

# machomos

## ENTRADAS

### MARISCOS

#### Pulpo y Camarón al Bacanora

Shrimp and thin sliced octopus seasoned with a touch of our house sauce finished and flamed with bacanora at your table. (200g) \$489

#### Buñuelos de Camarón

Fried shrimp, mounted over a buñuelo, with cream, cheese, dressed with our special tamarindo sauce.

|       |       |
|-------|-------|
| 60 g  | 120 g |
| 3 pz  | 6 pz  |
| \$175 | \$299 |

#### Bocadillos de Atún

Sealed tuna pieces mounted over a buñuelo with a spread of salmon mousse sauced with sweet soy pepper sauce. (5 pcs) \$284 \*Limited availability\*

#### Tartár de Atún

Mounted fresh tuna and avocado bits, dressed in our mosky salsa with a slight hint of pepperoncino. (180g) \$268 \*Limited availability\*

#### Camarones Chigüili

Stewed shrimp in our beer and chili sauce accompanied with goat cheese dressing. (150g) \$265

#### Camarones Bañados

Floured and lightly fried shrimp, served with a hot sauce, green onion and lemon. (200g) \$388

#### Pulpo Bañado

Floured and lightly fried octopus, served with a hot sauce, green onion and lemon. (150g) \$329

#### Calamares Mochomos

Fried floured squid with paprika in our house sauce. (180g) \$256

#### Aguachile Alday de Camarón

Shrimp in a butterfly cut marinated with lime juice, hot sauce from the house and cilantro. (150g) \$239

#### Aguachile de Pulpo y Camarón

Fresh octopus and shrimp soaked in seafood sauce, red onion, cucumber, and topped with scallions. (250g) \$410

#### Tiradito de Atún

Fresh bluefin tuna, finished with our signature sweet and sour soy-based sauce, Sonoran güero chile, toasted sesame, and crispy cilantro. (70g) \$349

### TOSTADAS

#### Tostadas de Salmón

Corn toasted tortillas with salmon, marinated in ponzu and black sauce with avocado, leeks and chipotle mayonnaise. (150g - 3 pcs) \$239

#### Tostadas de Atún al Ajonjolí

Fresh tuna served with our special creamy sauce mounted over wonton toasts with avocado/mayo dressing, crowned with fried leek and crushed almond. (100g - 2 pcs) \$219

### QUESOS

#### Panela Ajonjolí

Fried panela cheese coated pieces with sesame seeds drizzled in a bittersweet soy sauce accompanied by "chile guero". (200g) \$209

#### Queso Artesanal Fundido

Crafted grated cheese on a skillet with toppings of chorizo, green pepper or mushrooms. Can be mixed. (200g) \$209

### CARNES

#### Piedra Caliente

Thin sliced fillet marinated over a sweet and sour sauce cooked on your table over a heated stone. (180g) \$475

#### Pizcas de Costilla

Slices of rib and portobello, served on a hot griddle, served in a sweet and sour sauce. (300g) \$329

#### Chicharrón de Rib Eye

Fried crispy chunks of rib eye cooked with onion and serrano pepper in our mix of black sauces. (280g) \$513

#### Mochomos

Fried shredded beef with caramelized onion with corn tortillas. Sonora Style. (150g) \$289

#### Aguachile de Rib Eye

Slices of rib eye, marinated in a sweet and sour sauce aguachile with a touch of habanero ash, topped with baby arugula and red onion feathers. (350g) \$699

#### Papada Marinada

Fine slices of roasted pork jowl, marinated with a unique recipe. (150g) \$229

### VEGETALES

#### Carpaccio de Portobello

Slices of portobello, parmesan and arugula, bathed in citrus vinaigrette. (180g) \$169

#### Coliflor Almendrada

Crispy cauliflower with a combination of demi-glace / A1 sauce topped with almonds accompanied with grilled zucchini slices. (300g) \$190

#### Carpaccio de Betabel

Thin beetroot slices, with a red wine vinaigrette decorated with red berries, arugula, goat cheese, and caramelized seeds. (180g) \$199

#### Coliflor Chigüili

Sautéed in a beer and chili sauce, served with a goat cheese-based dressing. (180g) \$199

#### Carpaccio de Calabaza

Dressed in a dehydrated tomato vinaigrette, accompanied by arugula and candied pumpkin seeds. (200g) \$189

### SOPAS

#### Sopa de Tortilla Sonorense

Based on a beef stew with shredded chihuahua cheese, avocado, sour cream, chipotle, and fried tortilla chips. (240g) \$159

#### Caldo de Queso

Chicken broth, with chunks of potatoes, regional cheese, and green peppers. (240g) \$149

## ENSALADAS

#### Torre de Betabel

Sliced cooked beetroot with slices of goat cheese mounted in a tower drizzled with our Mochomos vinaigrette sprinkled with crushed and fried almond decorated chinese parsley. (200g) \$209

#### Ensalada Mochomos

Spinach seasoned with balsamic vinaigrette and topped with almonds, goat cheese, cranberries & tangerine wedges. (180g) \$247

#### Ensalada de Pera

Mixture of lettuces, bacon, caramelized pumpkin seeds, fresh pear, strawberries, blue cheese, dressed with balsamic vinegar. (180g) \$259

## NUESTROS FILETES

## CARNES DE SONORA

All of our cuts include a complimentary house salad.

### Filete a la Mantequilla

Prime beef fillet medallions served with a butter sauce with chopped garlic, cilantro, parsley and a hint of lemon juice. (250g) \$698

### Filete Kawi

Topped with a blend of goat cheese and sun-dried tomato. (220g) \$719

### Filete Cereza

Prime beef fillet medallions served with unique and original cherry sauce. (250g) \$698

### Filete en su Jugo

Sealed beef fillet baked on its juices with a side of straw potatoes with mushrooms and maître butter. (250g) \$698

### Rib Eye a la Tabla

Prime rib eye steak grilled served on a mesquite table board with garlic butter with Sante Fe Grande Pepper. (400g) \$829

### Rib Eye Añejo

Prime rib eye steak dry aged for 21 days served with garlic butter with Santa Fe Grande Pepper. (700g) \$1,399

### Rib Eye Mochomos

Prime rib eye steak marinated with our special Mochomos sauce blend for 24 hrs. (400g) \$799

### Tomahawk

Bone-in rib eye served by Kilo, Mochomos style. (1 kg) \$1,799

### Costilla Cargada

Short rib slow cooked for 18 hours marinated with our original house recipe served with potato wages. \*Our sauce has papaya as an ingredient. (400g) \$664

### Arrachera

Grilled beef skirt with a side of potatoe wages, caramelized onion, grilled peppers and our special salsa. (280g) \$550

## DEL MAR

### Totoaba San Carlos

Totoaba loin marinated in sweet soy sauce, served with creamy rice. (200g) \$569

### Pulpo a las Brasas

Grilled octopus seasoned with paprika and Sonora style spice with a side of cherry tomatoes and galeana potatoes. (300g) \$613

### Salmón al Chipotle Dulce

Dressed with a sweet chipotle sauce, accompanied by cherry tomato and mashed potatoes. (200g) \$379

### Atún del Chef

Sealed tuna slice seasoned with cilantro made pesto, almonds with a side of saffron rice. (200g) \$342 \*Sujeto a disponibilidad\*

### Salmón al Perejil

Grilled Salmon slice seasoned and served with our unique fresh parsley sauce. (200g) \$379

## DE LA GRANJA

### Tomahawk de Cerdo

Bone-in pork Rib Eye served with our unique onion marmalade with mashed potatoes with chipotle and cheese. (400g) \$488

### Chamorro de Cerdo

Baked pork hindshank on our original Mochomos adobo served with mashed potatoes on the side. (400g) \$398

### Torre de Pollo al Tamarindo

Breast medallions mounted stuffed with a mix of cheese served with a tamarind/chiguili sauce on top over a bed of mashed potatoes. (300g) \$329

### Pollo en Salsa de Queso

Chicken breast served with a goat cheese sauce with buttery vegetables on the side. (300g) \$329

### Pork Chop

Pork chop Grilled with a side of mashed potatoes with a mushroom creamy sauce. (450g) \$429

## SIDES

|                   |       |
|-------------------|-------|
| Guacamole         | \$123 |
| Verduras al Grill | \$ 99 |
| Esparrágos        | \$161 |
| Puré de Papa      | \$ 79 |
| Papa Gajo         | \$ 79 |

# TACOS

## Tacos de Barbacoa de Res

Slow cooked beef served in a semi-golden corn tortilla with onion, cilantro and avocado.  
(150g - 3 pcs) \$239

## Tacos Sonorenses

Prime New York Steak slices served over flour tortilla crowned with a roasted green pepper, grated cheese and avocado slices.  
(150g - 3 pcs) \$298

## Tacos de Pulpo Bañado

Our exquisite "Pulpo Bañado" served over corn tortillas grated with cheese.  
(150g - 3 pcs) \$379

## Tacos de Marlin con Pulpo

A fresh selection of marlin and octopus a la planchet served on semi-golden crisp corn tortillas with a pumpkin seed and chile de arbol salsa.  
(185g - 3 pcs) \$269

## Tacos de Filete

Three taco order of prime steak fillet served on corn tortillas with a hint of garlic and pico de gallo and guacamole on the side.  
(180g - 3 pcs) \$549

## Tacos de Camarón al Chipotle

Tacos of shrimp sauced with a chipotle sauce on corn tortillas, grated cheese, garnered with cilantro.  
(150g - 3 pcs) \$247

## Tacos de Totoaba

On a freshly made corn tortilla, pico de gallo with cucumber and avocado.  
(150g - 3 pcs) \$349

## SIGNATURE DRINKS

### Bichi Cori

Maestro Dobel Blanco, tamarind, grapefruit juice, Ginger Birra and mint. 260ml \$239

### Mangychee

Mezcla 400 Conejos, Smirnoff, mango pulp, green tea, lychees. 180ml \$269

### San Gin

Roku, red wine, orange juice, blackberry, lemon soda. 180ml \$220

### Paloma Negra

Patrón Silver, citrus, agave, honey, activated charcoal, sea salt flower. 240ml \$259

### Jarrito Mochomos

Mezcal 400 Conejos, ginger, pineapple, lemon juice, tamarind foam, chamoy. 270 ml \$220

### Jamaizcal

Creyente Espadín Joven, Vermouth Rosso, hibiscus, lime, worm salt. 260ml \$220

### Mojito Pamma

Bushmills 10, red berries mix, kiwi, cranberry, spearmint. 260ml \$325

### Red Citrus

JW Black Label, watermelon liqueur, lemon juice, cranberry, raspberry, mint, blackcurrant. 180ml \$269

### Mezcalipha

Mezcal Unión, cucumber, lime, orange, chili powder. 270 ml \$220

### Spicy Margarita

Herradura Blanco, sangrita, sweet and sour, jalapeño, tajín. 150ml \$239

### Spicy Mango

Maestro Dobel Blanco, Ancho Reyes, Chile Ancho, agave honey, mango pulp, fresh lime. 150ml \$259

### Teki-Tahaya

Maestro Dobel Blanco, chile ancho liqueur, red dragon fruit, citrus juices. 165ml \$249