

MACONDO®

LUNCH & DINNER

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| <p>V PAN PITA RECIEN HORNEADO \$85
FRESHLY BAKED PITA BREAD</p> | <p>VG BROCOLI A LA JAFFA \$270
GF JAFFA BROCOLI
Alubia blanca, sumac, salsa de tomate, piñones /
White beans, sumac, tomato sauce, pine nuts</p> |
| <p>V PAKORA \$210
GF Acelga, espinaca, harina de garbanzo, labne, sriracha /
Swiss chard, spinach, chickpea flour, labne, sriracha</p> | <p>COSTILLAS DE CORDERO A LA PARRILLA \$610
GRILLED RACK OF LAMB
Garam masala, arroz basmati, jocoque con lima, paratha /
Garam masala, basmati rice, jocoque (Mexican sour cream) with lime, paratha</p> |
| <p>V HUMMUS DE AJO NEGRO \$220
BLACK GARLIC HUMMUS
Macadamia rostizada, aceite de oliva, hierbas aromáticas y pan pita /
Roasted macadamia nuts, olive oil, aromatic herbs and pita bread</p> | <p>TACOS DE SHAWARMA DE RES \$325
BEEF SHAWARMA TACOS
Lechuga, salsa de ajo, paprika /
Lettuce, garlic sauce, paprika</p> |
| <p>V HATZIL \$210
Berenjena ahumada, salsa tahini, tomates asados /
Smoked eggplant, tahini sauce, chargrilled tomatoes</p> | <p>GF MATAMBRE \$500
DE CERDO
PORK "MATAMBRE"
(STUFFED PORK ROLL)
Matambre de cerdo, curry amarillo, puré de plátano, ensaladilla de pepinos, paratha /
Pork "matambre", yellow curry, mashed plantain, cucumber salad, paratha</p> |
| <p>V TZATZIKI \$210
Pepino, cebollín, menta, perejil, eneldo, aceite de oliva /
Cucumber, chives, mint, parsley, dill, olive oil</p> | <p>KEBAB DE RES \$560
BEEF KEBAB
Lavash, cebolla morada, sumac, tomate rostizado /
Lavash, red onion, sumac, roasted tomato</p> |
| <p>V SHAWARMA DE HONGOS \$300
MUSHROOM SHAWARMA
Lavash, mayonesa de alubias, hongos /
Lavash, lima bean mayonnaise, mushrooms</p> | <p>GF SALMÓN A LA PARRILLA \$510
GRILLED SALMON
Garbanzo, pesto, hinojo rostizado, mix de hierbas /
Chickpea, pesto, roasted fennel, herb mix</p> |
| <p>VG FALAFEL DE HIERBAS \$230
HERB FALAFEL
Salsa de tomates, za' atar, shug, salsa tahinni /
Tomato sauce, za' atar, shug, tahinni sauce</p> | <p>GF TAJINE DE POLLO \$410
CHICKEN TAGINE
Verduras de temporada, curry, almendras /
Season veggies, curry, almonds</p> |
| <p>VG TABOULEH DE QUINOA \$235
GF QUINOA TABOULEH
Menta, perejil, quinoa, chicharo, sumac, cebolla morada /
Mint, parsley, quinoa, peas, sumac, red onion</p> | <p>V BAKLAVA \$225
Nuez pecana y helado de queso de cabra /
Pecan nuts, goat cheese ice cream</p> |
| <p>GF ENSALADA MECHOUIA \$340
MECHOUIA SALAD
Pimientos rostizados, aceitunas, atún sellado, huevo /
Roasted peppers, olives, seared tuna, egg</p> | <p>V PASTEL DE SEMILLA DE AMAPOLA \$350
POPPY SEED CAKE
Con helado de vainilla, zarzamora, salsa de vainilla /
With vanilla ice cream, blackberries, vanilla cream</p> |
| <p>V BABA GANOUSH \$220
BABA GANOUSH
Kubaneh, zaatar /
Kubaneh, zaatar</p> | <p>V FRUTA DE TEMPORADA \$250
GF SEASONAL FRUIT</p> |
| <p>VG BERENJENA ROSTIZADA \$230
ROASTED EGGPLANT
Garbanzo, menta, salsa tahini, chile urfa /
Chickpea, mint, tahini sauce, urfa pepper</p> | |
| <p>V COLIFLOR ROSTIZADA \$380
GF ROASTED CAULIFLOWER
Hummus, salsa schug
Hummus, schug sauce</p> | |

V Vegetariano / Vegetarian

VG Vegano / Vegan

GF Sin Gluten / Gluten Free

*El consumo de platillos elaborados con huevo, carne o pescado crudo o semi crudo es bajo su propia responsabilidad. Precios en Pesos Mexicanos. IVA incluido. Aceptamos: Mastercard, Visa y AmericanExpress. Todos los servicios de alimentos y bebidas están sujetos a un cargo del 15%. /
*The intake of dishes made with raw or semi-raw egg, meat or fish is at your own risk. Prices in Mexicanpesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverageservices are subject to a 15% charge.