

STARTERS

GARDEN BLOSSOMS (V) . \$165

Tempura-fried squash blossoms stuffed with huitlacoche and requeson, served over a morita chile sauce (5 pcs).

SHRIMP AGUACHILE . \$290

200g shrimp, served in creamy green aguachile with avocado, red onion, serrano chili, and chili powder (9 pcs).

CARRANZA MOLCAJETE . \$420

Arrachera (100g), chistorra (100g) and chicken with grilled panela cheese, nopal, borracha sauce and cambray onion.

COYOACAN QUESADILLAS (V) . \$150

Fried Mexico City-style quesadillas stuffed with corn kernels and cheese, served with guacamole.

MELTED CHEESE

REGULAR (JUST CHEESE) (V) . \$150
(200g).

WITH MUSHROOMS (V) . \$180
(+100g).

WITH CHISTORRA . \$210
(+100g).

ROASTED CAULIFLOWER (V) . \$160

Roasted cauliflower marinated in "adobo", served with ranchero sauce and cheese crust.

GUACAMOLE (V) . \$160

Guacamole served with "pico de gallo", pork cracklilngs and toast.

CECINA (DRIED BEEF) TARTARE (G) . \$230

Dried beef tartare served with "pico de gallo", mustard, olives, tamed garlic mayonnaise with pork cracklilngs, grasshoppers and avocado.

CARRANZA POTATOES (V) . \$140

250g of chambray potatoes, confited with morita chili and tree chili, served in brava sauce sided with a side garlic mayonnaise.

BEEF TONGUE TACO WITH PEANUT SAUCE . \$290

Beff tongue taco with handmade tortilla, pickled red onion and peanut sauce (3 pieces).

SOUPS AND PASTA

MEAT JUICE . \$190

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

GRILLED MUSHROOM SOUP (V) . \$140

Mushrooms and "setas" sautéed in charcoal oil with poblano chili, pumpkin, corn and "Cincho" cheese.

CORN KERNELS SANTA ROSA . \$160

50gr of carnitas Santa Rosa Jáuregui style, esquites with epazote and beef broth, served with chipotle mayo, cincho cheese, and chili powder.

CURD CHEESE, SPINACH AND MUSHROOMS RAVIOLI (V/G) . \$235

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

TORTILLA SOUP . \$140

Tomato and guajillo chili broth, with panela cheese, fried tortilla, sour cream, pork crackling, and avocado.

FETUCCINI CHERRY . \$190

Fettuccine in a creamy cherry tomato sauce with spinach, tree chili and parmesan cheese.

MELOSO RICE . \$220

Arboreo rice cooked with tomato paste, peppers, glazed baby carrot with parmesan cheese and garlic dressing.

SALADS

CHERRY TOMATO SALAD (V) . \$160

With arugula and rainbow tomatoes, lemon vinaigrette, black olives, and mozzarella cheese.

GRILLED CAESAR SALAD . \$160

Grilled lettuce heart, accompanied by house Caesar dressing, croutons and parmesan cheese.

TUNA SALAD . \$190

Tuna tower marinated and served on guacamole, mixed lettuce and pickled purple cabbage, with Thai vinaigrette, peanuts, cherry tomato and alfalfa germ.

CARRANZA MOLES

CHICKEN BREAST IN MOLES . \$260

250g chicken medallion stuffed with plantain purée and goat cheese, served with house poblano mole and red mole.

MANCHAMANTELES . \$240

Sweet fruit mole with almonds, sesame, and dried chilies, served with roasted leg and thigh, fried plantain, and grilled onion.

PORK BELLY IN GREEN PIPIAN . \$290

250g pork belly, seared and slow-cooked, served over green pipian sauce, with quelites salad.

ENTREES

CARRANZA DRIED MEAT . \$320

200g served with guacamole, nopal with cheese, grilled onion and serrano chili

PASTOR PORK SHANK . \$395

700g marinated with "achiote" and slow-cooked for 48 hours, served with grilled vegetables and roasted garlic mayonnaise.

GRILLED OCTOPUS . \$490

200 g marinated in a mixture of dried peppers, fine herbs, and butter, served on mashed potatoes.

ÑUXI PORK RACK . \$320

350g cooked al low heat with a bittersweet marinade of dried poblano pepper, brown sugar and "pulque" (beverage made from the lightly fermented sap of the agave) served with mashed potatoes.

OUR CHEMITA . \$430

(250g beef tenderloin) served in butter sauce and the house dressing, with potatoes puree, baby carrot and onion.

PONZU SAUCE TUNA FISH (G) . \$250

200g of sealed tuna fish served with grilled portobello mushrooms bathed in ponzu sauce with fried bean sprouts.

SHRIMP ON THE ROCKS . \$280

450g shrimp and baby potatoes sautéed in garlic, served with cilantro-lime aioli (450g).

PULLED PORK SANDWICH . \$195

Smoked pork sandwich, braised 12 hrs, with arugula, sweet gravy, red onion, and sun-dried tomato.

DON VENUSTIANO BURGER (G) . \$220

150 g of "diezmillo" beef served on brioche bread, Dijon mustard dressing, lettuce, tomato and caramelized red onion, cheddar cheese and bacon.

CARRANZA STEAKS

SIRLOIN . \$520

Grilled, served with vegetables and roasted garlic mayonnaise.

ARRACHERA . \$390

Grilled, served with vegetables and roasted garlic mayonnaise.

RIB EYE . \$640

Grilled, served with vegetables and roasted garlic mayonnaise.

PRIME RIB . \$950

Grilled, served with vegetables and roasted garlic mayonnaise.

SIDE DISHES

MASYHED POTATOES (V) . \$65

Rustic with rosemary butter.

GRILLED VEGETABLES (V) . \$65

Grilled broccoli, pumpkin, carrot and cauliflower, with house vinaigrette accompanied by tatemado garlic mayonnaise.

DESSERTS

CHEESECAKE (G) . \$120

3 CHOCOLATE MOUSSE (G) . \$140

DULCE DE LECHE ICE CREAM . \$100

BUÑUELOS WITH ICE CREAM (G) . \$110

Fried dough covered in cinnamon sugar.

CORN BREAD (G) . \$150

Corn bread baked in charcoal oven, with cardamom ice cream and vanilla crumble.



COFFEE

BLACK . \$45	ESPRESSO DECAF . \$45	CAPUCHINO . \$55	TEA . \$40
ESPRESSO . \$45	DOUBLE ESPRESSO . \$60	LATTE . \$55	

WINES

BOTTLE	GLASS (150 ml)	BOTTLE (750 ml)	GLASS (150 ml)	BOTTLE (750 ml)
PUERTO NUEVO	\$110	\$365	LA REDONDA	\$525
México. Valle de Guadalupe. Cabernet Sauvignon, Malbec			México. Querétaro. Malbec	
EL COTO	\$150	\$590	LABERINTO NEBBIOLO	\$700
Spain. Rioja. Tempranillo			México. San Luis Potosí. Nebbiolo	
SEXY FISH		\$560	CASA MADERO 3V	\$850
Argentina. Mendoza. Cabernet Franc			México. Valle de Parras. Cabernet Sauvignon, Merlot, Tempranillo.	
SURCO 2.7	\$180	\$790	MAGONI MERLOT MALBEC	\$850
México. Valle de San Vicente. Cabernet Sauvignon			México. Valle de Guadalupe. Merlot, Malbec	
RESERVA SYRAH	\$195	\$865	XTINTO	\$610
México. San Luis Potosí. Syrah			México. Valle de Guadalupe. Cabernet Sauvignon, Merlot, Tempranillo	

SPARKLING

PROSECCO	GLASS \$165	BOTTLE \$650
Italy. Veneto. Pinelli.	(150 ml)	(750 ml)

WHITE	GLASS (150 ml)	BOTTLE (750 ml)	ROSE	GLASS (150 ml)	BOTTLE (750 ml)
LABERINTO GEWÜRZTRAMINER	\$170	\$680	CASA MADERO V ROSADO		\$600
México. Valle de Guadalupe. Gewürztraminer			México. Valle de Parras. Cabernet Sauvignon		
MAGONI SAUVIGNON BLANC		\$590	MAGONI ROSÉ	\$150	\$620
México. Valle de Guadalupe. Sauvignon Blanc			México. Valle de Guadalupe. Pinot Noir, Pinot Meunier, Granache, Cabernet Sauvignon		

COCKTAILS

CARAJILLO . \$150	CLASSIC MOJITO . \$120	SANGRÍA . \$130
PIÑA COLADA . \$115	BERRIES MOJITO . \$140	PREPARED SANGRIA . \$155
MARGARITA . \$135	DRY MARTINI . \$150	NEGRONI . \$180
Lime, Mango, Tamarind, and Strawberry	BLOODY MARY . \$115	APEROL SPRITZ . \$210
MEZCALITA . \$135	CLERICOT . GLASS \$140 . JUG \$365	
Lime, Mango, Tamarind, and Strawberry		

OUR CREATIONS

BABY CARRANZA . \$120	FRESCO DE CARRANZA . \$210
Mezcal, mango, and chamoy.	Gin, "Licor del 43", coconut water, tonic, cucumber, and peppermint.
CANTARITO CARRANZA . \$125	TORO . \$115
Mezcal, grapefruit, orange, lilme and worm salt	Bacardi blanco rum, lime juice, and beer.
GAVILÁN O PALOMA . \$170	50 SPRITZ . \$180
Centenario plata tequila, ancho reyes liquor, grapefruit and lime juice, dried poblano pepper and worm salt	Aperol, sparkling wine, grapefruit juice, and mineral water
MEDIA NOCHE . \$150	DIABLO VERDE . \$180
Vodka, curasao, lemon juice, cranberry juice, and blueberry.	Mezcal, pineapple and lime juice, serrano pepper, mineral water

Our prices include VAT.

DISTILLATES

TEQUILA	GLASS	BOTTLE	BRANDY	GLASS	BOTTLE
CUERVO ESPECIAL	\$110(45 ml)	\$1,050(695 ml)	TERRY	\$120(45 ml)	\$1,400(700 ml)
CENTENARIO PLATA	\$120(45 ml)	\$1,300(700 ml)	TORRES 10	\$120(45 ml)	\$1,400(700 ml)
CENTENARIO REPOSADO	\$120(45 ml)	\$1,300(700 ml)	COGNAC	GLASS	BOTTLE
TRADICIONAL	\$130(45 ml)	\$1,450(695 ml)	MARTELL VS	\$200(45 ml)	\$2,400(700 ml)
DON JULIO BLANCO	\$180(45 ml)	\$2,350(750 ml)	LIQUORS	GLASS	
DON JULIO REPOSADO	\$180(45 ml)	\$2,500(750 ml)	KAHLÚA	\$100(60 ml)	
DON JULIO 70	\$230(45 ml)	\$3,750(750 ml)	FRANGELICO	\$120(60 ml)	
MAESTRO DOBEL DIAMANTE	\$180(45 ml)	\$2,800(750 ml)	VACCARI NERO	\$120(60 ml)	
RON	GLASS	BOTTLE	BAILEY’S	\$125(60 ml)	
BACARDÍ BLANCO	\$100(45 ml)	\$1,050(750 ml)	JAGERMEISTER	\$130(60 ml)	
MATUSALEM PLATINO	\$110(45 ml)	\$1,200(750 ml)	CHINCHÓN DULCE	\$110(60 ml)	
CAPITAN MORGAN	\$95(45 ml)	\$1,000(750 ml)	CHINCHÓN SECO	\$110(60 ml)	
ZACAPA 23	\$250(45 ml)	\$3,500(750 ml)	AMARETTO	\$150(60 ml)	
HAVANA 7	\$140(45 ml)	\$1,600(690 ml)	DISARONNO		
MATUSALEM GRAN RESERVA	\$150(45 ml)	\$1,750(750 ml)	LICOR 43	\$160(60 ml)	
VODKA	GLASS	BOTTLE	CAMPARI	\$120(60 ml)	
SMIRNOFF	\$100(45 ml)	\$1,000(750 ml)	FERNET BRANCA	\$190(60 ml)	
STOLICHNAYA	\$120(45 ml)	\$1,300(750 ml)			
ABSOLUT AZUL	\$110(45 ml)	\$1,200(750 ml)			
GREY GOOSE	\$180(45 ml)	\$2,500(750 ml)			
GINEBRA	GLASS	BOTTLE			
TANQUERAY	\$170(45 ml)	\$1,950(750 ml)			
BOMBAY SAPPHIRE	\$180(45 ml)	\$1,950(750 ml)			
HENDRICK’S	\$250(45 ml)	\$3,150(750 ml)			
DIEGA	\$120(45 ml)	\$1,500(950 ml)			
MANZANILLA					
WHISKY	GLASS	BOTTLE			
JW ETIQUETA ROJA	\$130(45 ml)	\$1,400(750 ml)			
JW ETIQUETA NEGRA	\$210(45 ml)	\$3,050(750 ml)			
BUCHANAN’S 12	\$210(45 ml)	\$2,800(750 ml)			
CHIVAS REGAL 12	\$190(45 ml)	\$2,500(750 ml)			
JACK DANIEL’S	\$150(45 ml)	\$1,800(700 ml)			
MEZCAL	GLASS	BOTTLE			
BRUXO #1	\$150(45 ml)	\$2,200(750 ml)			
DANZANTES REPOSADO	\$280(45 ml)	\$3,950(750 ml)			
400 CONEJOS	\$130(45 ml)	\$2,100(750 ml)			
ESPADÍN JOVEN					
OJO DE TIGRE	\$130(45 ml)	\$2,450(750 ml)			
ESPADÍN/TOBALÁ					
GAD ESPADÍN JOVEN	\$110(45 ml)	\$2,200(750 ml)			
GAD REPOSADO	\$160(45 ml)	\$2,500(750 ml)			
GAD TOBALÁ	\$220(45 ml)	\$3,850(750 ml)			

BEER	
BOHEMIA CRISTAL	\$65(355 ml)
BOHEMIA OSCURA	\$65(355 ml)
TECATE LIGHT	\$65(355 ml)
XX LAGER	\$65(355 ml)
XX AMBAR	\$65(355 ml)
AMSTEL	\$80(355 ml)
HEINEKEN	\$80(355 ml)
TECATE 0.0	\$65(355 ml)
TARRO MICHELADO	\$25
TARRO CHELADO	\$20
TARRO CON CLAMATO	\$25

CRAFT BEER	
HÉRCULES-HOMBRE PÁJARO	\$140(473 ml)
Querétaro. Ray Lager / Lata	
HÉRCULES-SÚPER LUPE	\$155(473 ml)
Querétaro. IPA / Lata	
LA BRU-IZTACCIHUATL	\$95(355ml)
Michoacán. Lager / Bottle	
LA BRU-VIZCAINO	\$100(355ml)
Michoacán. IPA / Bottle	
LA BRU-MAÍZ AZUL	\$95(355ml)
Michoacán. Cream Ale / Bottle	
RÁMURI-LÁGRIMAS NEGRAS	\$120(355ml)
Tijuana. Imperial Cacao Stout / Bottle	
COLIMA-TICÚS	\$100(355ml)
Colima. Porter / Bottle	

ALCOHOL FREE

PINEAPPLE JUICE	\$45(355 ml)	NATURAL CLAMATO	\$60(350 ml)
ORANGE JUICE	\$45(355 ml)	BOTTLED WATER	\$40(600 ml)
CRANBERRY JUICE	\$45(355 ml)	PERRIER SPARKLING WATER	\$90(330 ml)
LEMONADE	\$45(355 ml)	BOOST	\$70(237 ml)
ORANGEADE	\$45(355 ml)	WATER OF THE DAY	\$50(400 ML)
PIÑADA	\$65(355 ml)	PITCHER OF WATER	\$130(1.70 LT)
(Pineapple & Coconut Mocktail)			
CONGA	\$60(355 ml)		
(Fruit Punch)			

SOFT DRINKS

SPARKLING WATER	\$50(355 ml)	GINGER ALE	\$50(355 ml)
TONIC WATER	\$50(355 ml)	MUNDET	\$50(355 ml)
COCA COLA	\$50(355 ml)	SPRITE	\$50(355 ml)
COCA COLA LIGHT	\$50(355 ml)	SPRITE ZERO	\$50(355 ml)
COCA COLA ZERO	\$50(355 ml)	FRESCA	\$50(355 ml)