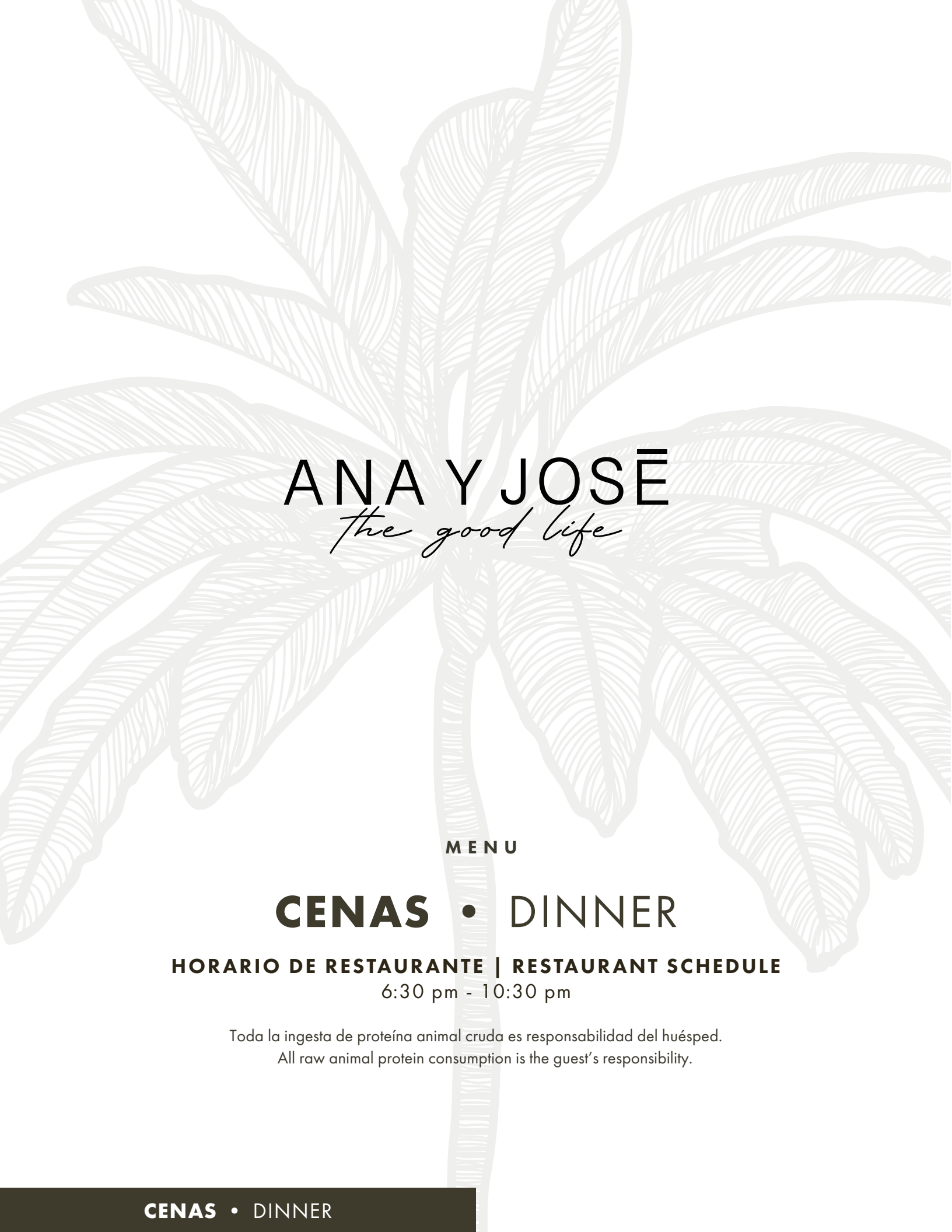




ANA Y JOSÉ

the good life

M E N U

CENAS • DINNER

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

6:30 pm - 10:30 pm

Toda la ingesta de proteína animal cruda es responsabilidad del huésped.
All raw animal protein consumption is the guest's responsibility.

CREMA DE MAÍZ | \$190MXN

Elote amarillo asado y desgranado, salteado con verduras y un toque de queso crema para un sabor cremoso, servido con crotones gratinados

COLIFLOR ROSTIZADA | \$225MXN

Marinada con tahini, yogurt natural y especias, servida sobre ensalada mixta

TOSTADA TROPICAL | \$265MXN

Cubos de sandía, espinaca baby y queso fresco, aderezados con reducción de vinagre balsámico

AGUACHILE VERDE | \$280MXN

Camarón macerado con jugo de limón, tomate verde, chile serrano, cilantro y cebolla, servido sobre una tostada de maíz

POLLO ROSTIZADO | \$270MXN

Pierna y muslo horneados con achiote, servidos con puré de papa rústico

PESCA DEL DÍA | \$355MXN

Filete de pescado a la parrilla, servido sobre arroz verde y limón parrillado

ARRACHERA | \$280MXN

A la parrilla con camote al horno y elote parrillado.

MILANESA | \$220MXN

Pídala a su gusto, de pollo o de res, servida con papas a la francesa

ARROZ MELOSO | \$225MXN

Arroz arborio con setas y queso parmesano.

TACOS GOBERNADOR | \$250MXN

De camarón con pimientos y cebolla, servidos con tortilla de harina y queso gouda, acompañados de un ramekin de salsa mexicana.

PASTA | \$265MXN

Pomodoro | Pesto | Alfredo

CORN CREAM SOUP | \$190MXN

Roasted yellow corn kernels sautéed with vegetables and a touch of cream cheese for a rich, creamy flavor, served with gratinated croutons.

ROASTED CAULIFLOWER | \$225MXN

Marinated with tahini, natural yogurt, and spices, served over mixed greens.

TROPICAL TOSTADA | \$265MXN

Watermelon cubes, baby spinach, and fresh cheese dressed with balsamic reduction.

GREEN AGUACHILE | \$280MXN

Shrimp marinated in lime juice, green tomato, serrano chili, cilantro, and onion, served on a crispy corn tostada.

ROASTED CHICKEN | \$270MXN

Oven-roasted leg and thigh seasoned with achiote, served with rustic mashed potatoes.

CATCH OF THE DAY | \$355MXN

Grilled fish fillet served over green rice with grilled lime

GRILLED SKIRT STEAK | \$280MXN

Served with baked sweet potato and grilled corn

MILANESE | \$220MXN

Your choice of chicken or beef Milanese, served with French fries.

CREAMY RISOTTO | \$225MXN

Arborio rice with mushrooms and Parmesan cheese

GOBERNADOR TACOS | \$250MXN

Shrimp tacos with bell peppers and onion, served on flour tortillas with Gouda cheese and accompanied by a ramekin of Mexican salsa.

PASTA | \$265MXN

Pomodoro | Pesto | Alfredo

PIZZAS

MARGHERITA | \$215_{MXN}

Salsa pomodoro, mozzarella y albahaca fresca

PASTOR | \$245_{MXN}

Pastor, piña rostizada y cilantro

COCHINITA PIBIL | \$295_{MXN}

Cebolla morada curtida y habanero

PEPPERONI | \$205_{MXN}

Mozzarella y pepperoni crujiente

VEGGIE | \$255_{MXN}

Champiñón, cebolla, espinaca y calabaza

MAÍZ TATEMADO | \$105_{MXN}

Esquites, parmesano y chile quebrado

MARGHERITA | \$215_{MXN}

Pomodoro sauce, mozzarella and fresh basil

PASTOR | \$245_{MXN}

Pastor, roasted pineapple and cilantro

COCHINITA PIBIL | \$295_{MXN}

Pickled red onion and habanero pepper

PEPPERONI | \$205_{MXN}

Mozzarella and crispy pepperoni

VEGGIE | \$255_{MXN}

Mushrooms, onion, spinach and zucchini

CHARRED CORN | \$105_{MXN}

Esquites, Parmesan cheese and crushed chili