

MACONDO®

LUNCH & DINNER

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| PAN PITA RECIEN HORNEADO FRESHLY BAKED PITA BREAD | \$85 | BROCOLI A LA JAFFA JAFFA BROCOLI Alubia blanca, sumac, salsa de tomate, piñones White beans, sumac, tomato sauce, pine nuts | \$270 |
| VERDURAS FRESCAS DE TEMPORADA Salsa de tomate, jengibre, cebollín, ajonjolí, limón Tomato sauce, ginger, chives, sesame seeds, lime | \$180 | COSTILLAS DE CORDERO A LA PARRILLA GRILLED LAMB CHOPS Labneh, salsa de chiles con almendra, hierbas frescas Labneh, almond chili sauce, herb mix | \$610 |
| HUMMUS DE AJO NEGRO BLACK GARLIC HUMMUS Macadamia rostizada, aceite de oliva, hiervas aromaticas y pan pita / Roasted macadamia nuts, olive oil, aromatic herbs and pita bread | \$220 | TACOS DE SHAWARMA DE RES BEEF SHAWARMA TACOS Lechuga, salsa de ajo, paprika Lettuce, garlic sauce, paprika | \$325 |
| HATZIL Berenjena ahumada, salsa tahini, tomates asados Smoked eggplant, tahini sauce, chargrilled tomatoes | \$210 | KEBAB DE POLLO CHICKEN KEBAB Lavash, cebolla morada, sumac, tomate rostizado Lavash, red onion, sumac, roasted tomato | \$380 |
| TZATZIKI Pepino, cebollín, menta, perejil, eneldo, aceite de oliva / Cucumber, chives, mint, parsley, dill, olive oil | \$210 | KEBAB DE RES BEEF KEBAB Lavash, cebolla morada, sumac, tomate rostizado Lavash, red onion, sumac, roasted tomato | \$560 |
| LATKE Papa crujiente, salmón ahumado, queso crema, cebolla morada, pepino, eneldo / Crispy potato, smoked salmon, cream cheese, red onion, cucumber, dill | \$250 | SALMÓN A LA PARRILLA GRILLED SALMON Garbanzo, pesto, hinojo rostizado, mix de hierbas / Chickpea, pesto, roasted fennel, herb mix | \$510 |
| FALAFEL DE HIERBAS HERB FALAFEL Salsa de tomates, za'atar, shug, salsa tahini / Tomato sauce, za'atar, shug, tahini sauce | \$230 | TAJINE DE POLLO CHICKEN TAGINE Verduras de temporada, curry, almendras / Season veggies, curry, almonds | \$410 |
| TABOULEH DE QUINOA QUINOA TABOULEH Menta, perejil, quinoa, chicharo, sumac, cebolla morada Mint, parsley, quinoa, peas, sumac, red onion | \$235 | | |
| ENSALADA MECHOUIA MECHOUIA SALAD Pimientos rostizados, aceitunas, atún sellado, huevo Roasted peppers, olives, seared tuna, egg | \$340 | | |
| ENSALADA DE GARBANZO CHICKPEA SALAD Pepino, cilantro, aderezo cítrico, tomates heirloom Cucumber, coriander, citrus dressing, heirloom tomatoes | \$230 | BAKLAVA Nuez pecana y helado de queso de cabra Pecan nuts, goat cheese ice cream | \$225 |
| BERENJENA ROSTIZADA ROASTED EGGPLANT Garbanzo, menta, salsa tahini, chile urfa / Chickpea, mint, tahini sauce, urfa pepper | \$230 | PASTEL DE SEMILLA DE AMAPOLA POPPY SEED CAKE Con helado de vainilla, zarzamora, salsa de vainilla With vanilla ice cream, blackberries, vanilla cream | \$350 |
| COLIFLOR ROSTIZADA ROASTED CAULIFLOWER Hummus, salsa schug Hummus, schug sauce | \$380 | FRUTA DE TEMPORADA SEASONAL FRUIT | \$250 |

*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 American Express. 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 Mexican pesos. VAT included. We accept: Mastercard, Visa and American Express. All food and beverages services are subject to a 15% charge.