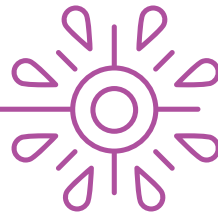


QUINCE

Sabor a México



APPETIZERS

ARTISANAL REGIONAL CHEESE BOARD 160

Accompanied mezquite honey, walnuts,
with fresh berries

GRILLED ARTICHOKE 140

Smoked dorado, escabeche onions,
lime, vinaigrette, chipotle

CARNE PICOSA 150

Sliced smoked roasted picaña aguachile, spiced
avocado puree, turnip, relish, cilantro

PORK "CARNITA" STUFFED INFLADITAS 115

Green tomato salsa, fresh cheese and chicharron

GRILLED OCTOPUS 180

Sweet potato puree, fire roasted "milpa" tomato
and col salad

GRILLED SHRIMP AND CEVICHE 170

Seabass, cucumber, mango, tomato, avocado,
red onion, xoconoxtle

MOJO JUMBO SHRIMP 160

Radishes, grilled onions, cucumber, mojo salsa

SALADS

AVOCADO SALAD 95

Panela cheese, slow roasted onion,
oven dried tomato

BEET SALAD 95

Jocoque, roasted güero chili and beet pure

ROASTED VEGETABLES 115

Romaine lettuce, creole garlic aioli, local
mozzarella cheese

SOFT GOAT CHEESE 130

Pickle chabacano, organic lettuce, toasted oat meal,
xoconoxtle vinaigrette

BURRATA 140

Fried calamari, toasted tomatillo vinaigrette,
verdolaga fresca

GRILLED CHICKEN SALAD 190

Mixed lettuce, radish, tomato, avocado, panela
cheese, agua miel vinaigrette

KALE SALAD 160

Goat cheese, pumpkin seeds, fried sweet potato,
cranberries, yogurt emulsion

SOUPS

BEEF CONSOMMÉ • BEAN SOUP • SOUP OF THE DAY

105



MAIN DISHES

PAN SEARED SEA BASS 240

Lemon, habanero scented sauce,
barley risotto

GRILLED TUNA 230

Ancho hibiscus blacked crust, jocoque, cucumber,
avocado and shaved fennel salad
with adobo sauce

SAUTED SCALLOP 280

White beans and xoconoxtle ragout, baby onion,
stragon, black radish

SALMON FILET 255

Sauted greens, chamomile shallot cream,
toasted garlic and olive tapanade

OATMEAL ALBONDIGAS (VEGAN) 180

Chutney of chile ancho, chilaca peppers,
roasted baby vegetables, tomato "caldillo"

ROASTED CHICKEN BREAST 220

Toasted quinoa, habanero chilpachole,
straw fried cactus and pearl onion salad

PORK CHOP AND PANCETTA 260

Pickled fried potatoes, smoked chipotle salsa,
verdolaga salad

ROASTED RACK OF LAMB 340

Braised suadero ravioli, lentil stew, toasted green
salsa, soft cheese, avocado

GRILLED BEEF TENDERLOIN 320

Soft polenta and roasted corn, tomato caldillo,
pumpkin seeds, chilaca chutney, queso fresco

SLOW COOK RIB EYE CUBES 350

Cuitlacoche sauce, squash blossom, rice, corn,
zucchini, epazote

SIDE DISHES

GRILLED GREENS • MASHED POTATO • POTATO FONDANTS • TOASTED QUINOA
SEASONAL RISOTTO • SAUTEÉD GREEN BEANS

95

Buen Provecho
CHEF GONZALO MARTÍNEZ



DESSERTS

CHOCOLATE CAKE 105
"Rompope" sause, whipped cream, cacao

CITRUS MOUSSE 95
Cookie crumble, meringe

SOFT "BUÑUELO" FRITTERS 110
Bitter sweet oaxaca chocolate

SWEET CORN CAKE 95
Fresh berries

CREPE CAKE 115
Vanilla cream and cajeta sauce

15%

OF ALL DESSERTS PROCEEDS
GO TO "FEED THE HUNGRY"
TO PAY FOR THE CREATION
AND CONTINUING SUPPORT
OF A LOCAL ELEMENTARY
SCHOOL KITCHEN

CORDIALS

COFFE SWIRL 160

CARAJILLO 130

BAILLEYS 85

CHARTREUSSE GREEN 180

CHARTREUSSE YELLOW 170

PACHARAN ZOCO 95

MANDARINE NAPOLEON 130

AMARO ANGOSTURA 140

PORTS & COGNACS

PORT FERREIRA 100

RAMOS PINTO 10 AÑOS 140

RAMOS PINTO 20 AÑOS 240

HENNESSY XO 500

MARTELL XO 500

MARTELL CORDON BLEU 420

CARLOS I 150

DUQUE DE ALBA 170

