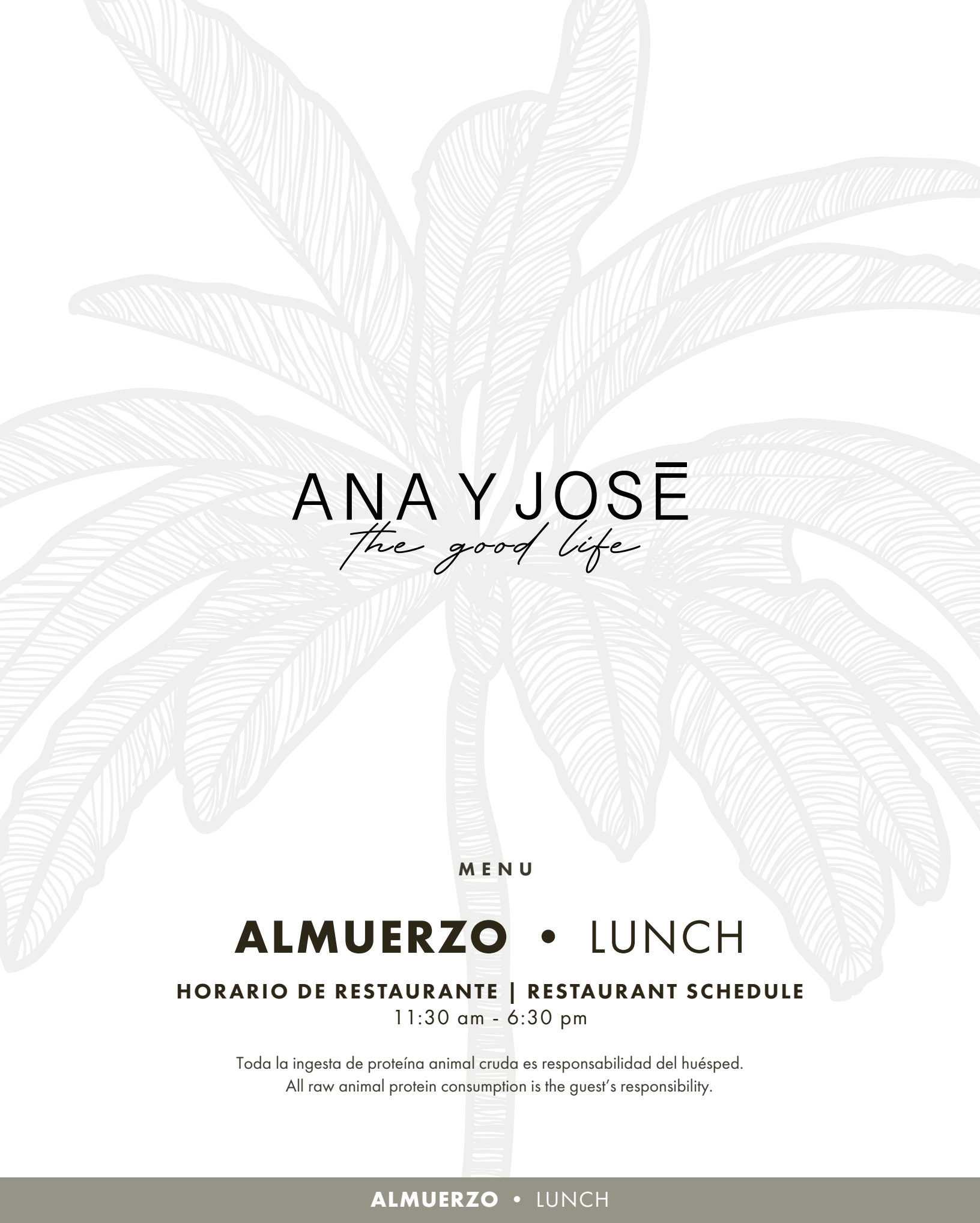




ANA Y JOSÉ

the good life

M E N U

ALMUERZO • LUNCH

HORARIO DE RESTAURANTE | RESTAURANT SCHEDULE

11:30 am - 6:30 pm

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

ALMUERZO • LUNCH

GUACAMOLE | \$230^{MXN}

Tradicional guacamole servido con totopos y queso fresco

ESQUITES TATEMADOS | \$125^{MXN}

Granos de elote asado con epazote, servidos con mayonesa, queso Cotija, limón y chile piquín

HUMMUS | \$210^{MXN}

Hecho con garbanzos, curry amarillo y aceite de sésamo, servido con pan pita recién horneado.

TACOS DE COCHINITA | \$205^{MXN}

Cocinados en horno de leña durante 8 horas, acompañados de salsa xnipec y limón.

TACOS AL PASTOR | \$215^{MXN}

Carne de cerdo marinada en adobo de chiles y especias con piña asada, cebolla y cilantro.

TACOS DE PESCADO | \$270^{MXN}

Rebosados en tempura de cerveza oscura y especias cajún, servidos con ensalada de col, mayonesa de chipotle y limón.

TACOS DE TINGA DE RES | \$315^{MXN}

Suave carne de res guisada con chipotle, servida con tortillas de maíz

ENSALADA CÉSAR | \$210^{MXN}

Corazón de lechuga servido con crotones de parmesano, aderezo César con anchoas y pollo a la parrilla

BOWL MEXICANO | \$230^{MXN}

Arroz rojo a la mexicana, frijoles enteros y rebanadas de aguacate, servido con queso panela y jalapeño toreado

ENSALADA TROPICAL | \$210^{MXN}

Mango, pepino y kiwi sobre ensalada mixta, aderezada con vinagreta de coco

GUACAMOLE | \$230^{MXN}

Traditional guacamole served with tortilla chips and fresh cheese

CHARRED STREET CORN CUPS | \$125^{MXN}

Roasted and boiled corn kernels with epazote, served with mayonnaise, Cotija cheese, lime, and piquín chili.

HUMMUS | \$210^{MXN}

Made with chickpeas, yellow curry, and sesame oil, served with freshly baked pita bread

COCHINITA TACOS | \$205^{MXN}

Slow-cooked in a wood-fired oven for 8 hours, served with xnipec salsa and lime

TACOS AL PASTOR | \$215^{MXN}

Pork marinated in chili and spice adobo, served with grilled pineapple, onion, and cilantro

FISH TACOS | \$270^{MXN}

Dark beer and Cajun tempura-battered fish, served with coleslaw, chipotle mayonnaise and lime

BEEF TINGA TACOS | \$315^{MXN}

Tender shredded beef stewed with chipotle, served with corn tortillas.

CAESAR SALAD | \$210^{MXN}

Romaine lettuce hearts served with Parmesan croutons, classic Caesar dressing with anchovies and grilled chicken.

MEXICAN BOWL | \$230^{MXN}

Mexican-style red rice, whole beans and avocado slices, served with panela cheese and charred jalapeño.

TROPICAL SALAD | \$210^{MXN}

Mango, cucumber and kiwi over mixed greens, dressed with coconut vinaigrette.

HAMBURGUESA DE LA CASA | \$315MXN

Hecha con sirloin y arrachera, pan brioche y servida con papas a la francesa

CLUB SANDWICH | \$295MXN

Pollo a la parrilla, tocino, jamón y queso, servido con papas a la francesa

BURRITO DE POLLO | \$255MXN

Relleno de arroz, frijoles y queso gouda, servido con papas

PASTA CREMOSA | \$260MXN

Espagueti al gusto con chipotle, salsa de tomate o al burro, servido con queso parmesano y pan tostado

HOUSE BURGER | \$315MXN

Made with sirloin and skirt steak, served on a brioche bun with French fries

CLUB SANDWICH | \$295MXN

Grilled chicken, bacon, ham, and cheese, served with French fries

CHICKEN BURRITO | \$255MXN

Stuffed with rice, beans, and Gouda cheese, served with French fries

CREAMY PASTA | \$260MXN

Spaghetti prepared with your choice of chipotle sauce, tomato sauce, or butter sauce, served with Parmesan cheese and toasted bread

PIZZAS**MARGHERITA | \$215MXN**

Salsa pomodoro, mozzarella y albahaca fresca

PASTOR | \$245MXN

Pastor, piña rostizada y cilantro

COCHINITA PIBIL | \$295MXN

Cebolla morada curtida y habanero

PEPPERONI | \$205MXN

Mozzarella y pepperoni crujiente

VEGGIE | \$255MXN

Champiñón, cebolla, espinaca y calabaza

MAÍZ TATEMADO | \$105MXN

Esquites, parmesano y chile quebrado

MARGHERITA | \$215MXN

Pomodoro sauce, mozzarella and fresh basil

PASTOR | \$245MXN

Pastor, roasted pineapple and cilantro

COCHINITA PIBIL | \$295MXN

Pickled red onion and habanero pepper

PEPPERONI | \$205MXN

Mozzarella and crispy pepperoni

VEGGIE | \$255MXN

Mushrooms, onion, spinach and zucchini

CHARRED CORN | \$105MXN

Esquites, Parmesan cheese and crushed chili