

machamos

ENTRADAS

MARISCOS

Buñuelos de Camarón

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

60 g 3 pz	120 g 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) \$489

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) \$228

Tartár de Atún

Mounted fresh tuna and avocado bits, dressed in our mosky salsa with a slight hint of pepperoncino. (180g) \$289 *Limited availability*

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) \$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, 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 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

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) \$209

CARNES

Piedra Caliente

Thin sliced fillet marinated over a sweet and sour sauce cooked on your table over a heated stone. (180g) \$299

Pizcas de Costilla

Slices of rib and portobello, served on a hot griddle, served in a sweet and sour sauce. (150g) \$298

Chicharrón de Rib Eye

Fried crispy chunks of rib eye cooked with onion and serrano pepper in our mix of black sauces. (280g) \$428

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. (400g) \$598

Papada Marinada

Fine slices of roasted pork jowl, marinated with a unique recipe. (150g) \$269

VEGETALES

Coliflor Almendrada

Crispy cauliflower with a combination of demi-glace / A1 sauce topped with almonds accompanied with grilled zucchini slices. (300g) \$198

Carpaccio de Betabel

Thin beetroot slices, with a red wine vinaigrette decorated with red berries, arugula, goat cheese, and caramelized seeds. (180g) \$228

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) \$179

Caldo de Queso

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

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) \$249

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. (220g) \$628

Filete Almendra

Prime beef fillet medallions served with our special almond sauce and garnished on top with fried almonds and cheese. (220g) \$628

Filete en su Jugo

Sealed beef fillet baked on its juices with a side of straw potatoes with mushrooms and maître butter. (220g) \$628

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) \$799

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

Arrachera

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

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

DEL MAR

Totoaba San Carlos

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

Salmón Alcaparrado

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

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) \$379

Atún del Chef

Sealed tuna slice seasoned with cilantro made pesto, almonds with a side of saffron rice. (200g) \$389 *Sujeto a disponibilidad*

Totoaba al Grill

Totoaba fillet with the house's special seasoning, accompanied by a salad with raspberry vinaigrette. (200g) \$548

Pulpo a las Brasas

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

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

SIDES

Guacamole	\$129
Verduras al Grill	\$199
Espárragos	\$161
Puré de Papa	\$ 99
Papa Gajo	\$ 89

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) \$359

Tacos de Pulpo Bañado

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

(150g - 3 piezas) \$369

Tacos Chipilones

Rib eye high choice en tortilla de harina recién hecha, mantequilla de ajo, guacamole y pico de gallo. (280g - 3 piezas) \$479

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) \$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 piezas) \$398

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) \$342

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 \$219

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 \$219

Jamaizcal

Creyente Espadín Joven, Vermouth Rosso, hibiscus, lime, worm salt. 260ml \$219

Mojito Pamma

Bushmills 10, red berries mix, kiwi, cranberry, spearmint. 260ml \$319

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 \$219

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