Mexico with soul

LARRIERA IS BORN FROM FIRE, FROM COURAGE & FROM THE ELEGANCE OF A WOMAN WHO WALKS WITH HER HEAD HELD HIGH

They say she moves with composure, with strength and style; that though her stride is free, her presence commands. Her gaze disarms and her steps leave silence in their wake

She was force in times of war, and today she is presence at the table. A woman who honors the weight of her roots and is not afraid to lift them higher

Her blood is mestiza,
her skin is history,
and her voice is memory.



Her kitchen goes beyond precise recipes and turns them into tradition served with refinement, with heart and with pride. She has the gift of offering what people didn't yet know they needed.

Larriera pays tribute to Mexico, a Mexico that defies the notion that the traditional cannot be majestic. A Mexico overflowing with strength, beauty and character.

Larriera is flavor, history and force. Larriera is Mexico at its finest.

LARRIERA

STARTERS

BUTTER-SAUTÉED ESCAMOLES
120 g escamoles in butter and epazote.

FRIED BRAIDED CHEESE
180 g, Gouda and Oaxaca cheese in Japanese panko, fried over green huatape, topped with leek and potato.

GARLIC MUSHROOMS
200 g, wild mushrooms in olive oil, guajillo, garlic, fresh lemon and a touch of white wine.

RAMOS CHICHARRON IN GREEN SAUCE
180 g, crispy pork cheek chicharrón over fire-roasted green salsa.

MOLCAJETE WITH HOMEMANDE GUACAMOLE
250 g, Hass avocado, freshly prepared.

With chistorra [100 g]
With chapulines [30 g]
With Ramos chicharrón [100 g]

QUESO FUNDIDO
250 g, Gouda and Oaxaca cheese.

With wild mushrooms [100 g]
With chistorra [100 g]
With roasted poblano strips [100 g]

LARRIERA-STYLE GREEN FIDEO SECO
200 g, vermicelli fried in green salsa, sour cream, ranchero cheese and avocado, with crispy tortilla chips.

TUNA TOSTADA
With caramelized onion and chipotle mayo.

SHRIMP & CLAM BLACK "TATEMADO" AGUACHILE
150 g butterfly shrimp, 80 g clam, fire-roasted tortilla, Persian cucumber, fresh lime, serrano, cilantro, onion and fanned avocado.

SHAVED SEA SNAIL
100 g, thinly sliced snail, olive oil, fresh lime, onion, cilantro and black sauces.

SOUPS

TORTILLA SOUP
200 ml, traditional recipe , with a house touch.

ARRIERA LENTIL SOUP
200 ml, chorizo, bacon, carrot, Serrano ham, potato and a touch of vinegar.

BEEF JUS
200 ml, a house favorite.

MANOLO'S BLACK BEAN SOUP WITH SERRANO CRISP
200 ml, with vermicelli and Serrano ham.

BONE MARROW SOUP
200 ml, beef fumet, chipotle and vegetables. On the side: onion, cilantro and green chili.

SALADS

CAESAR SALAD
The classic

With chicken [120 g]
With shrimp [120 g]

CACTUS PADDLE SALAD
200 g, sea salt-cured cactus paddle, cilantro, onion, tomato, fresh cheese, thyme, oregano, olive oil and red wine vinaigrette.

BEET CARPACCIO 150 g

SHRIMP-STUFFED AVOCADO
400 g, Hass avocado with a fire-roasted tortilla crust, stuffed with chipotle shrimp, grandmother's recipe.

GRILLED BABY VEGETABLES
200 g, mixed baby vegetables, Maldon salt and olive oil.

TACOS AND QUESADILLAS

LARRIERA

MEXICAN-STYLE BEEF TONGUE TACOS (3 PCS) 150 g

VILLAMELON TACOS (3 PCS) 150 g

CECINA TACOS (3 PCS) 250 g

RIB EYE GAONERA (1 PC) 150 g
In a cheese crust.

GOVERNOR TACO (1 PC) 150 g
In a cheese crust. Poblano sofrito, onion, tomato and shrimp, wrapped in a cheese crust on a flour tortilla.

WE BELIEVE IN FOOD

BORN FROM
RESPECT

STRENGTH, BEAUTY AND CHARACTER

FLAVOR, HISTORY AND PRESENCE

Tradition at its finest

FROM THE GRILL

MARINATED QUAIL
4 pcs, marinated in olive oil, garlic and parsley, finished on the grill.

RIB EYE
500 g
1 kg

NEW YORK
500 g
1 kg

VERLASSO SALMON FILLET
200g

IMPORTED YELLOWFIN TUNA STEAK 200g

MARINATED POUSSIN 1 pza.

BERKSHIRE LOIN CHOP 400 gr

CENTER CUT BEEF TENDERLOIN 250g

YECAPIXTLA CECINA 250 g

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MAIN COURSE

LARRIERA

OLD-STYLE BEEF STEW
200 g beef fillet, slow-braised with onion, carrot, leek, celery, baby potato, olive oil, spring onion, asparagus, red wine and brandy.

BRAISED BEEF TONGUE
180 g, choice of: Chipotle, Veracruzana or Green Sauce

ADOBO PORK SHANK (SERVES 2)
1 pc, marinated in guajillo sauce, slow-cooked, served with rice and pot beans.

U-8 SHRIMP YOUR WAY
300 g approx. Choice of: Garlic Sauce, Roasted Garlic, Veracruzana, Three-Chili Sauce or Pan-Seared.

SEASONAL FISH YOUR WAY
200 g, choice of: Garlic Sauce, Roasted Garlic, Veracruzana, Three-Chili Sauce or Pan-Seared.

THIN CUT STEAK AU GRATIN
150 g grilled beef, refried beans, chistorra, green salsa and Gouda gratin.

SESAME & TAMARIND CRUSTED VELASSO SALMON
200 g, duet of sesame crust, finished with tamarind-chipotle sauce.

STEAK TAMPIQUEÑA
250 g with roasted pepper strips, beans and mole sauce.

FARMED TOTOABA IN A DUO OF MOLES
200 g, grilled and finished with pipián and coloradito mole.

BEEF MEDALLION YOUR WAY
250 g, choice of: Sherry, Stone-Ground Mustard & Cilantro, Lime, Chemita or Three-Chili Sauce.

PORK SHANK IN MOLE COLORADITO
200 g, TIF Certificate, in coloradito mole.

MILK FED CHICKEN IN MOLE POBLANO
300 g approx.

IBERIAN PORK PRESA IN GREEN PIPIAN 200 g

OAXACAN BLACK MOLE LOIN CHOP
500 g, TIF Certificate, grilled and oven-finished, drizzled with black mole.

PORK TENDERLOIN IN PURSLANE SAUCE
200 g, TIF Certificate, pan-seared, finished with a delicate purslane sauce.

COCHINITA PIBIL FOR TACOS 250 g

Tradition at its finest

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BEAUTY AND
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SIDES

- **CHARRO BEANS** 120 g
- **WHITE OR RED RICE** 400 g
- **FRENCH FRIES** 200 g
- **TRUFFLE FRENCH FRIES** 200 g
- **CREAMY SPINACH** 120 g
- **CREAMY POBLANO PEPPER STRIPS** 120 g
- **GRILLED SWEET CORN** 1 pza.
- **MASHED POTATOES** 120 g
- **GRILLED ASPARAGUS** 150 g
- **HOUSE MIXED SALAD** 100 g

SALSA MENU (60 g)

- **SALSA MACHA WITH TOASTED CHAPULIN**
- **FIRE-ROASTED RED MOLCAJETE SALSA**
- **ARRIERA GREEN SALSA**
- **CREAMY HABANERO**
- **HABANERO GUACAMOLE**
- **SALSA BORRACHA** (WEEKENDS ONLY)

KIDS MENU

- **LENTIL SOUP** 100 ml
- **CREAMY SPAGHETTI** 150 g
- **BUTTERED SPAGHETTI** 150 g
- **MINI BEEF STEAK** 100 g
- **CHICKEN MILANESE** 150 g

Roots, fire and presence.

LARRIERA

TRADICIÓN
DE ALTURA

MEXICAN CUISINE — PASEO DE LA REPÚBLICA , QRO.