

# HOTEL ODIAÑO23

## ENTRÉES

### **Guacamole** (300g)

Avocado, onion, cilantro, mango with totopos.

\$180.00 MXN

Add grasshoppers \$60.00

### **Gazpacho** (250 ml)

Cold tomato soup with fresh vegetables.

\$110.00 MXN

## COLD DISHES

### **Coconut and Passion Fruit Ceviche** (160g)

Catch of the day or shrimp, marinated in lemon juice, passion fruit and coconut, accompanied by cilantro, corn and red onion.

\$240.00 MXN

### **Special Aguachile** (160g)

Catch of the day or shrimp marinated in special aguachile with cubes of watermelon, slices of cucumber, red onion and cilantro.

\$280.00 MXN

### **Quinoa Bowl** (250 g)

Mix of organic leaves with red quinoa, accompanied by radish, corn, avocado, cherry tomatoes and seasonal vinaigrette.

\$160.00 MXN

### **Black Ceviche** (240 g)

Shrimp marinated in lemon juice, squid ink, ginger, habanero, cilantro, garlic, red onion and cucumber.

\$330.00 MXN

The grammage corresponds to raw protein which may vary after cooking.  
We inform our customers that the consumption of raw or undercooked food may increase the risk of food poisoning, so is the customer's responsibility. Please, notify if you are allergic to any type of food.

\*The eggs and honey in this establishment are provided by Casa Wabi

## TACOS

### Ribeye Tacos (160g)

With caramelized onions and guacamole.

\$280.00 MXN

### Pescadillas (160g)

With salad, ranch cheese and cream.

\$220.00 MXN

### Battered Tacos (120g)

With coleslaw and creamy chile morita dressing.

\$220.00 MXN

### Carrot Tinga Tacos

With avocado.

\$140.00 MXN

### Zarandeado Fish Tacos (200g)

Red snapper fillet, marinated in costeño chili sauce, mix of baby leaves and refried beans .

\$260.00 MXN

\*Each order has 2 tacos

## TOSTADAS

### Marlin Tostada (160g)

With avocado and ranch cheese.

\$280.00 MXN

### Octopus in Love (200g)

Prepared with pico de gallo and accompanied with avocado.

\$380.00 MXN

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# HOTEL DESCUDDO

## WARM DISHES

### **Catch of The Day** (300g)

Accompanied with salad and white rice.

\$420.00 MXN

### **Beef Tlayuda** (160g)

Accompanied with white cabbage, radish, tepiche and grasshoppers.

\$280.00 MXN

### **Beef Sirloin Hamburger** (200g)

Green salad, potato wedges and jalapeño peppers.

\$320.00 MXN

## DESSERTS

### **Fried Bananas** (300g)

\$100.00 MXN

### **Coconut Milk Rice** (250g)

Rice, cinnamon, milk, condensed milk, coconut cream, sliced coconut.

\$100.00 MXN

### **Ice Cream** (120 gr)

Based on milk or water (seasonal flavors).

\$120.00 MXN

**Saúl Carranza**  
Executive Chef

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## HOUSE COCKTAILS

### ESCONDIDO BREEZE \$200.00

Rum, hibiscus-infused gin, lemon juice, orange juice, curaçao.

### ROSA SALVAJE \$220.00

Yzaguirre rosé vermouth, hibiscus, raspberry.

### VIUDA NEGRA \$180.00

Tequila, lemon, blackberry, basil.

### HIBISCUS PALOMA \$180.00

Hibiscus-infused tequila, grapefruit, agave honey, soda.

## SPRITZ & TONICS

### APEROL SPRITZ \$210.00

Aperol, prosecco, sparkling water.

### ST. GERMAIN SPRITZ \$220.00

St. Germain, prosecco, sparkling water.

### MEISTER TONIC \$190.00

Jägermeister, grapefruit juice, tonic water.

### POMELO TONIC \$220.00

Primo appetizer, yellow chartreuse, tonic water.

## COCKTAILS WITH MEZCAL

### ESCONDIDO LOVE \$200.00

Mezcal espadín, licor 43, cranberry juice, lemon juice.

### SPICY MEZCALITA \$200.00

Mezcal espadín Koch Elemental, chili mix, lemon juice.

### MEX MULE \$240.00

Mezcal espadín, lemon juice, ginger beer.

### RED WOLF \$200.00

Mezcal espadín, pineapple, red berries, agave syrup.

### CUCUMBER MOJITO \$200.00

Mezcal, cucumber mix, lemon juice.

All our prices are in Mexican pesos and include 16% VAT.  
We accept cash (local currency only) and credit or debit cards (Visa, Mastercard, American Express).  
All drinks are served in 1.5 oz / 44.35 ml.

## CLASSIC COCKTAILS

**MEZCALITA** \$200.00

Mezcal, lemon juice, syrup.

**MARGARITA** \$200.00

Tequila, lemon juice, orange liqueur, natural syrup.

**NEGRONI** \$240.00

Gin, Campari, red vermouth.

**OLD FASHIONED** \$210.00

Jack Daniel's Whiskey, sugar, Angostura bitters.

**PIÑA COLADA** \$200.00

Rum, pineapple juice, coconut cream.

**CARAJILLO** \$240.00

Coffee, liqueur 43.

**MARTINI** \$210.00

Vodka, cucumber, lemon juice.

**MOJITO** \$200.00

Rum, lemon juice, mint, natural syrup.

**TOM COLLINS** \$200.00

Gin Condesa Xoconoxtle, lemon juice, natural syrup,  
sparkling water.

**BLOODY MARY** \$180.00

Vodka, tomato juice, lemon juice, pepper, black sauces,  
Tabasco sauce.

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## WINE

### WHITE



#### BOUZA DU REI

Albariño / Rias Baixas / Spain.

\$220.00 \$990.00

#### ALTO DE PIOZ BLANCO

Malvar / Castilla-La Mancha / Spain.

\$220.00 \$990.00

#### SILVANA

Sauvignon Blanc, Chenin Blanc / Valle de Guadalupe / Mexico.

\$990.00

#### PASCAL ATTITUDE

Sauvignon Blanc / Valle del Loira / France.

\$1,490.00

#### CAMINO DEL PUERTO

Verdejo / D.O. Rueda / Spain.

\$155.00 \$690.00

### ROSÉ



#### URIEL

Cinsault, Tempranillo, Syrah, Barbera, Sauvignon Blanc, Moscatel / Valle de Guadalupe / Mexico.

\$220.00 \$990.00

#### ALTO DE PIOZ ROSADO

Tempranillo, Malvar / Castilla-La Mancha / Spain.

\$200.00 \$890.00

#### L'OSTAL CAZES

Grenache, Syrah / Pays D'Oc / France.

\$245.00 \$1,100.00

#### HAMPTON WATER

Grenache, Cinsault, Mourvèdre / A.O.P. Languedoc / France.

\$200.00 \$890.00

### RED



#### CASA MADERO 3V

Cabernet Sauvignon, Merlot, Tempranillo / Parras de la Fuente / Mexico.

\$265.00 \$1,190.00

#### ALTO DE PIOZ

Tempranillo, Cabernet Sauvignon / Castilla-La Mancha / Spain.

\$990.00

#### PAULA

Merlot, Grenache, Syrah / Baja California / Mexico.

\$1,100.00

#### HONORO VERA

Garnacha / D.O. Calatayud / Spain.

\$700.00

#### PRUNO

Tempranillo, Cabernet Sauvignon / Ribera del Duero / Spain.

\$850.00

### SPARKLING WINE



#### CAVA BABOT BRUT NATURE

Macabeo, Xarel'lo, Parellada / Catalunya / Spain.

\$220.00 \$990.00

### CHAMPAGNE



#### TAITTINGER ROSÉ

Chardonnay, Pinot Meunier, Pinot Noir / Champagne / France.

\$4,800.00

#### MOET CHANDON BRUT



Pinot Noir, Chardonnay, Pinot Meunier / Champagne / France.

\$3,250.00

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# HOTEL ESCONDIDO

## MEZCAL

MEZCAL	AGAVE / REGIÓN	 45 ml	 750 ml
VAGO (Tío Rey)	Espadín, Sola de Vega, Oaxaca	\$230	\$2,890
VAGO (Hijos de Aquilino Garcia)	Elote, Candelaria Yegolé, Oaxaca	\$200	\$2,500
CÓMPLICE	Tobalá, Matatlan, Oaxaca	\$370	\$3,900
CÓMPLICE	Jabali, Sta. Ma Albarradas	\$710	\$7,100
CÓMPLICE	Tepextate, Sta. Ma Albarradas	\$470	\$4,700
CÓMPLICE	Espadín, Ocoatepec, Oaxaca	\$250	\$2,600
NEFELIBATA	Tepextate, Yautepec, Oaxaca	\$650	\$7,750
NEFELIBATA	Espadín, Yautepec, Oaxaca	\$260	\$3,100
NEFELIBATA	Tobala, Yautepec, Oaxaca	\$390	\$4,700
KOCH ESPADÍN	Espadín, S. Baltazar Guelavila	\$180	\$2,250
KOCH ENSAMBLE	Cirial, Tobalá, Tobasiche, Lumbre	\$270	\$3,400
KOCH TEPEZTATE	Tepeztate, S. Baltazar Guelavila	\$330	\$4,100
KOCH PASMO	Tobalá, Jayacatlan, Oaxaca	\$310	\$3,900
MEZCAL UNION	Espadín Joven	\$160	\$1,990
MEZCAL UNION	Tobalá y Espadín Silvestre	\$185	\$2,300
CORAZON DE OJALATA	Espadín	\$210	\$2,500

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# HOTEL ESCONDIDO

## LOCAL BEER

VICTORIA	\$85.00
CORONA	\$85.00
MODELO ESPECIAL	\$85.00
BOHEMIA OSCURA	\$85.00
PACÍFICO	\$85.00
NEGRA MODELO	\$85.00
MICHELOB ULTRA	\$120.00

## CRAFT BEER

ESCONDIDA (Blond ale — Pto. Escondido)	\$120.00
MONOPOLIO (Lager — San Luis Potosí)	\$120.00



## NON-ALCOHOLIC DRINKS

COCA-COLA 355ml	\$40.00
COCA-ZERO 355ml	\$40.00
COCA-LIGHT 355ml	\$40.00
FRESCA 355ml	\$40.00
AGUA DE SABOR copa 250ml	\$40.00
AGUA DE SABOR jarra 1 LT	\$90.00
AGUA TÓNICA 286 ml	\$40.00
AGUA SARATOGA MINERAL 828 ml	\$180.00
AGUA SARATOGA NATURAL 828 ml	\$180.00
LIMONADA 250 ml	\$60.00
NARANJADA 250 ml	\$60.00
OASIS 355ml	\$90.00



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# HOTEL ODIAÑO 23

## RUM

Bacardi	\$120	\$1,200	750 ml
Matusalem clásico	\$115	\$1,450	750 ml
Matusalem 15 años	\$130	\$1,650	750 ml
Matusalem 18 años	\$145	\$1,800	750 ml
Matusalem 23 años	\$160	\$2,000	700 ml
Matusalem platino	\$120	\$1,500	750 ml
Zacapa 23 años	\$370	\$4,600	750 ml

## GIN

Beefeter	\$110	\$1,350	750 ml
Bombay	\$170	\$2,150	750 ml
Condesa Gin Clásica	\$200	\$2,500	750 ml
Condesa Xoconostle	\$200	\$2,500	750 ml
Hendricks	\$260	\$3,250	750 ml
Tanqueray	\$130	\$1,650	750 ml

## TEQUILA

1800 Añejo	\$160	\$2,000	700 ml
Centenario Añejo	\$160	\$2,000	700 ml
Centenario Plata	\$120	\$1,500	700 ml
Centenario Reposado	\$145	\$1,850	700 ml
Don Julio 70	\$360	\$4,450	700 ml
Don Julio Reposado	\$145	\$3,200	700 ml
Maestro Dobel Añejo	\$170	\$2,150	700 ml
Maestro Dobel Reposado	\$145	\$1,850	700 ml
Maestro Dobel Diamante	\$170	\$2,150	700 ml
Reserva de la Familia	\$180	\$2,250	700 ml

## VODKA

Absolut	\$130	\$1,650	750 ml
Grey Goose	\$250	\$3,100	750 ml
Smirnoff	\$95	\$1,200	750 ml
Stolichnaya	\$145	\$1,800	750 ml

## WHISKEY

Buchanan's 12	\$165	\$2,100	750 ml
Buchanna's 18	\$240	\$3,000	750 ml
Chivas 12	\$165	\$2,100	750 ml
Jack N°7	\$155	\$1,950	700 ml
Jw Black Label	\$300	\$3,800	750 ml
Jw Red Label	\$145	\$1,850	700 ml
Macallan	\$195	\$2,450	700 ml
Prieto	\$145	\$1,800	750 ml

## LIQUOR

Amaretto	\$130		
Aperol	\$120		
Baileys	\$90		
Fernet Branca	\$110		
Licor 43	\$180	\$1,950	700 ml
Pacharán	\$95		
Primo	\$120		
Sambuca Blanco	\$120		
Sambuca Negro	\$140		
Kahlúa	\$90		
Campari	\$120	\$1,500	750 ml
Jägermeister	\$145	\$1,800	700 ml

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We accept cash (local currency only) and credit or debit cards (Visa, Mastercard, American Express).  
All bottles include five 355ml mixers or two liter juice jugs.