

# MENU

## entrees

### PORTOBELLO SOPE

with braised duck meat, creamy panela cheese and green sauce foam \$185



### SQUASH CARPACCIO

with seasonal fish ceviche, lemongrass and tequila vinaigrette \$130



### BAJA CHEESE PLATEAU

blue, aged, creamy and smoked Ramonetti \$287



### SCALLOPS

with bacon powder, jalapeño and coriander oil \$159



### SALMON TIRADITO TANNED IN CITRUS

with avocado and spicy urban sauce pearls \$165



### TAMAL CERRERO

with braised rib and chichatana ant green sauce \$145

**DELIGHTING YOUR SENSES**

Prices include 8% sales tax

\* raw dishes are served under diner's own responsibility

*Asao*  
RESTAURANTE



ENTREES

# Soups

## **TOMATO SOUP**

with basil – slightly spicy \$95



## **TRADITIONAL CHILE EN NOGADA CREAM**

\$125



## **GRILLED CORN CREAM**

with coriander dough balls from Veracruz \$115

# Salads

## **CAESAR'S**

classic from the region \$105



## **SPRING MIX SALAD WITH GOAT CHEESE**

with tamarind vinaigrette and seasonal fruit compote \$110



## **SPINACH SALAD**

with agave vinaigrette, confit plantain and caramelized nuts \$100



## **SPRING MIX WITH HOME MADE BURRATA CHEESE**

parmesan, avocado, sautéed grasshopper and huitlacoche vinaigrette \$140

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# MAIN *dishes*

## SHRIMP FILLED RAVIOLIS

in calamari ink and creamy seafood sauce \$230



## FRESH CATCH

with Spanish sausage Bolognese sauce \$335



## BLACK MUSTARD SALMON IN CITRUS SAUCE

with a mix of quinoa grains \$390



## CONFIT DUCK IN TAMARIND SAUCE

with salicornia cress and strawberry salad \$330



## GRILLED RIB EYE (300gr)

with corn on the cob bowl and roasted mashed potatoes \$490



## TENDERLOIN

in cotija cheese sauce, vegetable terrine and grilled chard  
in green pepper \$370

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MAIN DISHES

# Desserts

## **SWEET POTATO FLAN**

with sponge biscuit, three milk capsules and citrus cream \$115



## **CHOCOLATE MOUSSE**

### **WITH GRILLED TORTILLA FLAVORED ICE CREAM**

passion fruit gel squares, cocoa dirt and gold sheets \$390



## **TRADITIONAL ASAO SWEET BREAD CONCHITAS PUDDING**

with red fruit compote, almond dirt and in house made  
vanilla ice cream \$170

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**DESSERTS**