

mochomos

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 pcs	6 pcs
\$168	\$319

Bocadillos de Atún

Sealed tuna pieces mounted over a buñuelo with a spread of salmon mousse sauced with sweet soy pepper sauce. (150 g) \$298

Camarones Mosky

Shrimp marinated in lemon, stuffed with avocado and our mix of salsas. (120 g) \$259

Tartár de Atún

Mounted fresh tuna and avocado bits, dressed in our mosky salsa with a slight hint of pepperoncino. (180g) \$299

Camarones Bañados

Floured and lightly fried shrimp, served with a hot sauce, green onion and lemon. (200g) \$398

Pulpo Bañado

Floured and lightly fried octopus, served with a hot sauce, green onion and lemon. (150g) \$498

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

Pulpo y Camarón al Bacanora

Flamed on your table with a touch of rosemary and lemon. (200 g) \$498

TOSTADAS

Tostadas de Salmón

Corn toasted tortillas with salmon, marinated in ponzu and black sauce with avocado, leeks and chipotle mayonnaise. (150g) \$259

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. (120g) \$229

Tostada de Coliflor

Cauliflower pickled in a spicy vinaigrette drizzled with a habanero ash dressing. (150g) \$198

QUESOS

Panela Ajonjolí

Fried panela cheese coated pieces with sesame seeds drizzled in a bittersweet soy sauce accompanied by "chile guero". (200g) \$219

Queso Artesanal Fundido

Crafted grated cheese on a skillet with toppings of chorizo, green pepper or mushrooms. Can be mixed. (200g) \$219

SOPAS

Sopa de Tortilla Sonorense

Based on a beef stew with shredded chihuahua cheese, avocado, sour cream, chipotle, and fried tortilla chips. (240g) \$178

Caldo de Queso

Chicken broth, with chunks of potatoes, regional cheese, and green peppers. (240g) \$169

CARNES

Piedra Caliente

Thin sliced fillet marinated over a sweet and sour sauce cooked on your table over a heated stone. (180g) \$499

Pizcas de Costilla

Slices of rib and portobello, served on a hot griddle, served in a sweet and sour sauce. (300g) \$289

Chicharrón de Rib Eye

Fried crispy chunks of rib eye cooked with onion and serrano pepper in our mix of black sauces. (280g) \$539

Mochomos

Fried shredded beef with caramelized onion with corn tortillas. Sonora Style. (150g) \$298

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. (400g) \$798

Papada Marinada

Fine slices of roasted pork jowl, marinated with a unique recipe. (150g) \$239

VEGETALES

Carpaccio de Portobello

Portobello slices, Parmesan, and arugula, drizzled with a 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) \$199

Carpaccio de Betabel

Thin beetroot slices, with a red wine vinaigrette decorated with red berries, arugula, goat cheese, and caramelized seeds. (180g) \$239

Coliflor Chigüili

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

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) \$219

Ensalada Mochomos

Spinach seasoned with balsamic vinaigrette and topped with almonds, goat cheese, cranberries & tangerine wedges. (180g) \$259

Ensalada de Pera

Mixture of lettuces, bacon, caramelized pumpkin seeds, fresh pear, strawberries, blue cheese, dressed with balsamic vinegar. (180g) \$269

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) \$729

Filete Cereza

Prime beef fillet medallions served with unique and original cherry sauce. (250g) \$729

Filete en su Jugo

Sealed beef fillet baked on its juices with a side of straw potatoes with mushrooms and maître butter. (250g) \$729

Filete Almendra

Prime beef fillet medallions served with our special almond sauce and garnished on top with fried almonds and cheese. (250g) \$729

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) \$879

Rib Eye Añejo

Prime rib eye steak dry aged for 21 days served with garlic butter with Santa Fe Grande Pepper. (800g) \$1,698

Rib Eye Mochomos

Prime rib eye steak marinated with our special Mochomos sauce blend for 24 hrs. (400g) \$898

Tomahawk

Bone-in rib eye served by Kilo, Mochomos style. (1 kg) \$1,898

Arrachera

Grilled beef skirt with a side of potatoe wages, caramelized onion, grilled peppers and our special salsa. (280g) \$578

Costilla Cargada

Short rib slow cooked for 18 hours marinated with our original house recipe served with potato wages. (400g) \$698

DEL MAR

Totoaba San Carlos

Totoaba loin marinated in sweet soy sauce, served with creamy rice. (200g) \$598

Salmón Alcaparrado

Salmon slice a la planche served over a baby spinach bed with fried buttered caper on top. (200g) \$389

Atún del Chef

Sealed tuna slice seasoned with cilantro made pesto, almonds with a side of saffron rice. (200g) \$359 *Subject to availability.*

Salmón al Chipotle Dulce

Dressed with a sweet chipotle sauce, accompanied by cherry tomato and mashed potatoes. (200g) \$398

Salmón Colorado

Lonja de salmón bañada con una salsa de Jamaica. (200g) \$389

Pescado a las Brasas

Coated in a dried chili adobo with Sonoran flavors, served with roasted vegetables. (200g) \$598

Pulpo a las Brasas

Octopus seasoned with paprika and Sonoran spices, served with cherry tomatoes. (300g) \$645

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) \$519

Chamorro de Cerdo

Baked pork hindshank on our original Mochomos adobo served with mashed potatoes on the side. (400g) \$449

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) \$349

Pollo en Salsa de Queso

Chicken breast served with a goat cheese sauce with buttery vegetables on the side. (300g) \$349

SIDES

Guacamole	\$129
Verduras al Grill	\$119
Espárragos	\$169
Puré de Papa	\$ 89
Papa Gajo	\$ 79
Papa Paja	\$ 60
Papa Cambray	\$ 99
Arroz	\$ 59
Arroz a la Crema	\$129
Ensalada Mixta	\$ 99
Espinaca a la Crema	\$ 89
Aguacate	\$ 99

Raw dishes are served at the customer's discretion and the risk involved. Our tortillas are handmade upon order. The weight of each dish is provided in its raw state. Due to the use of fresh and/or special ingredients, some dishes may not be available. All our prices include VAT. Prices are in Mexican National Currency.

TACOS

Tacos de Barbacoa de Res

Slow cooked beef served in a semi-golden corn tortilla with onion, cilantro and avocado.
(150g - 3 pcs) \$259

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) \$310

Tacos de Pulpo Bañado

Our exquisite "Pulpo Bañado" served over corn tortillas grated with cheese.
(150g - 3 pcs) \$389

Tacos Totoaba

On a freshly made corn tortilla, pico de gallo with cucumber and avocado.
(150g - 3 pcs) \$359

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) \$285

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) \$579

Tacos de Camarón al Chipotle

Tacos of shrimp sauced with a chipotle sauce on corn tortillas, grated cheese, garnered with cilantro.
(150g - 3 pcs) \$259

Tacos de Camaron al Cilantro

Served on a freshly made corn tortilla with a cheese crust, topped with a creamy cilantro sauce.
(150g - 3 pcs) \$259

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, tajin. 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