PARA COMPARTIR
TO SHARE

GUACAMOLE KAHLO (V)(D) 9
hass avocado / tomato / coriander / serrano chili / sea salt / lime juice

SALSA FRESCA (V) 5.5
tomato / jicama / pineapple / mango / pomegranate / sea salt / lime juice

TORTILLA CHIPS 4
guajillo / chipotle / cactus / blue corn / yellow corn

ENSALADA

ENSALADA DE COLIFLOR (N) 8
cauliflower / salsa macha / toasted pumpkin seeds / pickled onions / gargir / avocado

ENSALADA DE QUINOA Y ATUN (SF)(F) 8
yellowfin tuna / quinoa / red onion / corn / poblano peppers avocado / lemon-olive oil / gargir

ENSALADA VERDE (V)(D) 7.5
mix greens / avocado / mango / chickpeas / heirloom tomato queso fresco / coriander-lime vinaigrette

SOPAS
BRINGING THE TRADITIONAL HOMEMADE SOUPS – A COMFORT FOOD THAT IS FULL OF FLAVOUR AND TEXTURES

SOPA DE TORTILLA (D)(G) 6
tomato broth / tortilla strips / avocado /ancho chili

SOUP OF THE WEEK 5.5
Please ask our Ladies and Gentlemen for the week's specialty.

TORTA
A TYPE OF SANDWICH SERVED IN A TRADITIONAL "BOLILLO" BUN.

VEGETARIANA (G)(D)(N) 9.5
black beans patty / goat cheese / avocado / arugula / tortilla strips

MILANESE DE POLLO (G)(D)(E) 10
breaded chicken breast / Chihuahua cheese / arugula / avocado / chipotle mayo

PARA LA MESA

PURE DE PAPA CON JALAPENO (D) 4
potato / jalapeno pepper / garlic

VEGETALES A LA PARRILLA 4
mix peppers / asparagus / zucchini / carrot / lettuce

FRIJOLES CHARROS 4
whole bean / beef bacon / beef chorizo / pico de gallo

ELOTE (V)(E) 4
grilled corn / chipotle mayo / queso fresco

ARROZ MEXICANO 4
rice / corn / green peas / mix peppers / onion

PLATO FUERTES
ENTRÉE
MEXICO'S MOST FAMOUS AND TYPICAL SAUCES WITH A TWIST.

COSTILLAS DE RES BRASEADAS 23
Wagyu short ribs / dried chili sauce / black beans

HAMMOUR CON PIPIAN (F)(N) 19.5
hammour / green pipian / kale / potato

POLLO CON MOLE (N) 18
chicken / encacahuatodo mole / white rice / sesame seeds

ENCHILADAS VEGETARIANAS (D) 14.5
cheese / carrot / potato / zucchini / poblano green sauce

TODAY'S SPECIAL 19
Please ask our Ladies and Gentlemen for today's specialty.

ANTOJITO
STREET FOOD THAT YOU CAN FIND ALL OVER MEXICO

GORDITAS DE CHORIZO (D) 8.5
beef chorizo / masa / cheese / roasted salsa / sour cream

SOPES CON CARNE (G)(D) 7
Wagyu short ribs / masa / black beans / tomatillo / sour cream

QUESO FUNDIDO CON CHAMPINONES (G)(D) 7
melted cheese / pico de gallo / mushroom morita / chili / flour tortillas

FLAUTAS DE POLLO (G)(D) 7
braised chicken / sour cream / serrano chili sauce

SURTIDO PARA 2 PERSONAS 13
Combination for 2 persons (3 items)

CARNE ASADAS
WE CALL "CARNE ASADAS" TO ALMOST ALL MEAT PREPARATIONS ON THE GRILL, SHOWING OUR LOVE FOR CHARCOAL AND SMOKINESS.

MAR / FROM THE SEA
BLACK TIGER PRAWNS **(SF)** 19.5

HAMMOUR **(F)** 19.5

MAR Y TIERRA / SURF AND TURF
PARRILLADA KAHLO 30
black tiger prawn / ribeye / quarter chicken / Portobello

TIERRA / FROM THE LAND
U.S. PREMIUM BLACK ANGUS 24
grain-fed / ribeye / 300g

U.S.D.A. TENDERLOIN 23

ANGUS RIBEYE 16.5

HALF CHICKEN 14

TACOS
ONE OF THE MOST FAMOUS DISHES OF THE MEXICAN CUISINE

CAMARONES GOBERNADOR (SF)(D)(N) 8
shrimp / cheese / tomato / avocado / roasted chili

BARBACOA 8
braised lamb / morita chili sauce / caramelized onion

PESCADO ESTILO BAJA (G)(D)(F)(SF) 8
seabass / coriander mayo / cabbage / arbol chili

ALAMBRE (G)(D) 8
flank steak / red bell pepper / arbol chili / onion / cheese

POLLO PASTOR (D) 8
chicken / sour cream / chipotle / roasted pineapple

HONGOS Y FLOR DE CALABAZA (V)(D) 8
field mushroom / zucchini flower / serrano chili sauce / cheese

TAQUIZA 14
Choice of any 6 taco varieties

TACO OF THE WEEK 8.5
Please ask our Ladies and Gentlemen for the week's specialty.

CEVICHE
A CLASSIC MEXICAN APPETIZER BRINGING FRESH AND VIBRANT FLAVOURS TO SEAFOOD AND FISH – BASED PREPARATIONS.

AGUACHILE DE PULPO (SF) 8.250
cooked octopus / burned jalapeno chili / garlic oil / red onion / coriander

CEVICHE DE HAMACHI (SF)(F) 8.250
hamachi / lime / coriander / red onion / jalapeno chili

CEVICHE DE CAMARON (SF) 8.250
cooked shrimp / habanero chili / lime / tomato / mango

AGUACHILE DE ATUN (SF)(F) 8.250
yellowfin tuna / orange / serrano chili / cucumber

POSTRES
CLASSIC MEXICAN SWEET TREATS

PASTEL DE CHOCOLATE (G)(D)(N) 5.5
chocolate / almond / salted caramel

CHURROS (G)(D) 5.5
cinnamon churros / chocolate sauce / caramel sauce / guava sauce

PASTEL DE TRES LECHES (G)(D) 5.5
traditional three milk recipe / meringue / mango / strawberry

PALETAS (D) 2.5
Choice of green mango with chili and salt, pineapple and tajin, cucumber and lime with chamoy, coconut with crispy rice or tamarind

CANTINA KAHLO

FOLLOW US
At The Ritz-Carlton, we believe in creating lasting **#RCMemories**. We invite you to share yours.

@cantinakahlo

[V] = Vegetarian [N] = Nuts [G] = Gluten [SF] = Seafood [F] = Fish [E] = Egg [D] =Dairy

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MARGARITA

GOLDEN MARGARITA 9
tequila gold / Grand Marnier / lime juice

HIBISCUS WATERMELON MARGARITA 7.5
tequila silver / watermelon infused tequila / Grand Marnier / hibiscus syrup / watermelon juice / lemon juice

BERRY MARGARITA 7.5
tequila silver / triple sec / lime juice / blackberry / raspberry

HABANERO MARGARITA 7.5
tequila silver / habanero infused tequila / hibiscus syrup / lime juice / simple syrup

SPICY MANGO MARGARITA 7.5
tequila silver / triple sec / lime juice / habanero / tamarind / chili powder syrup / mango puree

SILVER MARGARITA 7.5
tequila silver / triple sec / lime juice / simple syrup

SHARING PITCHER
GOLDEN MARGARITA 27 / 53
half liter / one liter
FLAVOURED MARGARITA 18 / 35
half liter / one liter
SILVER MARGARITA 17 / 32
half liter / one liter

SIGNATURE COCKTAIL

GUAPA TWIST (APEROL SPRITZ) 8
tequila silver / Aperol / peach puree / sparkling wine / lime juice / sugar syrup

TLALOC 8
light rum / dark rum / spiced rum / all spice syrup / orange juice

XOLOTL 8
light rum / dark rum / passion fruit / orange / lime juice

FRIDA 8
tequila / cacao-infused tequila / raspberry shrub / raspberry puree

SIGNATURE MOCKTAIL

VIRGIN MARGARITA 5.5
Choice of strawberry, mango, passion fruit, peach, tamarind or lime

ENAMORA 5.5
Raspberry/blackberry/ strawberry /mint / pineapple

BEER COCKTAIL

BEER-GARITA 11
tequila silver / triple sec / lime juice / agave syrup / Mexican beer

ABC LAGER 8
apple juice / lime juice / cinnamon syrup / lager

CLASSIC MICHELADA 7
lager beer / Worcestershire sauce / tabasco sauce / lime juice

OJO ROJO 7
lager beer / Worcestershire sauce / tomato juice / tabasco sauce / lime juice

BEER

HEINEKEN draught	7.250
KIRIN draught	7.250
COORS LIGHT draught / bottle	6.5
MILLER bottle	6.5
AMSTEL LIGHTS bottle	6.5
CLARO bottle	6.5

VODKA

GREY GOOSE	12
BELVEDERE	9.5
RUSSIAN STANDARD	6.5
TITO'S	6.5

RUM

PLANTATION WHITE RUM	7.5
CAPTAIN MORGAN	7.5
BACARDI BLACK	7.5

TEQUILA

DON JULIO ANEJO	14
PATRON SILVER	7.5
DON JULIO SILVER	10
PATRON ANEJO	13

GIN

HENDRICK'S	8.5
SEAGRAM'S	7.5
BOMBAY SAPPHIRE	7.5

WHISKY

J.W. BLACK LABEL	8.5
CHIVAS REGAL	8.5
JACK DANIEL'S	8.5
CUTTY SARK	8.5

RED WINE

NERD NERO D'AVOLA	7 / 35
LAS NIÑAS PREMIUM	7 / 32
NEDERBURG CABERNET SAUVIGNON	6 / 28
SOLITI MERLOT	6 / 28
GIORGIO & GIANNI NEGROAMARO	5 / 23

WHITE WINE

CLOUD FACTORY SAUVIGNON BLANC	8 / 35
GIORGIO & GIANNI PINOT GRIGIO	6 / 28
NEDERBURG CHARDONNAY	7 / 30

ROSE WINE

NEDERBURG ROSE	6 / 28
VOGA ROSATO	6 / 29

SPARKLING WINE

VOGA	6 / 27
VOGA ROSE	28

NON-ALCOHOLIC BEVERAGES

STILL WATER 4.5 / 3
voss 0.800L / 0.375 L

SPARKLING WATER 4.5 / 3
voss 0.800L / 0.375 L

SOFT DRINK 3.5
choice of tonic, soda, ginger ale, coke, diet coke, fanta, sprite or diet sprite

FRESH JUICE 4.5
choice of watermelon, pineapple, carrot, lemon-mint or orange

RED BULL ENERGY DRINK 4.5

COFFEE 3.5
choice of café latte, cappuccino, Turkish, Americano, espresso or iced coffee

HOT TEA 2.5
choice of green, Earl Grey, English breakfast, chamomile or Jasmine

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