

machamos

ENTRADAS

MARISCOS

Buñuelos de Camarón

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

60 g	120 g
3 pzs	6 pzs
\$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 piezas) \$284 *Limited availability*

Camarones Mosky

Shrimp marinated in lemon, stuffed with avocado and our mix of salsas. (6 pzs) \$249

Tartár de Atún

Mounted fresh tuna and avocado bits, dressed in our mosky salsa with a slight hint of pepperoncino. (180g) \$249 *Limited availability*

Tiradito de Atún

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

Camarones Bañados

Floured and lightly fried shrimp, served with a hot sauce, green onion and lemon. (200g) \$298

Pulpo Bañado

Floured and lightly fried octopus, served with a hot sauce, green onion and lemon. (150g) \$289

Calamares Mochomos

Fried floured squid with paprika in our house sauce. (180g) \$259

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

TOSTADAS

Tostadas de Salmón

Corn toasted tortillas with salmon, marinated in ponzu and black sauce with avocado, leeks and chipotle mayonnaise. (150g - 3 piezas) \$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. (2 piezas) \$219

Tostada de Coliflor

Cauliflower pickled in a spicy vinaigrette drizzled with a habanero ash dressing. (3 piezas) \$198

QUESOS

Panela Ajonjolí

Fried panela cheese coated pieces with sesame seeds drizzled in a bittersweet soy sauce accompanied by "chile guero". (200g) \$199

Queso Artesanal Fundido

Crafted grated cheese on a skillet with toppings of chorizo, green pepper or mushrooms. Can be mixed. (200g) \$199

CARNES

Piedra Caliente

Thin sliced fillet marinated over a sweet and sour sauce cooked on your table over a heated stone. (180g) \$399

Chicharrón de Rib Eye

Fried crispy chunks of rib eye cooked with onion and serrano pepper in our mix of black sauces. (280g) \$498

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) \$189

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

Carpaccio de Calabaza

Dressed in a dehydrated tomato vinaigrette, accompanied by arugula and candied pumpkin seeds. (180g) \$249

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) \$148

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) \$239

Ensalada de Pera

Mixture of lettuces, bacon, caramelized pumpkin seeds, fresh pear, strawberries, blue cheese, dressed with balsamic vinegar. (180g) \$279

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 Almendra

Prime beef fillet medallions served with our special almond sauce and garnished on top with fried almonds and cheese. (250g) \$698

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 Santa 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. (800g) \$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

DE LA GRANJA

Totoaba San Carlos

Totoaba loin marinated in sweet soy sauce, served with creamy rice. (200g) \$590

Salmón al Perejil

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

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*

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

SIDES

Guacamole	\$119
Verduras al Grill	\$119
Esparrágos	\$159
Puré de Papa	\$ 79
Papa Gajo	\$ 79

EQUIPO

GERENTE GENERAL | SERGIO VILLALOBOS
GERENTE DE SERVICIO | CRISTIAN CORONADO
JEFE DE BARRA | ALFONSO TADEO
MIXÓLOGO | FERNANDO ESPINOSA

CHEF EJECUTIVO | JOSÉ LUIS
SOUS CHEF | TOMAS ROJAS
SOUS CHEF | DANIEL CACHO
DIRECTOR DE OPERACIONES | RUBÉN LUZ

TACOS

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 Marlín 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 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 Pulpo Bañado

Our exquisite "Pulpo Bañado" served over corn tortillas grated with cheese.

(150g - 3 pcs) \$379

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 Chipilones

Rib eye high choice en tortilla de harina recién hecha, mantequilla de ajo, guacamole y pico de gallo. (280g - 3 pcs) \$498

Tacos de Barbacoa de Res

Slow cooked beef served in a semi-golden corn tortilla with onion, cilantro and avocado.

(150g - 3 pcs) \$229

Tacos de Totoaba

On a freshly made corn tortilla, pico de gallo with cucumber and avocado.

(150g - 3 pcs) \$479

CERVEZA ARTESANAL

Mochomos Ultra	\$129
Mochomos IPA	\$129
Cielito Lindo Lager	\$120
Cielito Lindo Ipa	\$140
Cielito Lindo Session	\$140
Minerva Stout	\$99
Minerva Viena	\$99
Minerva Colonial	\$99
Minerva Pale Ale	\$100