

PARA COMPARTIR - To share

GUACAMOLE KAHLO ^{[V][D]} 8
hass avocado / tomato / coriander / serrano chili / sea salt
lime juice

SALSA FRESCA ^[V] 4.5
tomato / jicama / pineapple / mango/pomegranat
sea salt / lime juice

TORTILLA CHIPS ^[G] 3
guajillo / chipotle / cactus / blue corn / yellow corn

ENSALADAS

ENSALADA DE COLIFLOR ^[N] 7
cauliflower / salsa macha / toasted pumpkin seeds
pickled onions / gargir / avocado

ENSALADA DE QUINOA Y ATUN ^[SF] 7
yellow fin tuna / quinoa / red onion / corn / poblano peppers
avocado / lemon olive oil / gargir

ENSALADA VERDE ^{[V][D]} 6.5
greens / avocado / mango / chickpeas / heirloom tomato
queso fresco / coriander-lime vinaigrette

SOPAS - Bringing the traditional “homemade” soups, a comfort food that is full of flavor and textures

SOPA DE TORTILLA ^{[D][G]} 4.5
tomato broth / tortilla strips / avocado / ancho chili

SOUP OF THE WEEK 5

ANTOJITOS - Street food that you can find all over Mexico, most of the time its an appetitive and usually masa based

GORDITAS DE CHORIZO ^[D] 7.5
beef chorizo / masa / cheese / roasted salsa / sour cream

SOPES CON CARNE ^{[G][D]} 6
Wagyu short ribs / masa / black beans / tomatillo / sour cream

QUESO FUNDIDO CON CHAMPINONES ^{[D][G]} 6
melted cheese / pico de gallo / mushroom
morita chili / flour tortillas

FLAUTAS DE POLLO ^{[D][G]} 6
braised chicken / sour cream / serrano chili sauce

SURTIDO PARA 2 PERSONAS 11.5
Combination for 2 persons (3 items)

CEVICHES - Ceviches are found all over Latin America with each country having their own distinctive way of doing it. Highlighting the best preparations of the Mexican coast, bringing fresh and vibrant flavors to seafood or fish based preparations

AGUACHILE DE PULPO ^[SF] 7
cooked octopus / burned jalapeño chili / garlic oil
red onion / coriander

CEVICHE DE HAMACHI ^[SF] 7
hamachi / lime / coriander / red onion / jalapeno chili

CEVICHE DE CAMARON ^[SF] 7
cooked pink shrimp / habanero chili / lime / tomato / mango

AGUACHILE DE ATUN ^[SF] 7
raw yellow fin tuna / orange / serrano chili / cucumber

TORTAS - “Torta” in English is a type of sandwich served in a traditional “Bolillo” bun

VEGETARIANA ^{[G][D][N]} 9
black beans patty / goat cheese / avocado / arugula
tortilla strips

MILANESA DE POLLO ^{[G][D][E]} 9
breaded chicken breast / Chihuahua cheese / arugula
avocado / chipotle mayo

CARNES ASADAS - We call carne asada to almost all the meat preparations on the grill, showing our love for charcoal and smokiness

MAR / From the sea
BLACK TIGER PRAWNS 16
HAMMOUR 15

MAR Y TIERRA / Surf and Turf
PARRILLADA KAHLO 26
black tiger prawn / ribeye / quarter chicken / Portobello

TIERRA / From the land
US PREMIUM BLACK ANGUS 21
grain fed / ribeye 300g
USDA TENDERLOIN 20
ANGUS RIBEYE 13
HALF CHICKEN 12

PLATO FUERTES / ENTREES - Highlighting a few of Mexico’s most famous and typical sauces, with a different twist and presentation respecting the flavors and techniques of the culture

COSTILLAS DE RES BRASEADAS 19
Wagyu short ribs / dried chilli sauce / black beans

HAMMOUR CON PIPIAN ^{[F][N]} 16
hammour / green pipian / kale / potato

POLLO CON MOLE ^[N] 15
chicken / encacahuatado mole / white rice / sesame seeds

ENCHILADAS VEGETARIANAS ^[D] 12
cheese / carrots / potato / zucchini / poblano green sauce

TODAY’S SPECIAL 15

TACOS - One of the most famous dishes of the Mexican cuisine, world famous, and consist mainly of two elements, tortilla (flour-corn) and the filling

3 PER ORDER

CAMARONES GOBERNADOR ^{[SF][D][N]} 7
shrimp / cheese / tomato / avocado / roasted chilli

BARBACOA 7
braised lamb / morita chili sauce / caramelized onion

PESCADO ESTILO BAJA ^{[G][D][F]} 7
Sea bass / coriander mayo / cabbage / arbol chilli

ALAMBRE ^{[D][G]} 7
flank steak / red bell pepper / chile de arbol / onion / cheese

POLLO PASTOR ^[D] 6
chicken /sour cream / chipotle / roasted pineapple

HONGOS Y FLOR DE CALABAZA ^[V] 6
field mushroom / zucchini flower / serrano chili sauce

TAQUIZA - Choice of 6 taco varieties 12.5

TACO OF THE WEEK 7.5

PARA LA MESA

PURE DE PAPA CON JALAPENO ^[D] 3
potatoes / jalapeno / garlic

VEGETALES A LA PARRILLA 3
mix peppers / asparagus / zucchini / carrots / lettuce

FRIJOLES CHARROS 3
whole beans / beef bacon / beef chorizo / pico de gallo

ELOTE ^{[V][E]} 3
grilled corn / chipotle mayo / queso fresco

ARROZ MEXICANO 3
rice / corn / green peas / mix peppers / onion

POSTRES - A few of the typical treats that can be found in the sweet side of Mexican cooking, bringing back childhood memories to almost all Mexicans

PASTEL DE CHOCOLATE ^{[G][D][N]} 4.5
chocolate / almonds / salted caramel

CHURROS ^{[G][D]} 4.5
cinnamon churros / chocolate sauce / caramel sauce
guava sauce

PASTEL DE TRES LECHES ^{[G][D]} 4.5
traditional three milk cake / meringue / mango / strawberry

PALETAS ^[D] 1.5
Choice of green mango with chilli and salt
pineapple and tajin
cucumber and lime with chamoy
coconut with crispy rice
tamarind



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 [E] = Egg [D] =Dairy
The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. All prices shown are inclusive of service charge, government levy and VAT.

MARGARITA		BEER		TEQUILA		NON - ALCOHOLIC BEVERAGE	
GOLDEN MARGARITA	9	AMSTEL LIGHT bottle	5	DON JULIO ANEJO	15	VIRGIN MARGARITAS	4.5
tequila gold / Grand Marnier / fresh lime juice		HEINEKEN bottle	5	PATRON ANEJO	13	choice of strawberry / mango / passion fruit / peach	
HIBISCUS WATERMELON MARGARITA	6.5	CLARO bottle	4	PATRON SILVER	10	tamarind / lime	
tequila silver / watermelon infused tequila silver / Grand Marnier		SOL bottle	5	DON JULIO SILVER	10	ENAMORA	4.5
hibiscus syrup / fresh watermelon juice / fresh lemon juice		CISK draught	5	PATRON COFFEE	8.5	choice of raspberry / blackberry / strawberry / mint / pineapple	
BERRY MARGARITA	6.5	HEINEKEN draught	6	WHISKY			
tequila silver / triple sec / fresh lime juice				JW BLACK LABEL	7.5	STILL WATER	
blackberries / raspberries				CHIVAS REGAL	7	FIJI 0.500L	2.5
HABANERO MARGARITA	6.5	BEER COCKTAILS		JACK DANIEL'S	6.5	VOSS 0.800L	4
tequila silver / habanero infused tequila silver / hibiscus syrup		BEER GARITA	10			VOSS 0.375L	2.5
fresh lime juice / agave nectar		Tequila silver / triple sec / fresh lime juice / agave syrup				ACQUA PANNA 1 L	4
SPICY MANGO MARGARITA	6.5	Mexican beer		RED WINE		ACQUA PANNA 0.500L	2.5
Tequila silver / triple sec / fresh lime juice / habanero / tamarind		ABC LAGER	8	MAURICIO LORCA		SPARKLING WATER	
chili powder syrup / mango puree		apple juice / lime juice / cinnamon syrup / lager		glass / bottle	9 / 42	SAN PELLEGRINO 0.750L	4
SILVER MARGARITA	6.5			WOODBIDGE		SAN PELLEGRINO 0.250L	2.5
Tequila silver / triple sec / fresh lime juice / agave nectar		CLASSIC	6.5	glass / bottle	6 / 29	PERRIER 0.750L	4
SHARING MAGARITA PITCHER		lager beer / Worcestershire sauce / tabasco / fresh lime juice		CASA LAPOSTOLLE		PERRIER 0.330 L	2.5
GOLDEN MARGARITA PITCHER	25 / 50	OJO ROJO	6.5	glass / bottle	5 / 22	SOFTDRINK	2.5
half liter / one liter		lager beer / Worcestershire sauce / tomato juice / tabasco				choice of tonic / soda / ginger ale / coke / diet coke / fanta	
FLAVORED MARGARITA PITCHER	17 / 32	fresh lime juice		WHITE WINE		diet sprite / sprite	
half liter / one liter		VODKA		CLOUD FACTORY	7 / 32	FRESH JUICE	4
SILVER MARGARITA PITCHER	15 / 30	GREY GOOSE	10	GIORGIO & GIANNI	5 / 22	choice of watermelon / pineapple / carrot / lemon-mint / orange	
half liter / one liter		BELVEDERE	8.5	CASA LAPOSTOLLE		RED BULL	3
OUR SIGNATURES		RUSSIAN STANDARD	5	glass / bottle	5 / 22	COFFEE	3
GUAPA TWIST ON APEROL SPRITZ	8	TITO'S	5			choice of café latte / cappuccino / turkish / americano	
Tequila silver / Aperol / peach / puree / sparkling wine		RUM		SPARKLING AND CHAMPAGNE		espresso / iced coffee	
fresh lime juice / sugar syrup		CAPTAIN MORGAN	5	MOËT & CHANDON	130	TEA	3
TLALOC	7.5	BACARDI BLACK	5	VOGA	7 / 30	choice of green / earl grey / english breakfast	
light rum / dark rum / spiced rum / all spice syrup		GIN				chamomile / jasmine	
fresh orange juice / berries		HENDRICK'S	7.5	ROSÈ			
XOLOTL	7.5	SEAGRAM'S	5	MATEUS	7 / 32		
light rum / dark rum / passion fruit / orange / fresh lime juice		BOMBAY SAPPHIRE	5.5	glass / bottle	6 / 29		
FRIDA	6						
Tequila / cacao infused tequila / raspberry shrub							
raspberry puree							

The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. All prices shown are inclusive of service charge, government levy and VAT.



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

@cantinakahlo