



At Almatierra Restaurante, we believe in creative freedom and the warmth of familiarity. We are a space without restrictions, where every dish seeks to connect with our guests and tell a story born from the heart and the collective effort of our team.

Our kitchen is led by Chef Alejandro Flores, a native of the Valle de Guadalupe, whose culinary vision reflects his journey, experiences, and the knowledge gained alongside some of Mexico's most renowned chefs. Each dish is an authentic expression of his experience, sensitivity, and deep respect for ingredients.

Appetizers

FISH CEVICHE \$290

FRESH FISH WITH AVOCADO PURÉE, MISO AIOLI, AND PONZU SAUCE.

SHRIMP PÂTÉ \$340

SHRIMP WITH CHIPOTLE, SMOKED FISH, QUELITES (MEXICAN GREENS), AND HOUSE-MADE BREAD.

SHRIMP SALAD \$340

FRIED SHRIMP WITH ROMAINE LETTUCE, CHERRY TOMATOES, RED ONION, OLIVES, AND HOUSE-MADE RANCH DRESSING.

FRESH SALAD \$290

BURRATA SALAD WITH GUAVA VINAIGRETTE, HONEY-INFUSED FRUIT, CARAMELIZED PISTACHIOS, AND CRANBERRIES.

MEZE BOARD \$395

SUNFLOWER SEED HUMMUS, VEGETABLE ROLLS, OLIVES, CHERRY TOMATOES, AND PISTACHIOS.

CHEESE BOARD \$395

REGIONAL CHEESES, CHARCUTERIE, GRAPES, STRAWBERRIES, HOUSE-MADE JAM, AND BREAD.

GRILLED BONE MARROW \$310

CHARGRILLED BONE MARROW WITH SUADERO BEEF, PICKLED ONIONS, CHIMICHURRI, AND CREAMY AVOCADO PURÉE.

BAO BUN \$390

STEAMED BUN FILLED WITH SHRIMP AND LOBSTER STEW IN TOMATO AND GINGER SAUCE, WITH CUCUMBER AND CILANTRO.

TOMATO CREAM SOUP \$240

ROASTED CAULIFLOWER WITH PARMESAN CHEESE, FRIED KALE, GREEN OIL, AND CASHEW NUT PURÉE.

CARROT AND COUSCOUS \$290

WOOD-OVEN ROASTED CARROTS SERVED WITH PUMPKIN COUSCOUS, SEASONAL VEGETABLES, AND RED WINE SAUCE.





Main Courses

SEARED OCTOPUS \$480

OCTOPUS SERVED WITH CRISPY RUSSET POTATOES, CHILI EMULSION, AND QUELITES (MEXICAN GREENS).

LAMB PLATE \$490

CHARRED LAMB WRAPPED IN SWISS CHARD LEAVES, SERVED WITH CREAMY MASHED POTATOES, SEASONAL VEGETABLES, AND A RICH MEAT JUS.

DUCK MAGRET \$460

MEDIUM-RARE DUCK BREAST SERVED WITH COUS-COUS, MEAT JUS, AND QUELITES.

SHORT RIB RISOTTO \$590

PARMESAN RISOTTO WITH BRAISED BEEF SHORT RIB, SEASONAL VEGETABLES, AND MEAT JUS.

NEW YORK & PASTA \$790

PRIME NEW YORK STEAK SERVED WITH HOUSE-MADE PASTA, BROCCOLI, SWISS CHARD, BUTTER, AND GARLIC CHIPS.

BEEF WELLINGTON \$960

BEEF TENDERLOIN WITH CREAMY MASHED POTATOES, BORDELAISE SAUCE, AND CHERRY TOMATO-CARROT COMPOTE. (25 MIN PREPARATION TIME)

GRILLED TOTOABA "ZARANDEADA"

(SANTO MAR) \$1,690

GRILLED TOTOABA FISH MARINATED IN CHILI ADOBO, SERVED WITH SALAD, SEASONAL VEGETABLES, AND BLUE CORN TORTILLAS.

RIBEYE \$1,250

CHARGRILLED RIBEYE (500 G) WITH ALIGOT, SEASONAL VEGETABLES, AND MEAT JUS.



Desserts

BLACK FOREST \$230

CHOCOLATE MOUSSE WITH COCOA AND BROWNIE.

CORN CAKE \$230

SERVED WITH HONEY ICE CREAM AND ATOLE PEARLS.

DUBAI CHOCOLATE \$240

WITH PISTACHIO FOAM, GOLDEN KATAIFI, AND CARAMELIZED PISTACHIOS.

KUNEFE \$240

KATAIFI PASTRY WITH LEMON SYRUP, PISTACHIOS, AND TURKISH CHEESE. (20 MIN PREPARATION TIME)

