



We are inspired by the ingredients produced in our region, one with many climates and a lot of richness in flora and fauna species.

In our evening menu you will find a variety of delicious cheeses, mushrooms, and meats, accompanied by vegetables, and decorated by flowers and some fruits. We are proud to say we find most of these ingredients nearby made by families that transform the land's virtues into high quality products, often sustainable, organic or cage free.

Our kitchen turns these ingredients into contemporary dishes, for which we've curated some wines, distilled drinks, craft beers and signature cocktails, so you're able to have a memorable experience with all your senses.

Now, about our name, we got it from a tree you will find by looking around: cuajote *Bursera multijuga*, also known as 'yellow cuajote' and 'red papelillo' (thin piece of paper). You'll be able to identify it because of its peculiar skin that can look intense green but also as red as clay, because of its peels.

We hope you feel welcomed by the nature that surrounds us, by our kitchen, our home, and our region, but most of all by our people.

Welcome to Cuaxiote!

## A vertical strip of a repeating geometric pattern in black and white. The pattern includes various shapes such as triangles, diamonds, circles, and stylized figures. The text "CUAXIOTE" is visible in the center, rendered in a bold, sans-serif font. The pattern is dense and covers the entire vertical strip.

Selection of fresh leaves dressed with the classic Caesar vinaigrette, topped with grilled chicken, thin slices of Parmesan cheese and crispy golden breadcrumbs.

Layers of fresh avocado, thin slices of onion, diced tuna, and watermelon, all drizzled with seasoned soy sauce and topped with a touch of toasted sesame seeds.

A selection of fresh greens dressed in a red wine vinaigrette. Served with fresh berries, feta cheese, and a crispy touch of toasted seeds.

Seared rib eye and fresh fish slices, shrimp with lime, avocado, cucumber and red onion, seasoned with chiltepin chili sauce, spiced mayo and corn chips.

Baked piglet on corn tortillas, sided with avocado, sauce and fried chili peppers. 3pz

Fresh pickled shrimps covered in our green aguachile sauce: lime, cucumber and red onion, served over a potato fried taco.

### **POZOLE ON A DRY TORTILLA | \$109**

Pozole Colima style: white, dry and mixed with meat, served on a corn raspada, garnished with onions, purple cabbage, radish and Yahuallica chili sauce.

### **ROASTED CAULIFLOWER | \$169**

Cauliflower and vegetables cooked to perfection in our stone oven, served on a soft curd and creamy jocoque, garnished with chimichurri dressing, golden breadcrumbs and toasted seeds.

### **RIB EYE RINDS | \$249**

Crispy rib eye served with guacamole, onion, cherry tomatoes, and some cilantro. 200 g

## *Main Dishes*

### **SUSTAINABLE FISH | \$289**

Filletted and cooked on the grill, served with a variety of sprouts, a butter and lime salsa and a smoked beet puree.

### **FILET MIGNON | \$289**

Beef filet seared to perfection with select spices, served with a warm spinach salad and creamy mashed potatoes with smoked bacon and cheeses from Comala.

### **CUAXIOTE MOLE | \$229**

Roasted chicken breast served on Cuaxiote mole, garnished with sesame seeds, and served with our creamy, buttery rice.

### **SALMON | \$299**

200 g of grilled salmon fillet, drizzled with an orange and white wine reduction. Served over herb-infused mashed potatoes with pesto and accompanied by sweet and sour vegetables.

### **LASAGNA BOLOGNESE | \$259**

Home-made pasta with 350 g of meat in a rich tomato and béchamel sauce, gratinéed with a selection cheeses from Comala.

Thank you for your visit!

Served with lettuce and spinach leaves, and a slice of oven-toasted rustic bread.

### **TATEMADO CASSEROLE | \$219**

Traditional tatemado recipe from Colima, served with jamaica pickled onions, fried beans and corn, and handmade tortillas. 200 g

### **ROASTED BEEF SHANK WITH PASTA | \$279**

Slow cooked in the oven and finished on the roaster, served on top of our homemade pasta, and bread slices.

### **MUSHROOM PASTA | \$259**

Zetas stew with mushrooms served on freshly made pasta, bathed in a soft mushroom cream and topped with Parmesan cheese. Served with loaf bread.

### **CUAXIOTE BURGER | \$289**

Beef burger on brioche bread, homemade barbecue sauce, provolone cheese and our burger sauce made with bacon and caramelized onion, served with lettuce leaves and potato wedges. 220 g

### **COMALA CHEESE PIZZA | \$249**

Homemade sourdough, pomodoro sauce and a combination of regional cheeses: adobe, panela, and semi seco.

### **SHORE PIZZA | \$279**

Sourdough, pomodoro sauce, melty cheese, charbroiled shrimps, chiltepin pepper's butter and hoja santa.

## *Steaks*

Our selection of steaks is served with mashed potatoes covered in cheese, and your choice of grilled vegetables or fresh salad.

### **PICANÑA (Top Sirloin Cap) 400 g | \$420**

### **RIB EYE STERLING 400 g | \$745**

### **NATIONAL RIB EYE 400 g | \$460**

### **VACÍO (Flank Steak) 400 g | \$389**

## *Dessert*

### **CACAO PARADISE | \$139**

Chocolate biscuit filled with chocolate cream and berries jam, covered in Rey Amargo chocolate sauce.

### **KEY LIME PIE | \$119**

Lemon tart with a thick lemon sauce and broiled meringue.

### **PASSIONFRUIT PIE | \$159**

Passion fruit cheesecake with cookie crumble, vanilla ice cream and fresh passion fruit puree.

### **SWEET COFFEE FIELDS | \$129**

Spongy coffee cake on top of vanilla sauce and salted caramel, fresh raspberry, and toasted meringue bites.