



ARANGO

APPETIZERS

GUACAMOLE \$200

WITH PORK BELLY (100GR) + \$75

WITH GRASSHOPPERS (20 GR) + \$60

WITH RIB EYE CRACKLING (100GR) + \$120

BLACK ESQUITES \$250

WITH BEEF (70G), HABANERO MAYO AND SHEEP'S CHEESE

QUESO FUNDIDO \$220

WITH ROASTED PEPPERS (100GR) + \$20

WITH CHISTORRA (100GR) + \$40

TRIBILÍN (250 GR) \$380

SHRIMP, ARRACHERA AND SAUTÉED CHISTORRA, WITH SERRANO CHILE SAUCE, CRISPY ONION AND AVOCADO

SURF & TURF TOSTADAS \$290

TWO PIECES OF RAW BEEF FILET AND SHRIMP WITH BLACK SALSA MACHA AND GUACAMOLE

AGUACHILE ROJO \$310

SHRIMP (100G) WITH AVOCADO, PEANUTS AND SESAME

BEEF CARPACCIO (100 GR) \$350

WITH PARMESAN CHEESE, SERVED WITH TOMATO BREAD

TACOS

MUSHROOM GRINGA (100 GR) \$260

4 PIECES OF A MIX OF MUSHROOMS COOKED BARBACOA-STYLE, WITH GRILLED PINEAPPLE

CAMPECHANOS (100 GR) \$270

3 PIECES WITH ASADERO CHEESE, SHRIMP, CHISTORRA AND PORK CRACKLING

RIB EYE (100 GR) \$330

3 PIECES OF CHOICE-GRADE RIB EYE, SERVED WITH GUACAMOLE

BEEF TONGUE (100 GR) \$260

3 PIECES OF SLOWLY BRAISED AND MARINATED BEEF TONGUE

ROASTED SUCKLING PIG (100 GR) \$310

3 PIECES, SERVED WITH PORK CRACKLING AND POT-STYLE BEANS

CRISPY SUADERO FLAUTAS (100 GR) \$260

4 PIECES DROWNED IN GREEN SALSA

SALADS

CÉSAR SALAD \$250

FRESH LETTUCES AND CHARRED GREENS WITH TRADITIONAL DRESSING

ARANGO SALAD \$250

WITH AVOCADO DRESSING, SERVED WITH A MIX OF LETTUces, VEGETABLES AND NUTS

CONFIT SALMON SALAD \$290

SERVED WITH PEAR, QUINOA, ORGANIC TOMATOES AND A MIX OF QUELITES WITH MANDARIN VINAIGRETTE

SOUPS

FIDEO SECO \$220

WITH CIDER-BRAISED CHISTORRA, SERVED WITH AVOCADO AND DOUBLE-CREAM CHEESE

TORTILLA SOUP \$220

WITH TRADITIONAL GARNISHES

GARLIC & ONION SOUP \$220

TOMATO BASE, SERVED WITH CROUTONS AND GRUYÈRE CHEESE

MAINS

ZARANDEADO-STYLE FISH (200 GR) \$460

SERVED WITH RICE WITH DRIED FRUITS

GRILLED SALMON (200 GR) \$460

SERVED WITH GÜERO CHILE SAUCE, CREAMY SQUASH BLOSSOMS, HOJA SANTA AND GREEN SALAD

ENCHILADAS WITH MOLE POBLANO \$350

4 ENCHILADAS RELLENAS DE SUADERO (100GR), ACOMPAÑADAS DE AGUACATE, CEBOLLA, CREMA Y QUESO

BEEF BURGER (200 GR) \$420

BLACK BRIOCHE BUN WITH AGED BEEF, CHINTEXTLE MAYO, ROASTED ONIONS AND PICKLES, SERVED WITH FRENCH FRIES.

BEEF MILANESA (200 GR) \$410

GRATIN-TOPPED, WITH CHIPOTLE CHILE SAUCE AND MASHED POTATOES

GRILLED RIB EYE \$780 - \$1,500

(300GR o 600GR)

ARRIERO-STYLE BEEF FILET (250 GR) \$800

CHOICE-GRADE GRILLED BEEF FILET SERVED WITH MUSTARD JUS AND CHISTORRA.

TO SHARE

PORK SHANK (400 GR) \$600

WITH GUACAMOLE AND CHARRED CHILES

OCTOPUS CAZUELA (180 GR) \$580

AL AJILLO, SERVED WITH POTATOES AND SAUTÉED VEGETABLES

CONFIT DUCK CAZUELA (180 GR) \$530

WITH MANCHA MANTELES MOLE AND POT-STYLE BEANS

BEEF RIB (300 GR) \$680

WITH BLACK MOLE FROM TLAXCALA, ONION, CILANTRO AND POT-STYLE BEANS

GRILLED FISH PRICE PER KG

WITH RICE AND CREAMED SPINACH

SIDES

MASHED POTATOES \$80

FRENCH FRIES \$100

CREAMED SPINACH \$70

GREEN SALAD \$70

SAUTÉED VEGETABLES \$70

POT-STYLE BEANS \$70

RICE WITH DRIED FRUITS \$70

ALL OUR PRICES ARE IN NATIONAL CURRENCY AND INCLUDE VAT

IMPORTANT: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS. PLEASE INFORM US IF ANYONE IN YOUR PARTY HAS ANY ALLERGIES. WE RECOMMEND THAT YOU TAKE THESE ITEMS WITH CAUTION AND AT YOUR OWN RISK. AT ARANGO, WE FOLLOW THE HIGHEST QUALITY AND HANDLING STANDARDS TO ENSURE THE FRESHNESS AND SAFETY OF ALL OUR INGREDIENTS.