Flambé Dessert — **$390.00**