



LA TERRAZA DE QUERÉTARO



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Starters

Carranza Molcajete **G**

Rib Eye clacklings and fried tuna fish sided with guacamole, nopales, cheese and grilled tomato

\$320

"Memela" with Cochinita Pibil **G**

"Memela" made from nixtamalized broken corn, with seasoned refried beans, slow-cooked "cochinita pibil" over low heat on the embers throughout the whole night, and its typical X'Nipec sauce, accompanied with guacamole to blend the flavors

\$135

Coyoacan Quesadillas **G V**

Fried Mexico City style stuffed with poblano pepper, corn kernels and a mixture of different kinds of cheese (6 pcs.)

\$150

Grilled Artichoke **V**

Served with black, garlic mayonnaise, herbs, and orange hollandaise sauce

\$170

Grilled Portobello **V**

Marinated with French mustard, agave syrup and ginger. Served with Feta cheese and a variety of sprouts with balsamic reduction

\$130

Melted Cheese with Sausage **G**

Served with purslane and holly leaf green sauce

\$160

Sausage Croquettes **G**

(6 pcs.)

\$160

Grilled Panela Cheese **V**

Grilled with "molcajete" sauce

\$135

Potato Wedges

Potato wedges with guacamole and melted cheese

\$155

Bravas Style Potatoes

Chopped and fried potatoes, seasoned with sea salt and pepper, bathed in a spicy sauce made with tomatoes and morita chili peppers.

\$130

Guacamole **V**

\$135

Fried Cauliflower **V**

Served over rancher sauce with butter, mennonite cheese crust and grated Parmesan cheese

\$130

Tostadas Del Puerto **G**

Fresh tuna fish marinated with soy sauce and ginger, "pico de gallo", jicama, chipotle pepper mayonnaise, and guacamole (one toast divided in 3 pcs.)

\$220

Fried Plantain **G**

Stuffed with Mennonite cheese on a Chiapas style tomato and cream sauce (3 pcs.)

\$130

Ceviche Viajero **G**

Traditional Peruvian preparations with tiger milk, sweet potato, corn, red onion, serrano and habanero pepper, and avocado

\$190

Starters

Corn Kernels With Marrow

Corn kernels in beef broth with marrow, dried peppers mayonnaise, "Cotija" cheese, and lime

\$150

Cecina (Dried Beef) Tartare **G**

Sided with "pico de gallo", mustard, agave syrup, and ginger with pork cracklings powder, grasshoppers and avocado

\$210

Soups And Pasta

Curd Cheese, Spinach And Mushrooms Ravioli **V**

Stir fried served with a cheese and mushrooms sauce in a vegetables reduction and scented with basil

\$215

Pasta de Milpa **G V**

"Quintonil" (mexican green) pesto, purslane, and poblano pepper with zucchini, tomato, and Parmesan cheese.

\$150

Chicken Soup

Traditional chicken broth with the Carranza touch accompanied by vegetables and chicken breast

\$120

Beans Cream

Creamed beans flavored with onion, garlic, bacon, and the house sausage served with thin slices of fried tortilla, pepper, soft cheese, and avocado

\$120

Meat Juice

Reduction of beef stew juice with vegetables and scented with fine herbs.

\$170

"La Jefa" Lentils

Flavored with bacon, sausage, plantain, and a pinch of spices served in a beef broth.

\$120

Salads

Shrimp Salad

Shrimp salad with mixed lettuce, cherry tomato, mushrooms, spinach, purple cabbage, bell pepper and an herb dressing

\$160

"Rancho" Salad **V**

Grilled round tomato and soft cheese flavored with fine herbs and sided with arugula and red onion seasoned with a serrano pepper dressing

\$100

Tuna Salad

Marinated tuna tower served on guacamole, mixed lettuce and pickled purple cabbage, with Thai vinaigrette, peanuts, cherry tomato and alfalfa germ

\$190

"Don Venustiano" Salad **V**

Variety of lettuce and the house cheese flavored with a Roquefort dressing and red wine reduction

\$150

Entrees

"Del Coronel" Meatballs **G**

Ground beef, roasted peppers, creamy rice and a fried egg

\$180

"Pastor" Pork Shank

Marinated with "achiote" and cooked at a low heat for 48 hours

\$350

Chicken breast with moles

Based on matured mole poblano and colorado, stuffed with goat cheese, accompanied by rice and plantain

\$260

Beef Tongue With Green "Pipián"

Cooked at low heat with green "pipian" (a kind of green mole), pickled cabbage and fava beans purée

\$390

Carranza Dried Meat

Sided with guacamole, grilled green peppers, and "enmoladas" (tortilla with mole)

\$250

Sirloin

Grilled, sided with vegetables and roasted garlic mayonnaise (400 gr)

\$390

Prime Rib

Grilled, sided with vegetables and roasted garlic mayonnaise (700 gr)

\$780

Our "Chemita"

Beef tenderloin in butter sauce and the house dressing (250 gr)

\$330

Grilled Octopus

Marinated in a mixture of dried peppers, fine herbs, and butter (200 gr)

\$490

"Ojo Rasgado" Tuna Fish **G**

Marinated in soy sauce, sided with stir fried vegetables, ginger and the house dressing (200 gr)

\$270

Short Rib Burger **G**

Au gratin with Mennonite cheese, garlic mayonnaise with a mustard, ginger, and agave syrup dressing (200 gr)

\$230

Blue Cheese Burger **G**

With grapes, coriander pesto, and pecan nuts (200 gr)

\$240

Pork Chop In "Chilatole" **G**

(The Name "Chilatole" Is Given To A Way Corn Is Used To Thicken Sauces Such As The "Adobo")

Grilled marinated in "adobo" and cooked with corn tortilla and sided with coriander creamy rice and sautéed mushrooms, peas, and fava beans (300 gr)

\$330

G Gluten

V Vegetarian

@ Local Recipe

I Local Ingredients

Local Specialities

Humilpan Lamb

Mexican barbecue lamb and lamb broth scented with lime as prepared in Huimilpan, Queretaro (220 gr)

\$420

The Neighbor's Tacos

Fried squid taco, powdered with a mixture of wheat flour and flavored beans served with a typical sauce from Queretaro's neighborhoods, pickled "piquin" chili in a dark corn tortilla (3 pcs.)

\$180

Beef With Garambullo

(Tree-Like Cactus Fruit) Mole 

Mole made with dried peppers, dried fruits, green tomatoes, tomato, onion and "garambullo" on a grilled Rib Eye with vegetables and purslane sautéed in almond butter (300 gr)

\$490

Ñuxi Pork Rack

Cooked at low heat with a bittersweet marinade of dried Poblano pepper, brown sugar and "pulque" (beverage made from the lightly fermented sap of the agave) sided with prickly pear puree (350 gr)

\$290

Side Dishes

Garlic Mashed Potatoes

\$40

Grilled Vegetables

\$40

Desserts

Pears In Red Wine

\$120

Cheesecake

\$110

3 Chocolate Mousse

\$120

Neapolitan Flan

\$95

Buñuelos

Fried dough covered in cinnamon sugar

\$95

Carrot Cake

\$120

Three Milk Cake

Light sponge cake soaked with a mixture of three kinds of milk

\$120

Season Sherbet

\$80

Soft Drinks

Juice (pineapple, orange, cranberry)

\$45 / 355 ml

Lemonade

\$45 / 355 ml

Orangeade

\$45 / 355 ml

Alcohol Free "Piña Colada"

\$65 / 355 ml

Conga

\$60 / 355 ml

Plain Clamato

\$60 / 350 ml

Boost

\$70 / 237 ml

Bottled Water

\$40 / 600 ml

Mineral Water Perrier

\$90 / 330 ml

Mineral Water Peñafiel

\$50 / 355ml

Tonic

\$50 / 355 ml

Fruit of the Day Water

\$50 / 400 ml

Water Jug

\$130 / 1.70 LT

Sodas

Coca cola, Coca cola light, Coca cola zero, Mundet, Sprite, Sprite zero, Fresca y Ginger Ale

\$50 / 355 ml

Coffee

Black

\$45

Espresso

\$45

Double Espresso

\$55

Capuccino

\$55

Latte

\$55

Tea

\$40

Red Wine

Sparkling Wine

MÉXICO

Puerto Nuevo
Valle de Guadalupe. Cabernet Sauvignon-Malbec
\$95 / Glass 150 ml — \$365 / Bottle 750 ml

L.A. Cetto
Reserva privada. Valle de Guadalupe. Nebbiolo.
\$580 / Bottle 750 ml

Armonía de Tintos
Valle de Guadalupe. Merlot, Cabernet Sauvignon,
Shiraz, Cabernet Franc.
\$865 / Bottle 750 ml

La Redonda
Tequisquiapan, Querétaro. Malbec.
\$525 / Bottle 750 ml

Inédito Joven Tinto
Querétaro. Malbec, Grenache, Primitivo, Caladoc.
\$650 / Bottle 750 ml

Casa Madero 3V
Parras Coahuila. Cabernet Sauvignon,
Merlot-Tempranillo.
\$850 / Bottle 750 ml

ARGENTINA

Navarro Correas
Colección Privada
Mendoza. Cabernet Sauvignon, Merlot, Malbec.
\$800 / Bottle 750 ml

ESPAÑA

El Coto
España. Rioja, Tempranillo
\$170 / Glass 150 ml — \$590 / Bottle 750 ml

Prosecco
Italia. Brut. Pinelli.
\$165 / Glass 150 ml — \$590 / Bottle 750 ml

White and Rosé Wine

Viña Carossa
Penedés, Moscatel, Macabeo y Parellada.
\$125 / Glass 150 ml — \$380 / Bottle 750 ml

Blanc de Zinfandel
Valle De Guadalupe. Zinfandel.
\$110 / Glass 150 ml — \$380 / Bottle 750 ml

V Rosado
Valle de Parras. Cabernet Sauvignon.
\$600 / Bottle 750 ml

Atempo Rose
Ezequiel Montes Queretaro. Malbec, Grenache.
\$660 / Bottle 750 ml

Cocktails

Carajillo
\$150

Piña Colada
\$115

Margarita (lime, mango, tamarind, and strawberry)
\$135

Mezcalita (lime, mango, tamarind, and strawberry)
\$125

Classic Mojito
\$120

Berries Mojito
\$140

Dry Martini
\$150

Bloody Mary
\$115

Clericot Glass
\$140

Clericot Jug
\$365

Sangria
\$130

Prepared Sangria
\$155

Negroni
\$180

Apperol Spritz
\$210

Our Creations

Baby Carranza
Mezcal, mango, and chamoy
\$120

Cantarito Carranza
Mezcal, grapefruit, orange, lime and worm salt
\$125

Gavilán o Paloma
Centenario Plata tequila, Ancho Reyes liquor, grapefruit and lime juice, dried Poblano pepper and worm salt
\$170

Fresco de Carranza
Tanqueray, "Licor del 43", coconut water, tonic, cucumber, and peppermint
\$210

Toro
Bacardi blanco rum, lime juice, and beer
\$115

Negroni 50
Campari, red cinzano, and sparkling wine
\$180

50 Spritz
Aperol, sparkling wine, grapefruit juice, and mineral water
\$180

Bottles include 5 sodas service of 355ml ea.

Our Creations

Candilazo

Campari, rosé, grapefruit and orange juice, tonic
\$160

Sunset Carranza

Rum, amaretto, lime and cranberry juice, mineral water
\$140

Diablo Verde

Mezcal, pineapple and lime juice, serrano pepper, mineral water
\$150

Hada Blanca

Vodka, piña colada, strawberry
\$160

Beer

DOMESTIC BEER

Bohemia Cristal
Bohemia Oscura
Tecate Light
XX Lager
XX Ambar
Tecate 0.0
\$60 / 355 ml
Amstel
Heineken
\$75 / 355 ml

Glass "Michelado"
\$25

Glass "Chelado"
\$20

Glass with Clamato
\$25

CRAFT BEER

Hércules—Hombre Pájaro

\$140 / Can 473 ml

Hércules—Macanuda

\$135 / Can 473 ml

Hércules—Pie Grande

\$155 / Can 473 ml

Hércules—Rágafa

\$155 / Can 473 ml

Spirits

TEQUILA

Cuervo Especial

\$110 / Glass 45 ml — **\$1,050** / Bottle 695 ml

Centenario Plata

\$120 / Glass 45 ml — **\$1,300** / Bottle 700 ml

Centenario Reposado

\$120 / Glass 45 ml — **\$1,300** / Bottle 700 ml

Tradicional

\$130 / Glass 45 ml — **\$1,450** / Bottle 695 ml

Don Julio Blanco

\$180 / Glass 45 ml — **\$2,350** / Bottle 750 ml

Don Julio Reposado

\$180 / Glass 45 ml — **\$2,500** / Bottle 750 ml

Don Julio 70

\$230 / Glass 45 ml — **\$3,750** / Bottle 750 ml

Maestro Dobel Diamante

\$180 / Glass 45 ml — **\$2,800** / Bottle 750 ml

Bottles include 5 sodas service of 355ml ea.

Spirits

RON

Bacardí Blanco

\$100 / Glass 45 ml — **\$1,050** / Bottle 750 ml

Matusalem Platino

\$110 / Glass 45 ml — **\$1,200** / Bottle 750 ml

Capitan Morgan

\$95 / Glass 45 ml — **\$1,000** / Bottle 750 ml

Zacapa 23

\$250 / Glass 45 ml — **\$3,500** / Bottle 750 ml

Havana 7

\$140 / Glass 45 ml — **\$1,600** / Bottle 690 ml

Matusalem Gran Reserva

\$150 / Glass 45 ml — **\$1,750** / Bottle 750 ml

VODKA

Smirnoff

\$100 / Glass 45 ml — **\$1,000** / Bottle 750 ml

Stolichnaya

\$120 / Glass 45 ml — **\$1,300** / Bottle 750 ml

Absolut Azul

\$110 / Glass 45 ml — **\$1,200** / Bottle 750 ml

Grey Goose

\$180 / Glass 45 ml — **\$2,500** / Bottle 750 ml

GINEBRA

Tanqueray

\$170 / Glass 45 ml — **\$1,950** / Bottle 750 ml

Bombay Sapphire

\$180 / Glass 45 ml — **\$1,950** / Bottle 750 ml

Hendrick's

\$250 / Glass 45 ml — **\$3,150** / Bottle 750 ml

Diega Manzanilla

\$120 / Glass 45 ml — **\$1,500** / Bottle 950 ml

WHISKY

JW Etiqueta Roja

\$130 / Glass 45 ml — **\$1,400** / Bottle 750 ml

JW Etiqueta Negra

\$210 / Glass 45 ml — **\$3,050** / Bottle 750 ml

Buchanan's 12

\$210 / Glass 45 ml — **\$2,800** / Bottle 750 ml

Chivas Regal 12

\$190 / Glass 45 ml — **\$2,500** / Bottle 750 ml

Jack Daniel's

\$150 / Glass 45 ml — **\$1,800** / Bottle 700 ml

Bottles include 5 sodas service of 355ml ea.

Spirits

MEZCAL

Bruxo #1

\$150 / Glass 45 ml — **\$2,200** / Bottle 750 ml

Danzantes Reposado

\$280 / Glass 45 ml — **\$3,950** / Bottle 750 ml

400 Conejos Espadín Joven

\$130 / Glass 45 ml — **\$2,100** / Bottle 750 ml

Ojo de Tigre Espadín/Tobalá

\$130 / Glass 45 ml — **\$2,450** / Bottle 750 ml

GAD Espadín Joven

\$110 / Glass 45 ml — **\$2,200** / Bottle 750 ml

GAD Reposado

\$160 / Glass 45 ml — **\$2,500** / Bottle 750 ml

GAD Tobalá

\$220 / Glass 45 ml — **\$3,850** / Bottle 750 ml

BRANDY

Terry

\$120 / Glass 45 ml — **\$1,400** / Bottle 700 ml

Torres 10

\$120 / Glass 45 ml — **\$1,400** / Bottle 700 ml

COGNAC

Martell VS

\$200 / Glass 45 ml — **\$2,400** / Bottle 700 ml

LICORES

Kahlúa

\$100 / Glass 60 ml

Frangelico

\$120 / Glass 60 ml

Vaccari Nero

\$120 / Glass 60 ml

Bailey's

\$125 / Glass 60 ml

Jägermeister

\$130 / Glass 60 ml

Chinchón Dulce

\$110 / Glass 60 ml

Chinchón Seco

\$110 / Glass 60 ml

Amaretto Disaronno

\$150 / Glass 60 ml

Licor 43

\$160 / Glass 60 ml

Campari

\$120 / Glass 60 ml

Fernet Branca

\$190 / Glass 60 ml

Bottles include 5 sodas service of 355ml ea.
Prices include I.V.A.