

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

PLAIN (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 cracklings and toast.

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

Dried beef tartare served with "pico de gallo", mustard, olives, tamed garlic mayonnaise with pork cracklings, 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.

SANTA ROSA CORN KERNELS . \$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.

CHERRY FETUCCINI . \$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 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 sauce made with seeds, wild greens.

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.

CHEMITA TENDERLOIN . \$430

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

PONZU SAUCE TUNA (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 coriander-lime aioli (450g).

PULLED PORK SANDWICH . \$195

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

DON VENUSTIANO BURGER (G) . \$220

150 g of 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

MASHED POTATOES (V) . \$65

With rosemary butter.

GRILLED VEGETABLES (V) . \$65

Grilled broccoli, pumpkin, carrot and cauliflower, with vinaigrette and roasted 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

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)