



La
Higuera

RESTAURANTE & ROOFTOP



MENU

LA HIGUERA

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BREAKFASTS

7:30 TO 12:00



Fruit Cocktail

Served with yogurt, honey or granola.

\$80

Classic Pancakes

With your choice of toppings: maple syrup, honey, Nutella, cajeta, sweetened condensed milk, or jam.

\$120

“La Higuera” Hotcakes

Served with scrambled eggs, bacon, and maple syrup.

\$140

Chilaquiles

Green or red sauce, served with beans, cream, cheese, and onions.

\$150

Avocado Toast

Artisanal bread with avocado spread and two poached eggs.

\$150

Peanut Butter & Jam Sandwich

\$90

Ranchero Eggs

Topped with red sauce, served with beans and avocado.

\$180

Scrambled Eggs With Escamoles

With epazote, topped with house sauce and served with avocado.

\$350

Motuleños Eggs

Served with fried plantains, ham, cheese, and peas.

\$200

Divorced Eggs

With beans and nopal salad.

\$180

Enchiladas

Green, red, or Swiss style. Stuffed with chicken or panela cheese.

\$180

Molletes

Classic or with chistorra, gratinéed with Manchego cheese. Served with pico de gallo.

\$150

Club Sandwich

Served with French fries.

\$160

Toasted Bread

Served with butter and jam.

\$60

Sweet Bread

Per piece.

\$60



APPETIZERS TO SHARE



Drowned Tlacoyos (4 pieces)

Tlacoyos topped with house sauce, cream, and cheese.

\$210

Guacamole

Avocado mixed with cilantro, red onion, green chili, lime juice, and olive oil.

\$120

Quesadillas (order of 3)

Your choice of filling: cheese, mushrooms, tinga, potato, potato with chistorra, or squash blossom (flor de calabaza).

\$120

Escamoles (100g)

Served with guacamole and tortillas.

\$450

Sopes (4 pieces)

Thick corn tortillas topped with refried beans, lettuce, cream, cheese, and your choice of topping: chicken, chorizo, tinga, or panela cheese.

\$210

Chapulines (70g)

Served with guacamole and tortillas.

\$350

Chinicuales (90g)

Served with guacamole and tortillas.

\$550

Melted Cheese Dip

Served natural, with chistorra, or with mushrooms.

\$160

French Fries

\$120



SOUPS AND MOLCAJETES



Aztec Soup

Corn tortilla soup with crispy tortilla strips, fresh chicharrón, panela cheese, avocado, dried árbol chili, and cream.

\$140

Xóchitl Soup

Light chicken broth with white rice, shredded chicken breast, carrots, squash, serrano chili, avocado, and cilantro.

\$120

Barbacoa Broth

Served with onion and cilantro.

\$75

Molcajete "La Higuera"

Served in volcanic stone with flank steak, chistorra, cactus, cheese sticks, avocado, and spring onions in a drunken sauce.

\$400

Mixed Molcajete

Chicken, chistorra, beef, pork, cactus, cheese sticks, avocado, and spring onions in a drunken sauce.

\$350

Sea & Land Molcajete

Fish fillet, shrimp, flank steak, chistorra, cactus, avocado, and spring onions in a drunken sauce.

\$450

SPECIALITIES



Traditional Barbecue

Served with classic barbacoa consommé, cactus salad, and guacamole.

\$350

Chile "La Higuera"

House specialty: Poblano pepper stuffed with cheese, served in bean broth, topped with cream, onion, serrano chili, and chistorra.

\$220

Mixiote

Traditional pit-cooked meat in adobo, wrapped in maguey skin. Served with rice of the day.

\$220

Special Huarache

Thick corn masa base topped with arrachera, chistorra, flank steak, beans, cactus salad, and cheese.

\$190

Chiles en Nogada (Seasonal)

Traditional Poblano peppers stuffed with meat and fruits, topped with walnut sauce and pomegranate seeds.

\$280



La
Higuera
restaurant & bar



SALADS AND PASTAS



Caesar Salad

Romaine lettuce, grilled chicken breast, croutons, and our house-made Caesar dressing with olive oil, Worcestershire sauce, egg, Dijon mustard, Parmesan cheese, and black pepper.

\$190

Nopal Salad

Roasted cactus served with tomato, feta cheese, oregano, lime juice, and olive oil.

\$160

La Higuera Salad

Lettuce, cherry tomatoes, red onion, cucumber, yellow bell pepper, black olives, feta cheese, and spinach sprouts, dressed with olive oil and lime juice.

\$160

Green Salad

Lettuce, walnuts, apple, panela cheese, raisins, cranberries, and house dressing.

\$170

Spaghetti Alfredo

Classic creamy Alfredo sauce with shrimp.

\$250

Spaghetti Bolognese

Traditional meat-based tomato sauce with ground beef and Parmesan.

\$250

Classic spaghetti

Your choice of sauce: Pomodoro, butter, or garlic with olive oil and peperoncino.

\$220



MAIN DISHES



T-Bone (250g)

Served with avocado, spring onions, and "toreado" chilies.

\$400

Rib Eye (250g)

Grilled and served with whole beans, spring onions, "toreado" chilies, and guacamole.

\$400

New York Steak (250g)

Served with whole beans, spring onions, "toreado" chilies, and avocado.

\$400

Tampiqueña (250g)

Flank steak served with avocado, beans, rice, and a traditional mole enchilada.

\$280

Salmon (250g)

Grilled and served with mashed potatoes and roasted vegetables.

\$380

Fish Fillet (250g)

Grilled and served with buttered vegetables and white rice.

\$250

Arrachera Steak (200g)

Served with grilled cactus, spring onions, roasted corn, and baby potatoes.

\$380

Shrimp, any style

With garlic, devil sauce or butter. Served with rice and grilled vegetables.

\$300

Chicken or Beef Fajitas

Sautéed with bell peppers and onions. Served with guacamole and refried beans.
Optional: gratinéed with cheese.

\$220

Traditional Mole with Chicken

Served with rice.

\$220

Arrachera Tacos (3 pieces)

Served with guacamole.

\$250

Shrimp Tacos (3 pieces)

Served with refried beans, avocado, rice, and salsa macha.

\$330

Tacos Dorados

(4 pieces) Chicken or potato, served with lettuce, cheese, cream and avocado.

\$180



SEAFOOD



APPETIZERS

Tostadas (1 piece)

Crispy corn tortilla topped with your choice of shrimp, fish, or octopus.

\$115

Ceviche

Shrimp, fish, or octopus cured in lime juice with fresh vegetables.

\$245

Shrimp Cocktail

Small

\$185

Large

\$225

Shrimp broth

Served hot with vegetables and spices.

\$270

Seafood Casserole

Baked with oysters, octopus, shrimp, crab, and clams au gratin.

\$345

Aguachile

Shrimp cured in lime juice with cucumber and chili.

\$315

Seafood Tower

Layered shrimp, octopus, and fish in our house black sauce.

\$450



SEAFOOD



MAIN DISHES

Tacos Gobernador (3pz)

Sautéed shrimp tacos with onions, bell peppers, and melted cheese, served in warm corn tortillas.
Juicy and full of flavor.

\$355

Seafood Salad

Fish, shrimp, and octopus on a bed of lettuce with avocado.

\$325

Octopus with masonry

Sauteed octopus with onion, mushroom, cuaresmeño and epazote.

\$325

Shrimp Tacos (3 pieces)

Served with refried beans, avocado, rice, and salsa macha.

\$250

Salmon in Red Wine Sauce

Served with a red wine and cranberry reduction.

\$390

La Higuera Seafood Platter

A tasting selection: sautéed shrimp, grilled shrimp, octopus, and aguachile shrimp.

\$700



VEGAN MENÚ



Guacamole

Served with baked tortilla chips.

\$120

Refried Bean Tacos (3 pieces)

Served with avocado, cilantro, vegan cream, and your choice of green or red sauce.

\$120

Potato Tacos (3 pieces)

Served with avocado, cilantro, vegan cream, and your choice of green or red sauce.

\$120

Mushroom Quesadillas (3 pieces)

Sautéed mushrooms with onion and bell pepper, served in your choice of corn or flour tortilla.

\$120

Bean Soup

Served with avocado cubes, cilantro, and optional vegan cream.

\$150

Lentil Salad

Cherry tomatoes, cucumber, carrots, parsley, pepper, lime juice, and olive oil.

\$180

Red Rice with Vegetables

Steamed rice with sautéed vegetables of your choice.

\$120

Vegan Chilaquiles

Baked tortilla chips in green or red sauce, topped with avocado, red onion, cilantro, and vegan cream.

\$150

Nopal Salad

Served with cherry tomatoes, tofu, cilantro, and green chili.

\$150



KIDS MENÚ



Chicken or Beef Burger

Served with French fries.

\$140

Quesadillas

Manchego cheese with turkey ham. Served with French fries.

\$120

Chicken Nuggets

Served with French fries.

\$130

Hot Dog

Served with French fries.

\$70

Club Sandwich

Served with French fries.

\$160

DESSERTS

Cheesecake

\$140

Traditional Crepes

\$120

Cornbread

\$120

Mousse of the day

\$120

Ice Cream

\$120

*Ask your server for available flavors:

Xoconostle in syrup

\$140

Flamed Crepes

\$220

Neapolitan Flan

\$140

Flamed Bananas

\$220



DRINKS MENÚ



COCKTAILS AND LIQUEURS

Natural Pulque 1/2	\$60
Cured Pulque 1/2	\$90
Sangria (La Higuera)	\$120
House Red Wine	\$120
House White Wine	\$120
Clericot	\$120
Aperol Spritz	\$180
St. Germain Spritz	\$380
Sparkling Wine	\$150
Piña Colada	\$120
Classic Mojito	\$150
Paloma	\$150
Tequila Sunrise	\$150
Margarita	\$150
Bloody Mary	\$120
Carajillo La Higuera	\$170
Carajillo Bombón	\$190
Carajillo Marzipan	\$190
Medias de Seda	\$150
Sangria(La higuera)	\$150
Daiquiri	\$150
Luces de La Habana	\$150
Classic Cantarito	\$150
Mezcal Cantarito	\$150
Mezcalita (With seasonal fruit)	\$190

DIGESTIFS

Chinchón	\$150
Sambuca Vaccari	\$150
Licor 43	\$150
Baileys Original	\$150
Xoconostle Liqueur	\$150
Amaretto Disaronno	\$150

BEERS

Craft Beer	\$95
Modelo Especial	\$70
Negra Modelo	\$70
Corona	\$70
Victoria	\$70
Zero beer	\$70



DRINKS MENÚ



TEQUILA

Don Julio 70	\$180
1800 Cristalino	\$180
JC Traditional Reposado	\$120
Herradura Reposado	\$150
Herradura Añejo	\$180
Don Julio Reposado	\$150
Don Julio Añejo	\$180
1800 Reposado	\$180
1800 Añejo	\$180

MEZCAL

400 Conejos Joven	\$150
400 Conejos Reposado	\$180
Amaras Reposado	\$180
Amaras Joven	\$150
Gusano Rojo	\$150

WHISKY & OTHERS

Johnnie Walker Red Label	\$200
Johnnie Walker Black Label	\$250
Buchanan's 12	\$180
Bacardi Blanco	\$120
Bacardi Solero	\$150
Zacapa Solera	\$220
Torres 10	\$150
Hennessy VSOP	\$240
Smirnoff	\$150
Beefeater	\$150
Tanqueray	\$150



DRINKS MENÚ



COLD DRINKS

Natural water

\$35

Peñafiel Sparkling Water

\$40

Topo Chico Sparkling Water

\$60

Flavored Waters

(ask for seasonal options)

\$60

SODA

\$40

Orange Juice

\$80

Orangeade

\$70

Lemonade

\$70

Milkshake

\$90

Clamato

\$20

Michelada

\$20

Michelada with Sauces

\$30

Ojonjolí-Rimmed Glass

\$20

DRINKS MENÚ



HOT DRINKS

Espresso

\$60

Americano

\$60

Latte

\$80

Cappuccino

\$80

Pot Coffee

\$60

Tea

\$60

Hot Chocolate

\$60

SPECIAL COFFEE DRINKS

Teotihuacano Coffe

With tequila, anise, café de olla, and cinnamon.

\$150

French Coffee

With Cointreau and grated chocolate.

\$150

Italian Coffee

With Cointreau and grated chocolate.

\$180

Porteño Coffee

With Kahlúa and grated chocolate.

\$180

PLANT-BASED MILK OPTIONS:

Soy

\$20

Coconut

\$20

Almond

\$20

Oat

\$20

EAT AND DRINK,
life is
short!

