

ESTO ES OTRO

MÉXICO

M E N U

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In this new stage of *Maria Chuchena* we are focused in conveying from the heart of our kitchen to your table, our affection and passion we use to elaborate each one of our plates.

You'll enjoy our artisan culinary proposals, in which we share stories, tradition and tastiness.

We invite you to explore our season menu.

Executive chef Leonardo Díaz

Pride of our own.

T O S H A R E

Mesquite smoked pork ribs, covered with a Morita Chilli BBQ sauce, served with onion and tanned habanero. **149.00**

Melted cheese served on an iron casserole with your choice of Chorizo, mushrooms or green chili pepper slices. **99.00**

Fresh tuna with a chipotle mayonnaise, chives and avocado slices. **159.00**

Crispy octopus tacos with a dried chili crust coupled with chives and avocado. **159.00**

Skillet corn gorditas filled with baked pork ribs, sweet and sour chili sauce, guacamole, and spicy grasshoppers. **149.00**

fried duck tacos, sauted red onions, caramelized sunflower seeds and red mole. **229.00**

Skillet tetelas, served with jaiba ceviche, fried calamari, and chintextle mayonnaise. **149.00**

Seasonal fish ceviche, aguachile tanned with lime and sea salt, with a touch of maracuya and orange. **159.00**

fried soft shell crab taco, dried chili mayonnaise, cilantro salad with lime. **139.00**

S A L A D S

Fresh tuna loin grilled with mesquite wood, served on a lettuce mix, avocado and a oregano vinaigrette. **169.00**

Caesar salad prepared at your table, romain lettuce and parmesan cheese. **129.00** |
Chicken **139.00**

Fresh lettuce mix with a sweet & sour tamarind vinaigrette and agave honey, sunflower seed palanqueta, serrano ham, goat cheese and amaranth. **139.00**

Organic lettuce mix, cheese, mara cuya, smoked salmon strips, fresh cheese and caramelized sunflower seeds. **219.00**

S O U P S

Roasted corn cream, with poblano chili, white wine and shrimp, served on a bread bowl. **99.00**

Poblano chili cream with chicken breast served in a bread bowl. **99.00**

Stone soup served with shrimp, octopus, cilantro, pico de gall and zucchini. **129.00**



!Orgullo por lo Nuestro!
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*All of our prices are in pesos.
*All of our prices include tax.

M A I N C O U R S E

Ribeye molcajete grilled on mezquite firewood, joined with a grilled cactus, cambray onion, asadero cheese and salsa borracha. **299.00**

Beef steak with a chili crust, joined with cauliflower puree and a mix lettuce salad, blue cheese dressing with caramelized nut. **289.00**

Chicken breast cooked on empty accompanied with cabbage puree, tamarind sauce and grilled asparagus. **199.00**

Chicken breast stuffed with mushrooms, pumpkin flower and epazote, mounted on a chipotle cream bed. **199.00**

Slow cooked pork rib, covered in a black Oaxaca Mole served with purslane, cherry tomato, lime juice and a pure of tamala pumpkin. **249.00**

Grilled ribeye tacos, served with grilled onions, pork rind, guacamole and roasted jalapeños.. **249.00**

Grilled ribeye tacos, accompanied with grilled onions, pork rind, guacamole and grilled jalapeños. **189.00**

Catch of the day, fish grilled in firewood, topped with a creamy green mole, served with a chile pasado tamale and asadero cheese. **249.00**

Charcoal grilled fish loin, served with a spinach and mushroom risotto, covered with costeño chili and corn. **289.00**

Large shrimp sautéed with chorizo, spinach, asparagus, cambray potato, a touch of white wine, cream and carrot salad. **289.00**

Duck and portobello stuffed raviolis, caramelized onions, served with sautéed spinach, chards, pesto, parmesan cheese and a chilhuacle creamy sauce. **269.00**

Grilled cactus and portobello lasagne, pumpkin flower and ricotta cheese cream served with shrimp and asparagus. **259.00**

Pork carnitas with pasilla chili mole, dried fruit and metate chocolate, served with sautéed vegetables. **379.00**

Braised beef ribs with portobello mushroom and black chilhuacle chili cream, served with roasted beets, sweet carrots and flour tortillas. **259.00**

T H E G R I L L

All the plates in this section are grilled with mesquite wood and cooked only with organic kosher salt.

Aged steak accompanied with baked potato, grilled onions and jalapeños. 1.40 each gram. Order from 250gr. and up. **1.40 each gram.**

Fish made to taste, rind, charcoal-grilled, or ceviche. Joined with grilled vegetables and homemade rice. Price depends according the seasonal availability. Ask your waiter.

Mix of ribeye, octopus, shrimp and seasonal vegetables with butter sauce and chili. **299.00**

Marinated octopus in an infused oil with chili and grilled in firewood, accompanied with spicy potatoes and roasted panela cheese. **299.00**

F L A M E D

Grilled salmon, accompanied with green apple salad and honey vinaigrette, served with creamy pumpkin flower rice, flamed with a touch of rum and white wine. **289.00**

Beef steak, bathed with provenzal butter, accompanied with cambray potatoes, zucchini and mushrooms. **279.00**

Steak tenderloin bathed in a red wine gravy accompanied with shrimp in bechamel sauce. **299.00**

Chicken breast stewed with olive oil, butter, accompanied with zucchini, mushrooms, cambray onions and chillaba chili, flamed with rum and white wine. **229.00**

Large shrimp flamed with mezcal, served with a creamy risotto and butter sautéed vegetables. **349.00**

S I D E S

Guacamole with chapulines and chorizo **89.00**

Gratin baked potato **59.00**

Roasted Oaxaca chorizo **99.00**

Stuffed chilaca **49.00**

Special side **49.00**

ASK YOUR WAITER FOR **VEGAN** OPTIONS.



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