




# MARÍA DOLORES®

BY EDGAR NUÑEZ

## STARTERS

BABY CARROTS, COTIJA CHEESE AND TRUFFLE 	\$280
ROASTED BABY CARROTS WITH COTIJA CHEESE AND TRUFFLE	
HOMEMADE BURRATA, EGGPLANT ASH PURÉE AND SPINACH STEMS 	\$410
HALF BURRATA, SAUTEED SPINACH STALKS, EGGPLANT ASH	
ROASTED BEETROOTS, JOCOQUE AD CHILI OIL 	\$280
ROASTED BABY BEETROOTS, HOMEMADE JOCOQUE AND CHILI OIL	
"FIDEO SECO"	\$380
DRY MEXICAN PASTA WITH "PULQUE" STYLE OSSOBUCO	
FISH "PESCADILLA"	\$225
CORVINE, CRISPY CORN TORTILLA WITH SESAME, CHILI MAYONNAISE AND AVOCADO CREAM	
MUSHROOM "CARNITAS" TACO 	\$265
CONFIT MUSHROOM TACO, AVOCADO MOUSSE AND MEXICAN GREEN SALSA	
TEMPURA SHRIMP TACO	\$390
TEMPURA BATTERED AND FRIED SHRIIMP SERVED IN A FLOUR TORTILLA TACO	

## SOUPS AND GREENS

AMARANTH, SWEET POTATO, PURSLANE AND CACTUS SALAD 	\$280
SPINACH SALAD, PURSLANE, AND PRICKLY PEAR PADDLES IN A CHILI PEPPER VINAIGRETTE WITH SWEET POTATO AND ORANGE SAUCE	
LETTUCE BUD WITH CAESAR DRESSING	\$280
LETTUCE BUD WITH CAESAR DRESSING, CROUTONS AND PARMESAN CHEESE	
ONION SOUP	\$215
SLOW-COOKED BABY ONION AT LOW TEMPURATURE WITH BEEF JELLY AND AU JUS	
COLD AVOCADO SOUP 	\$215
CREAMY AVOCADO SOUP SERVED COLD WITH CILANTRO, LIME, CORN TORTILLA PAPER AND CHILI OIL	
BLACK BEAN SOUP AND CASTACÁN	\$215
BLACK BEAN SOUP, QUAIL EGG, PORK RIND, SERRANO CHILI AND "EPAZOTE"	
WHITE "POZOL" WITH "CACAHUAZINTLE" CORN 	\$280
"CACAHUAZINTLE" CORN, CHILI SOUP, MANGO, CUCUMBER AND CILANTRO	

## TOSTADAS AND RAW

OCTOPUS TOSTADA	\$360
CRUNCHY OCTOPUS, AVOCADO, CUCUMBER, ONION AND CHILI MAYONNAISE	
TUNA TOSTADA  	\$360
UPSIDE DOWN TOSTADA WITH TUNA, HABANERO MAYONNAISE, TORTILLA ASHES AND AVOCADO CREAM	
TOMATO "AGUACHILE" TOSTADA	\$280
FRESH TOMATO "AGUACHILE" IN GREEN SAUCE WITH PURSLANE	
FISH AND GREEN APPLE CEVICHE 	\$360
FISH AND GREEN APPLE CEVICHE IN "TIGER MILK" WITH CITRUS JUICE AND ROASTED TOMATO	
SEA SCALLOP CEVICHE 	\$425
SEA SCALLOPS IN CITRIC JUICE WITH TAMED "PADRÓN" PEPPERS AND LIME ZEST	
BEEF SLICES	\$415
SEARED AND SLICED BEEF, SEAWEED, CAMBRAY ONION, TRUFFLE OIL AND COTIJA CHEESE	



LIBRE DE GLUTEN  
GLUTEN-FREE



ALIMENTOS CRUDOS  
RAW FOOD



NUEZ  
NUT



PICANTE  
SPICY



VEGANO  
VEGAN



VEGETARIANO  
VEGETARIAN



SALUDABLE  
WELLNESS










Consumir carnes, aves, pescados, mariscos o huevos crudos o poco cocidos puede aumentar su riesgo de contraer enfermedades transmitidas por alimentos.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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## MAIN COURSES

TEMPURA BOK CHOY WITH "MOLE COLORADITO" 	\$385
TEMPURA BOK CHOY WITH "MOLE COLORADITO" AND ROASTED AMARANTH	
GRILLED JUMBO SHRIMPS 	\$555
GRILLED JUMBO SHRIMPS WITH "A LA TALLA" SAUCE, SMOKED LETTUCE BUDS, WHITE WINE VINAIGRETTE, SAGE BUTTER AND AGAVE HONEY	
CATCH OF THE DAY 	\$415
WITH WATERCRESS SALAD, ROASTED CARROT AND MALANGA DRESSING	
MICHOACAN SEA TROUT 	\$405
SALMON TROUT FROM MICHOACAN WITH CELERIAC FOAM AND LEMON ZEST	
QUAIL WITH "MOLE COLORADITO" AND SWEET POTATO	\$470
QUAIL COOKED AT HIGH TEMPURATURE, "MOLE COLORADITO" AND SWEET POTATO PURÉE WITH BORDELAISE SAUCE	
BEEF TONGUE AND CHILI SAUCE 	\$405
TENDER BEEF TONGUE, CHILI SAUCE, CAMBRAY POTATOES, BABY ONIONS AND SAUTÉED QUELITE GREENS	
SHORT RIB IN "MOLE DE OLLA" 	\$475
SHORT RIB COOKED AT LOW TEMPURATE IN ITS JUICE, "MOLE DE OLLA" AND SAUTÉED VEGETABLES	
OCTOPUS AND "SIKIL PAK" IN "RECADO BLANCO" 	\$425
FRIED AND SMOKED OCTOPUS, "SIKIL PAK" SAUCE AND WHITE SPICES PASTE	
SUCKLING PIG IN "RECADO NEGRO" 	\$490
SUCKLING PIG CONFIT, IN A SPICY BLACK PASTE FROM YUCATAN, AVOCADO AND "AYOCOTE" BEANS	
GRILLED BEEF FILLET WITH MASHED POTATOES AND SAUTÉED MUSHROOMS 	\$685
GRILLED BEEF FILLET, MASHED POTATOES, SAUTÉED MUSHROOMS AND BORDELAISE SAUCE	



"I AM IN LOVE WITH VEGETABLE CUISINE BECAUSE EACH INGREDIENT IS DIFFERENT ITS COMPLEXITY COMBINED TO THE DETAIL, THE PRECISION AND THE VISUAL ANALYSIS OF A PLATE THEY FORM A SIMPLY UNIQUE GASTRONOMIC EXPERIENCE."

*"Mi mayor interés es proporcionarles disfrutar en María Dolores, de una fusión contemporánea de platos tradicionales mexicanos, elaborados mediante un proceso de selección de ingredientes de cada temporada, de modo que puedan disfrutar de una experiencia culinaria única e inolvidable. Cada platillo está hecho a conciencia y con mucho amor."*



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