

ENTRÉES

Escondido Salad

Mix of leaves with cucumber, carrot, corn, cherry tomato, avocado, panela cheese and seasonal dressing

\$180.00 MXN

Guacamole

Avocado, onion, cilantro, mango and chapulines with totopos

\$160.00 MXN

Gazpacho

Cold tomato soup with fresh vegetables

\$110.00 MXN

Roasted Beets

Olive oil dressing, yoghurt, oregano, pitona (spice), almond and honey

\$260.00 MXN

The grammage corresponds to the crude protein and can vary after cooking.
We inform our clients that the consumption of raw or undercooked food can increase the risk of food poisoning, so its intake is the responsibility of the consumer. Notify if you are allergic to any food.

*Eggs and honey provided by Casa Wabi

COLD DISHES

Coconut and Passion Fruit Ceviche

Catch of the day or shrimp, marinated in lemon juice and fish, passion fruit and coconut, accompanied by cilantro, corn and red onion
\$240.00 MXN

Cocktail Shrimp

Shrimp or octopus in shaker juice, accompanied by tomato, avocado, cucumber, red onion and cilantro
\$220.00 MXN

Aguachile Special

Catch of the day or shrimp marinated in aguachile special with cubes of watermelon, slices of cucumber, red onion and cilantro
\$240.00 MXN

Quinoa Bowl

Mix of organic leaves with red quinoa, accompanied by radish, corn, avocado, cherry tomatoes and seasonal vinaigrette
\$160.00 MXN

Black Ceviche

Shrimp 20/30 marinated in lemon juice, squid ink, ginger, habanero, cilantro, garlic, purple onion and cucumber
\$330.00 MXN

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HOTEL ESCUDO

TACOS

Ribeye Tacos

With caramelized onions and guacamole
\$280.00 MXN

Pescadillas

With salad, ranch cheese and cream
\$185.00 MXN

Octopus Tacos

With pico de gallo sauce and guacamole
\$240.00 MXN

Battered Tacos

With coleslaw and creamy chile morita
\$220.00 MXN

Carrot Tinga Tacos

With avocado
\$90.00 MXN

Zarandeado Fish Tacos

Red snapper fillet, Coastal chile marinade,
mix of baby leaves and pork beans
\$260.00 MXN

*Each order has 2 tacos

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TOSTADAS

Marlin Tostada

Prepared with avocado and ranch cheese

\$180.00 MXN

Octopus in Love

Prepared with pico de gallo and avocado sauce

\$220.00 MXN

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WARM DISHES

Catch of The Day

Accompanied with salad and white rice

\$380.00 MXN

Beef Tlayuda

Accompanied with white cabbage, radish, tepiche and grasshoppers

\$260.00 MXN

Beef Sirloin Hamburger

Green salad, potato wedges and jalapeño peppers

\$260.00 MXN

Vegetarian Tlayuda

Accompanied with zucchini, carrot and mushrooms

\$190.00 MXN

Grilled Octopuss

Octopus, potato, butter, shallots, red pepper, parsley,
wine vinegar, honey, carrots, baby lettuce mix.

\$650.00 MXN

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HOTEL ODIDNO323

DESSERTS

Fried Bananas

\$95.00 MXN

Coconut Milk Rice

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

\$95.00 MXN

Sesame Flan

Coconut cream, condensed milk, egg, sesame, sugar

\$95.00 MXN

Ice Cream

Based on milk or water (seasonal flavors)

\$95.00 MXN

Saúl Carranza

Executive Chef

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Snack menu hours 12:00 PM — 08:00 PM

HOTEL ESCONDIDO

CÓCTELES DE LA CASA HOUSE COCKTAILS

Aperol Spritz	\$210.00
Pepino Martini	\$180.00
Mojito Kraken	\$130.00
Carajillo	\$195.00
Negroni	\$200.00
Daiquiri	\$150.00
Caipiriña	\$150.00
Piña Colada	\$200.00
Mojito	\$200.00
Margarita	\$180.00
Sangría	\$150.00
Bloody Mary	\$160.00

CÓCTELES CON MEZCAL HOUSE COCKTAILS WITH MEZCAL

Tamarindo Escondido	\$180.00
Sangre Oaxaqueña	\$180.00
Paloma Mezcal	\$150.00
Salmoncito	\$180.00
Cítricos	\$180.00
Mango Mezcal	\$180.00
Chocomezcal	\$180.00
Maracuya/Passion Fruit	\$180.00
Kiwi Mezcal	\$180.00
Jalapeño Mezcal	\$150.00

All our prices are in Mexican pesos and include 16% VAT.
We accept payments in cash (only in national currency) and credit or debit card
(Visa, Mastercard, American Express).

VINOS / WINE

TINTO / RED



ENSAMBLE ARENAL

Paralelo / Cabernet Sauvignon / Ensenada, México

\$1100.00

SCIELO

Ssyrah, Cabernet Sauvignon y Merlot/ Valle de Parras, Coahuila

\$990.00

CASA MADERO 3V

Cabernet Sauvignon, Merlot, Tempranillo/ Valle de parras Coahuila

\$190.00 \$890.00

PRUNO

Villacreces / Tempranillo+Cabernet Sauvignon / Ribera del Duero, España

\$850.00

ALTO DE PIOZ

Tempranillo / Cabernet Sauvignon / España

\$220.00 \$990.00

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VINOS / WINE

BLANCOS / WHITE



SILVANA

Chenin Blanc, Sauvignon Blanc, Viognier y Moscatel/ Valle de Guadalupe, México

\$990.00

CASA MADERO 2V

Casa Madero / Chenin blanc + Chardonnay / Coahuila, México

\$150.00 \$650.00

PASCAL ATTITUDE

100% Sauvignon Blanc / Vallée De La Loire , Francia.

\$1190.00

BOUZA DU REI

Albariño, España

\$220.00 \$990.00

ROSADO / ROSÉ



MARTIN BERDUGO ROSADO

Martin Berdugo / Tempranillo / Ribera del Duero, España

\$690.00

RU

Bodegas del Viento / Syrah+Cabernet Sauvignon+Merlot / Coahuila, México

\$700.00

LARROSA

Izadi / Garnacha / Rioja Alavesa, España

\$200.00 \$890.00

WHISPERING ANGEL

Château desclans/Grenache , Vermentino y Cinsalult/Francia

\$1,600.00

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VINOS / WINE

CHAMPAGNE/ESPUMOSO

 150 ml  750 ml

TAITTINGER BRUT RSV

Taittinger / Chardonnay+Pinot Meunier+Pinot Noir / Champagne, Francia

\$3,800.00

TAITTINGER ROSÉ

Taittinger / Pinot Meunier+Pinot Noir / Reims, Francia

\$4,800.00

ESPUMA DE PIEDRA BB

Casa de Piedra / Sauvignon Blanc / Valle de Guadalupe, México

\$360.00 \$1,650.00

MOET CHANDON BRUT

\$3,250.00

MOET ICE

\$3,900.00

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CERVEZA / BEER

CERVEZA ARTESANAL BIERCITO



ESCONDIDA

Blond ale

\$90.00

CERVEZA NACIONAL



VICTORIA

\$85.00

CORONA

\$85.00

MODELO ESPECIAL

\$85.00

TECATEL LIGHT

\$85.00

XX AMBAR

\$85.00

XX LAGER

\$85.00

INDIO

\$85.00

HEINEKEN

\$85.00

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MEZCAL

MEZCAL	AGAVE / REGIÓN	COPA	BOTELLA
VAGO (Emigdio Jarquin)	Espadín, Miahuatlán	\$120	\$1,550
VAGO (Joel Barriga)	Espadín, Tapanala, Oaxaca	\$120	\$1,550
VAGO (Olla de Barro)	Espadín, Sola de Vega	\$185	\$2,400
VAGO (Ensamble)	Espadín, Sola de Vega	\$190	\$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
LA ÚLTIMA Y NOS VAMOS	Espadín, Valles Centrales	\$290	\$3,480
BUEN SUCESO	Espadín, Oaxaca	\$220	\$2,700
LEJENDARIO DOMINGO	Espadín, San Luis Del Río	\$190	\$2,250
NEFELIBATA	Tepextate, Yautepec, Oaxaca	\$650	\$7,750
NEFELIBATA	Espadín, Yautepec, Oaxaca	\$260	\$3,100
CASA WABI	Tobalá, Sola De Vega	\$460	\$5,750
CORAZÓN DE HOJALATA	Espadín, Miahuatlan	\$210	\$8,500
SANTA PEDRERA	Espadín, Ejutla, Oaxaca	\$210	\$2,600
KOCH ESPADÍN	Espadín, S. Baltazar Guelavila	\$100	\$1,200
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