



urke

COCINA EN CIRCULACIÓN

menu

WELCOME ABOARD

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## Appetizers

### Rib eye and chicharron aguachile

*Chiltepin chili, cucumber, red onion and coriander, \$220*

### Corn gorditas stuffed with pasado chili

*Mushrooms, oreado cheese, sour cream and radish salad, \$120*

### Shrimp aguachile

*(Mexican ceviche) with cucumber, avocado, red onion and chiltepin chili, \$220*

## Soup

### Clam chowder in a rustic bread bowl

*Smoked potato, mussels, bacon and Menonita cheese, \$140*

### Dry Mexican noodle soup

*With tomato sauce, chipotle, pork rinds and avocado, \$110*

## Main course

### Grilled "Zarandeado" fish

*Rice, black beans, corn tortillas and salad, \$290*

### Grilled Rib

*With tornachile chili sauce, lime, guacamole, nopales, grilled onions and flour tortillas, \$380*

### Short Rib in Mexican stew

*Yurimuni beans, hominy corn, radish salad and corn tortillas, \$390*

### Stuffed chicken breast

*Goat cheese, tomato and xoconostle sauce with chipotle chili, \$260*



## Desserts

### Mexico-France Mille Feuille

*Traditional Mexican Campechanas with vanilla cream and caramelized brown sugar, \$120*

### Molten dulce de leche cake

*With vanilla and spices ice cream, \$120*

## Kids Menu

### Mac and cheese

*\$75*

### Grilled chicken breast (120 g.)

*Sautéed vegetables with butter and mashed potatoes, \$110*

### Mini Beef Burger (120 g.)

*Cheddar cheese and French fries, \$120*

### Chocolate brownie

*Caramel sauce and vanilla ice cream, \$65*



# Breakfast

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## Homemade granola

*Sun dried apple and apricots, walnuts, oats, honey, dried fruits, seasonal fruit and yogurt, \$120*

## Red chilaquiles with pasado chili

*Sour cream, fresh cheese and onion +\$40 Grilled chicken / +\$60 Marinated beef / +\$25 Fried egg*

## Green chilaquiles with chilaca chili

*Sour cream, fresh cheese and onion +\$40 Grilled chicken / +\$60 Marinated beef / +\$25 Fried egg*

## Casserole eggs

*Colorado chili sauce, hoja santa, beans with Ranchero cheese and corn tortillas, \$120*

## Scrambled eggs

*Sautéed leek, rye bread and fresh chives, \$110*

## Spinach omelette

*Sundried tomatoes and Menonita cheese, \$130*

## Machaca con huevo Mexican style

*Scrambled eggs with shredded dry meat and flour tortillas, \$130*

## Stuffed chili with pork rinds in green sauce

*Beans, sour cream, fresh cheese and corn tortillas, \$105*

## French toast

*Brioche, berries and honey, \$65*

## Mexican sweet bread

*"Pan dulce" baked daily, \$45 each*

*\*All our breakfasts include Menonita butter service, homemade jams with seasonal fruits and rustic bread*



Beverages

- Americano \$45

Cappuccino \$52

Latte \$52

Espresso \$45

Espresso \$52

Non alcoholic cocktails \$110

Mimosa. Champagne and orange juice \$175

Bellini. Champagne and peach juice \$175
- Hot Chocolate \$65

TWG Tea selection \$70

Fresh juice \$60

Double Espresso \$52

Double Cortado \$62



