

# machomos

## 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 pz	6 pz
\$195	\$349

#### 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) \$498

#### Bocadillos de Atún

Sealed tuna pieces mounted over a buñuelo with a spread of salmon mousse sauced with sweet soy pepper sauce. (5 piezas) \$379 \*Limited availability\*

#### Camarones Mosky

Shrimp marinated in lemon, stuffed with avocado and our mix of salsas. (6 pzs) \$259

#### Tartár de Atún

Mounted fresh tuna and avocado bits, dressed in our mosky salsa with a slight hint of pepperoncino. (180g) \$389 \*Limited availability\*

#### Camarones Chigüili

Stewed shrimp in our beer and chili sauce accompanied with goat cheese dressing. (150g) \$279

#### 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

#### Calamares Mochomos

Fried floured squid with paprika in our house sauce. (180g) \$269

#### Aguachile Alday de Camarón

Shrimp in a butterfly cut marinated with lime juice, hot sauce from the house and cilantro. (150g) \$256

#### 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, with our house-made sweet and sour sauce, featuring Sonora yellow chile, toasted sesame seeds, and fried cilantro. (70g) \$349

### 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

#### Panela Frito

Regional fried floured panela cheese mounted over a base of green peppers with corn tortillas. (200g) \$198

### SOPAS

#### Sopa de Tortilla Sonorense

Based on a beef stew with shredded chihuahua cheese, avocado, sour cream, chipotle, and fried tortilla chips. (240g) \$179

#### 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. (150g) \$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) \$269

### 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) \$199

#### Carpaccio de Betabel

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

#### Carpaccio de Calabaza

Dressed in a dehydrated tomato vinaigrette, accompanied by arugula and candied pumpkin seeds. (180g) \$259

### TOSTADAS

#### Tostadas de Salmón

Corn toasted tortillas with salmon, marinated in ponzu and black sauce with avocado, leeks and chipotle mayonnaise. (150g - 3 piezas) \$249

#### 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) \$239

#### Tostada de Coliflor

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

## 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) \$249

#### 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) \$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) \$729

### Filete Almendra

Prime beef fillet medallions served with our special almond sauce and garnished on top with fried almonds and cheese. (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

### 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) \$1,678

### 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

### 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) \$698

### Arrachera

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

## DEL MAR

## DE LA GRANJA

### Totoaba San Carlos

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

### Salmón Colorado

Salmon slice cooked with our original sweet hibiscus sauce with a little hint of pepperoncino, crowned with two salmon rinds on top. (200g) \$389

### Salmón al Chipotle Dulce

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

### Atún del Chef

Sealed tuna slice seasoned with cilantro made pesto, almonds with a side of saffron rice. (200g) \$469 \*Sujeto a disponibilidad\*

### Totoaba al Grill

Totoaba fillet with the house's special seasoning, accompanied by a salad with raspberry vinaigrette. (200g) \$598

### 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

### Espárragos a la Ronca

Chicken wrapped asparagus dressed with a sweet and sour sauce served over saffron rice. (300g) \$269

## SIDES

Guacamole	\$129
Verduras al Grill	\$119
Espárragos	\$169
Puré de Papa	\$ 99
Papa Gajo	\$ 79

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 piezas) \$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 piezas) \$344

## Tacos de Pulpo Bañado

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

(150g - 3 piezas) \$389

## Tacos Chipilones

High choice ribeye in a freshly made flour tortilla, garlic butter, guacamole, and pico de gallo. (280g - 3 piezas) \$498

## 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 piezas) \$279

## 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 piezas) \$579

## Tacos de Camarón al Chipotle

Tacos of shrimp sauced with a chipotle sauce on corn tortillas, grated cheese, garnered with cilantro.

(150g - 3 piezas) \$259

## Tacos de Totoaba

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

(150g - 3 piezas) \$359

## 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