



Our cuisine is inspired by the traditional food of our region, one with many climates and a lot of richness in flora and fauna species.

The proposal for breakfast parts from what we call “milpa”, which refers to an agricultural system to harvest a variety of corn, beans and chili. We often combine these elements with eggs, seasonal fruits, and dairy like jocoque – a cultured cream – or fresh and aged cheeses.

We find most of our ingredients nearby, made by families that transform the land’s virtues into high quality products.

Our kitchen turns these ingredients into traditional and contemporary dishes, so – along with enjoying the sight and sound of the place that hosts us –, you’re able to live a memorable experience with us.

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!

House Bread

Classic conchita | \$22

Guava roll | \$39

Nut and dulce de leche pound cake | \$35

Lemon cake with chia | \$22

Mixed berry pound cake | \$38

Chocolate puff pastry | 35

Chocolate chip cookie | \$42

Pistaccio croissant | \$35

Sweet Breakfasts

FRUIT PLATE | \$114

Fruits and Greek yogurt with curd, caramelized pumpkin seeds and a touch of honeybee.

FRENCH TOAST | \$154

Brioche bread topped with English cream, fruits and vanilla ice cream.

MONTECRISTO SÁNDWICH | \$246

French toast filled with adobera cheese, bacon and a little mustard, topped with maple syrup and garnished with fruit.

PANCAKES | \$142

With fruit, butter, jam, and maple syrup.

For Sharing

TACOS OLVIDADOS | \$129

Charbroiled, filled with puerco beans and chistorra, with cheese and guacamole.

PICADITAS | \$119

Order of 4 small corn sopes, covered with refried beans and corn, bathed in jocoque and topped with aged cheese.



Non-Alcoholic Drinks

Lemonade | \$52

Orangeade | \$52

Grapefruit soda | \$52

Berries lemonade | \$69

Passionfruit lemonade | \$69

Sodas | \$42

Orange juice | \$49

Carrot juice | \$49

Green juice | \$55

Grapefruit juice | \$55

Cimarron juice | \$59

With orange, brambleberry, raspberry, and basil.

Gallo smoothie | \$69

With orange, mango, banana, Greek yogurt and walnuts.

Coyote smoothie | \$81

Cocoa, hazelnut, plantain and coconut milk.

From Our Bar

Carajillo with Licor 43 | \$185

Irish Carajillo | \$195

Carajilla | \$195

Bailey's Frappe | \$139

Mimosa | \$175

Season fruit cooler | \$105

CRISPY TATEMADO | \$169

Four rolled corn tortillas filled with our version of tatemado colimote, covered in sour cream and avocado sauce, topped with onion pickled in fresh habanero.

Main Dishes

CHILAQUILES COLIMOTES | \$139

Fresh tortilla chips scrambled with eggs, covered with charbroiled green tomato sauce; sour cream, aged cheese, and fresh red onion on top with a side of beans and corn. This is how we eat them here in Colima!

GREEN CHILAQUILES | \$139

Fresh tortilla chips covered with roasted green tomato sauce over refried beans and corn; sour cream, adobera cheese and some cilantro leaves on top, with a fried or scrambled egg.

Add chicken, tatemado or skirt steak | \$49

RED CHILAQUILES | \$139

Fresh tortilla chips covered with roasted tomato and morita chili sauce over a refried beans and corn layer; sour cream, adobera cheese and some cilantro leaves on top, with a fried or scrambled egg.

Add chicken, tatemado or skirt steak | \$49

CUAXIOTE OMELETTE | \$159

Served over Cuaxiote mole, filled with spinach and adobera cheese, topped with pancetta, potatoes and bell pepper, and a mix of spinach and lettuce.

MENQUICHE OMELETTE | \$149

Served over tomato sauce, filled with adobera cheese, sautéed mushrooms with epazote, poblano and jocoque, sided with potatoes and bell pepper, and a mix of spinach and lettuce.

CAMPIRANO OMELETTE | \$139

Filled with goat cheese, spinach and chorizo, served with chimichurri and sour cream, sided with potatoes and bell pepper, and a mix of spinach and lettuce.

HUEVOS RANCHEROS | \$129

Dos huevos estrellados sobre tortillas de maíz fritas, con una base de frijoles con elote y bañados en salsa de jitomate.

EGGS SAN MIGUEL | \$149

Casserole with fried eggs, refried beans and plantain covered with charbroiled green tomato sauce and adobera cheese.

AVOCADO TOAST | \$139

Loaf with an avocado layer, poached egg, bacon and a mix of spinach and lettuce.

TATEMADO CASSEROLE | \$219

Our take on Colima's tatemado, served on a casserole with pickled onions on lime juice and hibiscus, sided with refried beans with corn and handmade tortillas.

GREEN ENCHILADAS | \$129

Panela cheese or chicken enchiladas coated with charbroiled green tomato sauce, aged cheese, sour cream and toasted almond.

Add a poached egg | \$19

ENCHILADAS COLIMOTAS | \$179

Fried enchiladas filled with tradicional picadillo from Colima, covered with Cuaxiote mole and toasted seeds.

ENCACAHUATADAS | \$149

Filled with chicken, covered in our regional pipian, sour cream, aged cheese and toasted almonds on top.

HOUSE GORDITAS | \$219

Two fried corn gorditas, one filled with mushrooms with cheese and the other with shredded meat in red sauce with gratin cheese. Accompanied by spicy green tomato sauce.

Hot Beverages

French Press | \$75

Café de olla | \$55

Americano | \$44

Espresso | \$38

Doble Espresso | \$48

Espresso with a dash of milk | \$44

Latte | \$55

Capuccino | \$55

Moca | \$59

Macchiato | \$45

Affogato | \$69

Irish | \$139

Hot chocolate | \$49

Tea | \$49

Chai tea | \$55

Matcha tea | \$55

Tisane | \$75

Sparkling Mineral Water

Topo Chico | \$45

Agua de Piedra (still) | \$105

Agua de Piedra | \$109

Lahar | \$ 79

Perrier | \$69