



La
Higuera

RESTAURANTE & ROOFTOP



MENU



BREAKFASTS

7:30 TO 12:00

FRUIT'S COCKTAIL

Accompanied by yogurt, honey or granola.

\$80

Classic pancakes

Toppings to choose from: Maple syrup, honey, nutella, cajeta, lechera, jam

\$120

Hotcakes "La higuera"

Accompanied with scrambled egg, bacon and maple syrup.

\$140

Omelette to taste

\$150

Chilaquiles to taste.

Green or Red accompanied by beans, cream, cheese and onion

\$150

Enchiladas

Green, Red or Swiss. Stuffed with Chicken or Panela Cheese.

\$120

Muffins.

Natural or with chistorra, gratin with Manchego cheese. Accompanied by pico de gallo.

\$150

Sandwich club

Served with French fries.

\$150

Toasted bread

toppings: butter and jam.

\$80

Sweet bread

Per piece

\$60

APPETIZERS

TO SHARE

Appetizer "La higuera"

Includes a sope, a tacoyo, a portion of chistorra and guacamole.

\$120

Guacamole

Avocado served with cilantro, red onion, green chili, lemon and olive oil.

\$120

Order of quesadillas 3 pieces

To choose: Cheese, mushrooms, tinga, potato, potato with chistorra, pumpkin flower.

\$120

Escamoles (100g)

Served with guacamole and tortillas.

\$450

Grasshoppers (70g)

Served with guacamole and tortillas.

\$350

Chinicuales (90g)

Served with guacamole and tortillas.

\$500

Melted cheese

Natural, with chistorra or mushrooms.

\$160

French fries

\$120



ENSALADS

Tomato salad

Fresh lettuce, tomato slices, red onion, olive oil, vinegar, salt and pepper.

\$160

Caesar salad

Romaine lettuce, chopped chicken breast, croutons, special dressing with olive oil, Worcestershire sauce, egg, Dijon mustard, parmesan cheese and black pepper

\$190

Nopales Salad

Roasted nopales accompanied by tomato, feta cheese, oregano, lemon and olive oil

\$160

Salad "La higuera"

Lettuce, walnut, apple, panela cheese, raisins, cranberries and dressing

\$160

Green salad

Lettuce, cherry tomato, red onion, cucumber, black olives, yellow pepper, feta cheese, spinach sprouts, olive oil and lemon

\$170

SOUPS

Aztec soup

Served with pieces of tortilla, fresh chicharron, panela cheese, avocado, dried arbol chili and cream
\$140

Mushroom soup

\$120

Xóchitl Broth

Served with white rice, shredded chicken breast, carrot, pumpkin, serrano chili, avocado and cilantro
\$120

BBQ Consommé

With onion and cilantro.
\$75

PASTA

Spaghetti Alfredo

Spaghetti with creamy alfredo sauce with shrimp.
\$250

Spaghetti Bolognese

Spaghetti with ground beef in tomato, basil and parmesan sauce.
\$250

Pomodoro ravioli

Stuffed with ricotta cheese with tomato sauce, basil, oregano & walnut.
\$220

classic spaghetti

Pomodoro, butter or garlic, olive oil and peperoncino.
\$220

SPECIALTIES

Molcajete "La Higuera"

Served on volcanic stone with flank steak, cactus, avocado, spring onions and drunk sauce.
\$400

Mixed Molcajete

Served on volcanic stone with strips of chicken breast, flank steak, pork, nopal, avocado, spring onion and drunk sauce.
\$350

Molcajete Sea and Land

Served on volcanic stone with fish fillet, shrimp, flank steak, chistorra, nopal, guacate, spring onion and drunk sauce.
\$450

Traditional Barbecue

Served with traditional consomme, cactus salad, guacamole and drunk sauce.
\$300

Stuffed chili "La Higuera"

House specialty, chili stuffed with cheese, bathed in bean juice, accompanied by cream, onion, serrano chili and chistorra.
\$250

Mixiote

Served with delicious red rice.
\$200

Huarache to taste

Ingredients to choose from, flank steak, chistorra or chicken breast strips.
\$130

Chiles en Nogada (only in season)

\$280



MAIN DISHES

Skirt steak

(200g) Accompanied by cactus, cambay onion, roasted corn and cambay potatoes.

\$380

T.Bone

(250g) Served with avocado, spring onion and bullfighting chiles.

\$400

Rib Eye

(250g) Served with pot beans, spring onion and bullfighting chiles.

\$400

New York

(250g) Served with pot beans, spring onion, toreado chiles and avocado.

\$400

Tampiqueña

(250g) Served with avocado, beans, rice and a folded mole.

\$350

Salmon

(250g) Grilled with mashed sweet potato and roasted vegetables.

\$380

Fish steak

(250g) Accompanied with butter vegetables and white rice.

\$250

Shrimp to taste

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

\$300

Chicken or beef fajitas

Accompanied by guacamole and beans with the option of gratin.

\$220

Traditional mole with chicken

Accompanied by rice.

\$220

Golden tacos

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

\$250

Skirt steak tacos

(3 pieces) Served with guacamole.

\$250

Shrimp tacos

(3 PIECES) Served with refried beans, avocado, rice and salsa macha.

\$250



VEGAN MENU

Guacamole

Served with baked tortilla chips.

\$120

Refried bean tacos

(3 pieces) Served with avocado, cilantro, vegan cream, and green or red sauce.

\$120

Dad's Tacos

(3 pieces) Served with avocado, cilantro, vegan cream, and green or red sauce.

\$120

Mushroom quesadilla

(3 pieces) Mushrooms sautéed with onion and pepper in a flour or corn tortilla.

\$120

Bean soup

Served with cubes of avocado, cilantro and option of vegan cream.

\$150

Lentil Salad

Served with cherry tomatoes, cucumber, carrots, parsley, pepper, lemon and olive oil.

\$180

Red rice with vegetables

Vegetables to taste.

\$120

Chilaquiles

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

\$150

Nopales Salad

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

\$150

MENU KIDS

Beef or chicken burger

Served with French fries.

\$140

Synchronized

Manchego cheese with turkey ham, accompanied by French fries.

\$120

Chicken or fish nuggets

Served with French fries.

\$130

Hot dog

Served with French fries.

\$70

Sandwich club

Served with French fries.

\$160



DESSERTS

cheesecake

\$140

crepes

\$120

Cornbread

\$120

Xoconostle in syrup

\$140

Mousse of the day

\$120

Sundae

\$120

Fig cake

\$200