

Papatzul

DINNER

APPETIZERS

GUACAMOLE 16
Totopos

SALSAS PAPATZUL 8

AGUACHILE NEGRO 24
Cucumber, onion, cilantro, avocado, roasted habanero, topped with sesame seeds

OCTOPUS TOSTADAS 22
Oregano vinaigrette, smoked mayo, tamarind sauce

SHRIMP CEVICHE 22
Tomato, tamarind, orange

FLAUTAS DE POLLO 18
Chicken, lettuce, avocado cream, queso fresco

CAESAR SALAD 18
Baby gem, avocado, corn
ADD CHICKEN +3, BEEF +4, SHRIMP +5

ELOTE DE COYOACÁN 8
Mayo, queso añejo, chile piquin

TO SHARE

CALABAZA A LA PARRILLA 18
Roasted squash, crema, salsa macha

ESQUITES 14
Crema fresca, queso añejo, piquin

QUESO CON CHORIZO 18
Queso chihuahua, tortilla
(*VEGAN OPTION)

CAZUELA DE HONGOS 16
Queso Oaxaca, tortilla

SOUPS

POZOLE ROJO 16
TORTILLA SOUP 16

ENTRÉES

POLLO ASADO 28
Pozole, carrots

CHICKEN MOLE 28
Ajonjolí, crema, rice, frijoles

CHILE RELLENO 24
Corn, cheese, pasilla, tomatillo

ARRACHERA A LA PARILLA 34
Skirt steak, salsa macha, rice and beans

SALMON TIKIN XIC 36
Tikin Xic, achiote, bitter orange and mashed plantain

ENCHILADAS SUIZAS 22
Chicken, green tomatillo, topped with melted cheese

ENCHILADAS SAN MARQUEÑAS 22
Braised beef enchiladas, tomatillo Poblano sauce

FAJITAS 28
Red & green peppers.
Choice of chicken, beef, fish veggies, shrimp+6

TACOS (3)

CALIFA (SIRLOIN) 24
Grilled scallions

PESCADO BAJA 24
Fried / Grilled

COCHINITA PIBIL 24
Roasted pork, pickled red onions

BIRRIA DE RES 24
Braised beef, guajillo, costeño chilis

VEGGIE TACOS 24
Pepper, onions, corn and mushrooms

CHORIZO 8
Carrot escabeche
(*VEGAN OPTION)

SIDES

CRISPY POTATOES 8
RICE & BEANS 8
FRIES 8

DESSERTS

COCONUT FLAN 12
TRES LECHES CAKE 12
CHURROS CON CAJETA 12

Our tortillas are homemade, using heirloom mexican corn