

# Cielo Tinto

## APPETIZERS

<b>TUNA TOSTADA</b> Fresh tuna tostadas on chipotle dressing, with fried leek and avocado (1 piece / .11 lb)	\$90	<b>BEEF FILLET TIRADITO</b> Sealing fillet with Serrano chile and fried garlic (.55 lb)	\$320
<b>DUCK BURRITO</b> Stuffed with duck breast served with sauce, raspberry jam and chipotle chili (3 pieces/.25 lb)	\$245	<b>GARLIC OCTOPUS TOSTADA</b> Octopus with garlic tostada (1 piece/.11 lb)	\$90
<b>ARTICHOKE (SEASONAL)</b> Served in house vinaigrette (1 piece / .55 lb)	\$180	<b>MORITA PEPPER</b> Breaded chillies filled with chorizo, cheese and cream (6 pieces/.52 lb)	\$210
<b>SERRANO HAM TAPAS</b> Serrano ham with manchego cheese, Philadelphia and oregano (5 pieces / .33 lb)	\$195	<b>GRATED CHEESE</b> With chistorra and mushrooms (.55 lb)	\$180
<b>ANT EGGS (SEASONAL)</b> Insect caviar fried in butter served with guacamole (.26 lb)	\$395	<b>GRILLED PANELA CHEESE</b> Served with tomato with oregano & olive oil (.45 lb)	\$180
<b>TUETANOS CANAL</b> Bone marrow (2 pieces)	\$180	<b>PROVOLONE CHEESE</b> Grilled with olive oil and 3 peppers (.40 lb)	\$190
<b>With escamoles (seasonal)</b>	\$315		

## SOUPS AND CREAMS

<b>SOPA AZTECA</b> The classic but better (280 ml)	\$105	<b>ROASTED TOMATO CREAM</b> Creamy soup of tomatoes (280 ml)	\$110
<b>NOODLE &amp; BLACK BEANS SOUP</b> Fideo soup (280 ml)	\$95	<b>PALMITOS CREAM</b> Creamy soup of palmetto (280 ml)	\$110

## STUFFED PEPPERS

<b>CHILE HOJALDRADO</b> \$285 Chilli stuffed with crab in puff pastry crust (1 piece)	<b>CHILE EN NOGADA</b> \$300 With picadillo, topped with a walnut-based cream	<b>CHILE VENTILLA</b> \$200 Traditional Mexican recipe (1 piece)
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## TACOS

<b>SHRIMP TACOS</b> Coated shrimps, served with red cabbage & house chimichurri (3 pz/150 g)	\$250
<b>PORK TACOS</b> Served on corn tortillas (3 pz / 150 g)	\$275
<b>VILLA MELON TACOS</b> Cecina, fillet, chistorra & villamelon souce (3 pz/ 150 g)	\$200
<b>FILLET WITH MARROW TACOS</b> With corn tortillas (3 pz / 150 g)	\$210

## SALADS

<b>MIXED FRUITS</b> Mixed lettuce with apple, strawberry, grapes avocado and sweet nuts (.40 lb)	\$170
<b>STRAWBERRY</b> Romaine Lettuce, strawberry, nuts, manchego cheese And strawberry vinaigrette (.40 lb)	\$165
<b>ESPAÑOLA</b> Letucce, serrano ham, blueberry, almonds, parmesan cheese and honey vinaigrette (.40 lb)	\$180
<b>CAESAR</b> Caesar salad with or without chicken, romaine lettuce, Caesar dressing, croutons and parmesan cheese (.40 lb)	\$155

## PASTAS

*Pastas*

**WHITE PINION FUSSILLI** \$215  
White pinion, palmito & dried  
tomato (.48 lb)

**SHRIMP FETUCCINI** \$260  
With cherry tomato &  
parmesan cheese (.48 lb)

**FETUCCINI SPINACH** \$190  
Creamy spinach sauce  
and manchego grated  
cheese (.48 lb)

## CASUAL FOOD

*Casual Food*

**CHEESE OR CHICHARRON EMPANADA** \$95  
Stuffed with cheese or chicharron  
(1 piece / .40 lb)

**CHICHARRON CHALUPAS** \$165  
Corn chalupa with refried black  
beans & aldilla chicharron (3 pieces /  
.45 lb)

**FLANK STEAK QUESADILLAS** \$210  
Served with flank steak (2 pieces /  
.28 lb)

**ENCHILADAS POTOSINAS** \$195  
Accompanied with guacamole and  
beans (5 pieces / .55 lb)

**SALMON ENCHILADAS** \$220  
Stuffed salmon, nopal, potatoes and  
panela cheese (3 pieces, / .40 lb)

**FRIED OCTOPUS** \$350  
With grilled nopal & corn tortillas (.55  
lb)

## SEA FOOD

*Sea Food*

**COCONUT SHRIMPS** \$350  
Breaded with coconut (.45 lb)

**CHIPOTLE SHRIMPS** \$350  
Shrimps bathed in chipotle sauce  
(.45 lb)

**TRES QUESOS SHRIMPS** \$350  
Shrimps with 3 types of cheeses  
(.45 lb)

**TUNA LOIN** \$340  
Sealed served with rice (.48 Lb)

**SALMON TOPPED WITH  
BLACK SESAME** \$345  
Served on mango sauce  
accompanied with rice (.48 lb)

**CHIPOTLE SALMON** \$345  
Bathed in chipotle sauce (.48 lb)

**TRES QUESOS SALMON** \$345  
With 3 types of cheese (.48 lb)

## POULTRY

*Poultry*

**CHIPOTLE CHICKEN BREAST** \$275  
Stuffed with cheese,  
bacon and breaded  
accompanied with  
chipotle sauce (.60 lb)

**MANGO CHICKEN BREAST** \$286  
Stuffed with shrimps and  
philadelphia bathed in  
mango sauce, tree peper  
and some cinnamon (.60

**VENTILLA CHICKEN BREAST** \$275  
Breaded and stuffed with  
chili ventilla (.60 lb)

## MEAT AND GRILL

*Meat and Grill*

**GRILLED SHRIMP** \$350  
(.48 lb)

**GRILLED SALMON** \$345  
(.48 lb)

**GRILLED OCTOPUS** \$350  
Marinated with citrus and  
paprika (.55 lb)

**IMPORTED FLANK STEAK** \$350  
Grilled (.66 lb)

**RIB EYE HIGH CHOICE** \$590  
High choice steak (.90 lb)

**CAZADORES PORK SHANK** \$335  
Marinated pork leg (1.4 lb)

**TAMPIQUEÑA CIELO TINTO** \$340  
Savannah steak accompanied with  
enchiladas potosinas, guacamole  
and beans (.48 lb)

**CIELO TINTO FILLET** \$360  
Ensalsa de nopal y tomatillo  
tatemado (.55 lb)

**TRES QUESOS FILLET** \$360  
Covered with a cheese-based  
sauce (.55 lb)

**TUETANO FILLET** \$360  
Bathed in bone marrow sauce (.55  
lb)

**PEPPER STEAK** \$360  
Bathed in pepper sauce (.55 lb)