

ARANGO

STARTERS

GUACAMOLE \$ 200

*With pork belly (100gr) + \$70
With grasshoppers (20 gr) + \$60
With fried beef (100gr) + 90*

BLACK ESQUITES \$ 250

Corn with beef (70g), habanero mayo and sheep cheese

GRILLED ARTICHOKE \$ 220

With habanero mayo and Parmesan cheese

MELTED CHEESE \$ 210

*With poblano peppers (100g) + \$20
With chistorra (100gr) + \$40*

RED AGUACHILE \$ 290

Shrimp (100g) with avocado, peanuts and sesame seeds

ACAPULCO COCKTAIL \$ 290

Shrimp (100g)

BEEF CARPACCIO (100 gr) \$ 330

With Parmesan cheese, served with tomato bread

TACOS

MUSHROOM "GRINGA" (100 gr) \$ 250

3 pieces, barbacoa-style

CAMPECHANOS (100 gr) \$ 250

3 pieces with pork rind and shrimp

BREADED BEEF TACOS (100 gr) \$ 250

3 pieces with cheese, "veneno" beans and flour tortillas

RIB EYE (100 gr) \$ 330

3 pieces

BEEF TONGUE (100 gr) \$ 250

3 pieces

SUCKLING PIG (100 gr) \$ 270

3 pieces

SUADERO FLAUTAS (100 gr) \$ 250

4 pieces, dipped in green sauce

TORTAS

BREADED BEEF \$ 270

With Oaxaca cheese, avocado and potato chips

ADOBO PORK LOIN \$ 270

With cheese-stuffed chipotle, avocado and grilled onions

SALADS

CAESAR SALAD \$ 250

Fresh and grilled lettuce with classic dressing

ARANGO SALAD \$ 250

With avocado dressing, mixed lettuce, vegetables and nuts

SOUPS

DRY NOODLES \$ 210

With cider chistorra, served with avocado and double cream cheese

TORTILLA SOUP \$ 210

With traditional toppings

GARLIC AND ONION SOUP \$ 210

With croutons and Gruyère cheese

CLASSICS

ZARANDEADO-STYLE FISH (200 gr) \$ 440

Served with rice and dried fruits

MOLE POBLANO ENCHILADAS \$ 310

4 enchiladas filled with suadero (100g), served with avocado, onion, sour cream and cheese

GRILLED RIB EYE \$ 750 - \$1,350

(300gr o 600gr)

BREADED BEEF (200 gr) \$ 390

Served with mashed potatoes

FAMILY STYLE

TRIBILÍN (250 gr) \$ 350

Shrimp, flank steak and sautéed chistorra with serrano chili sauce, onion and avocado

PORK SHANK (400 gr) \$ 560

With guacamole, "veneno" beans and grilled chilies

OCTOPUS CASSEROLE (180 gr) \$ 520

With garlic and French fries

CONFIT DUCK CASSEROLE (180 gr) \$ 490

With "manchamanteles" mole and pot beans

BEEF RIB (300 gr) \$ 650

With Tlaxcala black mole, onion, cilantro and pot 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 BEANS \$ 70

RICE WITH DRIED FRUITS \$ 70

ALL OUR PRICES ARE IN MEXICAN PESOS AND INCLUDE VAT

Important: The consumption of raw or undercooked meats, poultry, seafood, fish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform us if anyone in your party has any allergies. We recommend consuming these items with caution and at your own risk. At Arango, we follow the highest standards of quality and handling to ensure the freshness and safety of all our ingredients.