

# Blanca Blue

MEXICAN CUISINE

## DINNER

### APPETIZERS

 <b>Mexican Delight</b> Grilled Zucchini, Spicy Mushrooms, Fried Cheese, Paddle Cactus, Peanut Dip	\$200	<b>Beef Ceviche 5oz</b> Petit Filet, Pork Rind, Tamarind, Passion Fruit, Mango, Lime, Sesame Seeds, Chives, Chilli Oil	\$270
 <b>Beet Salad</b>  Roasted and dehydrated, Passion Fruit Honey, Sweet Potato Puree	\$260	 <b>Scallops Tiradito 4oz</b> Mango, Citrus, Leek, Mixed Spices, Avocado Mousse	\$270
 <b>Tomato Symphony</b>  Seasonal Tomatoes, Tomato Jelly, Purslane, Goat Cheese	\$250	 <b>Shrimp Timbale 2oz</b>  Rice, Carrot, Corn, Peas, Cream, Arugula, Parmesan	\$250








### SIGNATURE SOUPS

<b>Roasted Cream of Corn</b> Goat Cheese Ravioli, Huitlacoche, Epazote	\$200	 <b>Bean Soup</b> Plantain Chips, Panela Cheese, Prosciutto	\$170
 <b>Seafood Bisque</b> Chayote Spheres, Lemon Caviar	\$210	 <b>Tortilla Soup</b>  Guajillo Pepper, Sour Cream, Panela Cheese, Avocado, Coriander	\$170



### PREHISPANIC TRADITIONS

 <b>Corn Tamale 1pc</b>  Esquites, Popcorn Crumbs, Green Sauce, Doble Cream Cheese	\$200	 <b>Chargrilled Avocado</b> Fresh Tomato Sauce, Lemon, Adobo Seeds and Peanuts	\$200
 <b>Huauzontle Tarts 3pcs</b>  Potato, Cheese, Tomato Sauce, Sour Cream	\$210	 <b>Fried Squash Blossoms 2pcs</b>  Filled with Oaxaca Cheese, Epazote, Handmade Tortillas, Tomato Sauce	\$250
 <b>Tuna Ceviche 4oz</b> Squash Seed Puree, Avocado, Marinated Cucumber, Serrano Pepper, Hibiscus Powder	\$200	<b>Plantain Turnovers 3pcs</b> Stuffed with Maize, Sour Curd, Black Beans	\$200



 FISH  
  SEAFOOD  
  VEGAN  
  VEGETARIAN  
  GLUTEN FREE  
  SPICY







Prices are in Mexican pesos and include taxes.  
 Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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### MARKET FOOD

<p> <b>Melted Cheese</b> Vegetarian or Spicy Chorizo Chargrilled Sauce, Handmade Tortillas</p>	<p>\$240</p>	<p> <b>Baja Fish Taco 5oz</b> Tempura, Pickled Cabbage, Chipotle Mayonnaise (3 Pieces)</p>	<p>\$280</p>
<p> <b>Seasonal Mushroom Sope 1pc</b> Refried Beans, Brussels Sprouts Leaves, Panela Cheese, Amaranth</p>	<p>\$230</p>	<p> <b>Beef Tacos 6oz</b> Chickpea Puree, Chilli Mezcal Sauce, Handmade Tortillas (3 Pieces)</p>	<p>\$290</p>
<p> <b>Chicken Enchiladas 4oz</b> Tomato and Chipotle Sauce, Avocado, Double Cream Cheese</p>	<p>\$280</p>	<p> <b>Tacos al Pastor 6oz</b> Onion, Coriander, Lime, Salsa (3 Pieces)</p>	<p>\$280</p>



### GRANDMOTHER'S TRADITIONS

<p> <b>Fish Fillet 6oz</b>  Mixed Lettuce, Potato, Cactus, Fig,  Cherry Tomato, Leek</p>	<p>\$350</p>	<p> <b>Chicken Confit 7oz</b>  Thigh, Squash Seed Puree, Purslane, Roasted Cambay Potato</p>	<p>\$220</p>
<p> <b>Ajillo Shrimp 7oz</b>  Chili Butter, Potato Gratin</p>	<p>\$400</p>	<p> <b>Pork and Tomatillo Stew 6oz</b>  Corn Spheres with Pork Rind, Beans, Radish, Serrano Pepper</p>	<p>\$420</p>



### SPECIALTIES

<p> <b>Fried Octopus 6oz</b>  Sausage, Roasted Garlic Emulsion, Green Beans, Chilli Paste</p>	<p>\$480</p>	<p> <b>Duck Crackling and Mole 4oz</b>  Carrot, Potato Chips, Mole with 50 Ingredients, Plantain Tortilla</p>	<p>\$430</p>
<p> <b>Pork Shank Pibil 14oz</b> Plantain Puree, Pickled Onion, Purslane</p>	<p>\$540</p>	<p> <b>Salmon and Acuyo Mixiote 7oz</b> Guajillo and Spices Emulsion, Potato</p>	<p>\$380</p>
<p> <b>Grilled Skirt Steak 9oz</b> Chilli Butter, Potato and Squash Blossom Gratin, Portobello Carpaccio</p>	<p>\$540</p>	<p> <b>Short Rib Blanca Blue 7oz</b> Yellow Sweet Potato, Corn, Grilled Onion</p>	<p>\$540</p>



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