

EL LUGAR IDEAL
PARA SENTIR, OLER
Y SABOREAR OAXACA



DESAYUNOS BREAKFAST

Iva incluido / No se aceptan bebidas ni alimentos ajenos
al establecimiento / No se realizan cuentas separadas.

VAT included / Drinks or food outside the establishment are not
accepted / Separate accounts are not made.



OR
OAXACA REAL
HOTEL



LA TERRAZA DE TITA
NUESTRAS REDES SOCIALES



DESAYUNOS BREAKFAST

LO LIGERO Y SALUDABLE LIGHT AND HEALTHY

| | |
|---|-----------------|
| Fruta Oaxaca Real <i>Oaxaca Real Fruit</i> | \$115.00 |
| Hot cakes con carnes frías <i>Pancakes with lunch meat</i> | \$115.00 |
| Perlas de frutas con yogurt, granola y miel <i>Fruit pearls with yogourt, granola and honey</i> | \$110.00 |
| Pan Francés <i>French bread</i> | \$95.00 |
| Ensalada de frutas <i>Fruit salad</i> | \$85.00 |
| Hot Cakes sencillos <i>Pancakes</i> | \$85.00 |

DE LA GRANJA FROM THE FARM

| | |
|--|-----------------|
| Omelette (elegir hasta 3 ingredientes) <i>Omelet (Chose up to three toppings)</i> | \$135.00 |
| Omelette campesino (huitlacoche, grano de elote, champiñones) <i>Peasant omelette (huitlacoche, corn kernels, mushrooms)</i> | \$135.00 |
| Omelette vegetariano <i>Vegetarian omelette</i> | \$125.00 |
| Huevos rancheros <i>Ranch eggs</i> | \$125.00 |
| Huevos motuleños <i>Motuleños Eggs</i> | \$125.00 |
| Huevos a la oaxaqueña <i>Oaxacan Eggs</i> | \$125.00 |
| Huevos Oaxaca Real <i>Oaxaca Real Eggs</i> | \$125.00 |
| Huevos divorciados <i>Divorced eggs</i> | \$125.00 |
| Huevos con jamón, tocino, salchicha o chorizo <i>Eggs with ham, bacon, sausage or chorizo</i> | \$115.00 |
| Huevos a la mexicana <i>Mexican style eggs</i> | \$115.00 |
| Huevos revueltos o estrellados <i>Scrambled or fried eggs</i> | \$95.00 |

LO TRADICIONAL /TRADITIONAL

| | |
|---|-----------------|
| Enmolada de coloradito o mole negro con carne (chorizo, tasajo, cecina o pollo) <i>Coloradito enmoladas or black mole with meat (chorizo, jerky, cecina or chicken)</i> | \$215.00 |
| Chilaquiles sencillos <i>Simple Chilaquiles</i> | \$95.00 |
| Chilaquiles de Tita <i>Tita's Chilaquiles</i> | \$225.00 |
| Enmoladas Oaxaca Real (rellenas de queso y chapulín) <i>Enmoladas Oaxaca Real (stuffed with cheese and grasshoppers)</i> | \$185.00 |
| Enfrijoladas, entomatadas o chilaquiles con carne (chorizo, tasajo, cecina o pollo) <i>Enfrijoladas, entomatadas or chilaquiles with meat (chorizo, jerky, cecina or chicken)</i> | \$195.00 |
| Memelitas de la casa con carne <i>Memelitas with beef from the house</i> | \$175.00 |
| Costillas en salsa de chile morita <i>Ribs in morita sauce</i> | \$210.00 |
| Enmoladas de coloradito o mole negro (acompañadas de huevo o queso) <i>Coloradito or black mole enmoladas (accompanied with egg or cheese)</i> | \$155.00 |
| Chilaquiles oaxaqueños, mole negro, coloradito o guajillo, con queso y chapulines <i>Oaxacan chilaquiles/black, red or guajillo mole, with cheese and grasshoppers</i> | \$155.00 |
| Enchiladas suizas <i>Swiss enchiladas</i> | \$165.00 |
| Enfrijoladas, entomatadas o chilaquiles (acompañado de huevo o queso) <i>Enfrijoladas, entomatadas or chilaquiles (accompanied with egg or cheese)</i> | \$115.00 |
| Salsa de chicharrón, huevo o queso <i>Egg sauce, cheese or chicharrón</i> | \$125.00 |
| Enmoladas Zapotecas <i>Enmoladas Zapotecas</i> | \$125.00 |

JUGOS / JUICES

| | |
|---|----------------|
| Jugo tropical (fresa, manzana, naranja) <i>Tropical juice (strawberry, apple, orange)</i> | \$60.00 |
| Jugo energético (naranja, manzana, apio, piña) <i>Energy juice (orange, apple, celery, pineapple,)</i> | \$60.00 |
| Jugo Verde (naranja, nopal, apio, perejil, piña) <i>Green juice (orange, nopal, celery, parsley, pineapple)</i> | \$60.00 |
| Jugo de naranja <i>Orange juice</i> | \$55.00 |

BEBIDAS FRÍAS / COLD DRINKS

| | |
|---|----------------|
| Malteada de vainilla, fresa o chocolate <i>Vanilla, strawberry or chocolate milkshake</i> | \$75.00 |
| Chocomilk o chocolate oaxaqueño <i>Chocolate milk o chocolate oaxaqueño</i> | \$65.00 |
| Licuada de fresa o plátano <i>Strawberry or banana smoothie</i> | \$65.00 |

BEBIDAS CALIENTES / HOT DRINKS

| | |
|--|----------------|
| Chocolate de leche o agua acompañado de pan de yema <i>Milk chocolate or water with yolk bread</i> | \$80.00 |
| Chocolate de leche o agua <i>Chocolate milk or water</i> | \$60.00 |
| Café capuchino <i>Cappuccino coffee</i> | \$65.00 |
| Té de poleo <i>Pennyroyal tea</i> | \$50.00 |
| Café gourmet <i>Gourmet coffee</i> | \$50.00 |
| Café expresso <i>Espresso coffee</i> | \$50.00 |
| Café americano <i>American coffee</i> | \$45.00 |
| Té <i>Tea</i> | \$45.00 |

EXTRAS

| | | | |
|-------------------------------------|----------------|------------------------|----------------|
| Fruta / Fruit | \$40.00 | Huevo / Egg | \$15.00 |
| Pan dulce / Sweet bread | \$15.00 | Pollo / Chicken | \$40.00 |
| Pan de yema / Egg yolk bread | \$20.00 | Quesillo | \$35.00 |
| Pan tostado / Toasted bread | \$20.00 | | |

EL LUGAR IDEAL
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OR
OAXACA REAL
• H O T E L •



COMIDAS
LUNCH AND DINNER



LA TERRAZA DE TITA
NUESTRAS REDES SOCIALES

COMIDAS
LUNCH AND
DINNER

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SOPAS Y CREMAS SOUPS AND CREAMS

| | |
|--|-----------------|
| Sopa de guías y tostada con asiento y queso <i>Guid's soup and toast with asiento and cheese</i> | \$125.00 |
| Sopa Azteca <i>Aztec soup</i> | \$130.00 |
| Crema de chapulín <i>Chapulín cream</i> | \$165.00 |
| Sopa María Sabina <i>Maria Sabina soup</i> | \$125.00 |
| Sopa de guías con quesadillas <i>Guid's soup with quesadillas</i> | \$125.00 |
| Crema a la oaxaqueña <i>Oaxacan Cream</i> | \$110.00 |
| Sopa Tarasca <i>Tarascan soup</i> | \$110.00 |
| Consomé de pollo <i>Chicken soup</i> | \$125.00 |

PASTAS / PASTA

| | |
|--|-----------------|
| Pasta al pesto con camarones <i>Pesto pasta with shrimp</i> | \$260.00 |
| Pasta Arrabiata con puntas de res <i>Arrabiata pasta with beef tips</i> | \$215.00 |
| Pasta espagueti a la boloñesa <i>Spaghetti bolognese pasta</i> | \$180.00 |
| Pasta Oaxaca Real (con crema de chapulín) <i>Real Oaxaca Pasta (with grasshoppers cream)</i> | \$145.00 |
| Pasta carbonara con camarones <i>Shrimp spaghetti carbonara</i> | \$295.00 |
| Espagueti Alfredo <i>Spaghetti Alfredo</i> | \$135.00 |

ENSALADAS SALADS

| | |
|--|-----------------|
| Ensalada César con camarones <i>Caesar salad with shrimp</i> | \$255.00 |
| Ensalada de queso de cabra <i>Goat cheese salad</i> | \$175.00 |
| Ensalada César con pechuga de pollo <i>Caesar salad with chicken breast</i> | \$185.00 |
| Ensalada de cítricos, espinacas y lechuga <i>Citrus, spinach and lettuce salad</i> | \$160.00 |
| Ensalada Oaxaqueña <i>Oaxacan salad</i> | \$125.00 |

LO OAXAQUEÑO / THE OAXACAN

| | |
|---|-----------------|
| Botana Oaxaqueña <i>Oaxacan snack</i> | \$495.00 |
| Mole negro con rib eye de cerdo <i>Black mole with pork rib eye</i> | \$345.00 |
| Tlayuda combinada <i>Combined Tlayuda</i> | \$290.00 |
| Tlayuda Oaxaca Real <i>Oaxaca Real Tlayuda</i> | \$295.00 |
| Pollo Real <i>Real chicken</i> | \$265.00 |
| Tamales Oaxaqueños <i>Oaxacan tamales</i> | \$245.00 |
| Cecina Oaxaqueña <i>Oaxacan jerky</i> | \$175.00 |
| Mole amarillo con carne de res <i>Yellow mole with beef</i> | \$210.00 |
| Tradicional mole negro o coloradito con pollo <i>Traditional black or red mole with chicken</i> | \$195.00 |
| Tlayuda sencilla <i>Simple tlayuda</i> | \$165.00 |
| Mole verde con espinazo <i>Green mole with backbone</i> | \$170.00 |
| Tasajo Oaxaqueño <i>Oaxacan cured meat</i> | \$215.00 |
| Mole sabor a mi tierra <i>Mole the taste of my land</i> | \$230.00 |

DEL MAR / FROM SEA

| | |
|---|-----------------|
| Salmón con hummos de betabel <i>Salmon with beet hummus</i> | \$330.00 |
| Camarones salteados al ajillo <i>Sauteed shrimp with garlic</i> | \$295.00 |
| Filete de pescado empanizado <i>Breaded fish fillet</i> | \$295.00 |
| Filete de pescado en hoja santa <i>Fish fillet in holy leaf</i> | \$295.00 |
| Filete de pescado a la plancha <i>Grilled fish fillet</i> | \$275.00 |
| Tacos de camarón en tempura <i>Shrimp tempura tacos</i> | \$195.00 |
| Costalitos mar y tierra <i>Sacks of sea and land</i> | \$295.00 |
| Palomitas de Camarón <i>Popcorn shrimp</i> | \$295.00 |

CARNES / MEATS

| | |
|--|-----------------|
| Arrachera Oaxaca Real <i>Arrachera Oaxaca Real</i> | \$455.00 |
| Costilla a la BBQ <i>BBQ ribs</i> | \$210.00 |
| Pechuga de pollo a la plancha <i>Grilled chicken breast</i> | \$195.00 |
| Milanesa de pollo empanizado <i>Breaded chicken milanese</i> | \$215.00 |
| Milanesa de res empanizado <i>Breaded beef milanese</i> | \$240.00 |
| Filete mingón en salsa de vino tinto <i>Filet mingón in red wine sauce</i> | \$315.00 |

SNACKS / SNACKS

| | |
|---|-----------------|
| Club sándwich <i>Club sandwich</i> | \$175.00 |
| Pepito de milanesa de res con pan amarillo y papas cambray <i>Beef Milanese Pepito with Yellow bread and Cambray Potatoes</i> | \$185.00 |
| Orden de nachos con chorizo <i>Order of nachos with chorizo</i> | \$165.00 |
| Molletes con chorizo <i>Muffins with chorizo</i> | \$135.00 |
| Sándwich acompañado de papas o ensalada <i>Sandwich accompanied by potatoes or salad</i> | \$95.00 |
| Orden de guacamole <i>Guacamole order</i> | \$80.00 |
| Orden de papas a la francesa <i>French fries order</i> | \$80.00 |
| Orden de guacamole con chapulines <i>Orden of guacamole with chapulines</i> | \$95.00 |
| Trilogía de quesadillas <i>Quesadilla trilogy</i> | \$95.00 |

POSTRES / DESSERTS

| | |
|--|-----------------|
| Crepas suzette <i>Crepes suzette</i> | \$135.00 |
| Plátanos flameados <i>Bananas flambe</i> | \$135.00 |
| Strudel de manzana <i>Apple strudel</i> | \$145.00 |
| Pastel de chocolate oaxaqueño con tejate <i>Oaxacan chocolate cake with tejate</i> | \$115.00 |
| Pastel de elote <i>Corn Cake</i> | \$95.00 |
| Flan de la casa <i>House flan</i> | \$95.00 |
| Pastel de tres leches <i>Three milk cake</i> | \$95.00 |
| Helados <i>Ice cream</i> | \$85.00 |
| Copito de nieve <i>Snowflake</i> | \$115.00 |

EXTRAS

| | | | |
|----------------------------|----------------|---------------------------|----------------|
| Pollo / Chicken | \$40.00 | Quesillo | \$35.00 |
| Tasajo / Roast meat | \$60.00 | Cecina / Jerky | \$40.00 |
| Chorizo | \$40.00 | Aguacate / Avocado | \$40.00 |
| Huevo / Egg | \$15.00 | | |

BEBIDAS FRÍAS

| | |
|---|----------|
| Refresco Coca-cola, fresca, fanta, manzanita | \$50.00 |
| Coca-cola lata, light, sin azúcar | \$55.00 |
| Agua mineral topo chico | \$65.00 |
| Agua tónica scheweppes, mineral ciel | \$45.00 |
| Botella de agua natural | \$25.00 |
| Agua de sabor | \$45.00 |
| Vaso de naranjada, limonada o limonada con fresa | \$50.00 |
| Jarra de agua de sabor | \$200.00 |
| Jarra de naranjada, limonada o limonada con fresa | \$235.00 |
| Jarra de clericot | \$630.00 |
| Frapuccino | \$80.00 |

BEBIDAS CALIENTES

| | |
|--------------------------------|---------|
| Café gourmet | \$50.00 |
| Chocolate de leche o agua | \$60.00 |
| Capuccino | \$65.00 |
| Chai Masala | \$70.00 |
| Golden Milk | \$80.00 |
| EXTRA Leche de almendra | \$25.00 |
| EXTRA Leche de coco | \$25.00 |

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BEBIDAS
DRINKS

DESTILADOS

BRANDY

| | COPA | BOTELLA |
|---|----------|------------|
| Azteca de Oro 700 ml. | \$85.00 | \$720.00 |
| Terry Centenario 700 ml. | \$125.00 | \$1,215.00 |
| Torres 10 700 ml. | \$100.00 | \$950.00 |
| Cognac Hennessy V.S.O.P. 700 ml. | \$480.00 | \$5,100.00 |
| Cognac Martell V.S.O.P. 700 ml. | \$285.00 | \$2,980.00 |

TEQUILA

| | COPA | BOTELLA |
|--|----------|------------|
| Herradura Reposado 700 ml. | \$240.00 | \$2,445.00 |
| Cuervo Tradicional Reposado 695 ml. | \$125.00 | \$1,190.00 |
| 1800 Añejo 700 ml. | \$255.00 | \$2,650.00 |
| 1800 Reposado 700 ml. | \$210.00 | \$2,130.00 |

VODKA

| | COPA | BOTELLA |
|----------------------------------|----------|----------|
| Absolut Mandarin 750 ml. | \$110.00 | \$865.00 |
| Absolut Blue 750 ml. | \$110.00 | \$865.00 |
| Absolut Tamarindo 750 ml. | \$120.00 | \$950.00 |

GINEBRA

| | COPA | BOTELLA |
|---------------------------|----------|------------|
| Hendrick's 750 ml. | \$300.00 | \$3,420.00 |
| Tanqueray 750 ml. | \$225.00 | \$2,530.00 |

RON

| | COPA | BOTELLA |
|---|---------|----------|
| Appleton State Signature 750 ml. | \$90.00 | \$870.00 |
| Bacardí Blanco 750 ml. | \$95.00 | \$950.00 |

WHISKY

| | COPA | BOTELLA |
|-------------------------------------|----------|------------|
| J.W. Etiqueta Negra 750 ml. | \$280.00 | \$3,180.00 |
| J.W. Etiqueta Roja 750 ml. | \$130.00 | \$1,345.00 |
| Chivas Regal 12 años 750 ml. | \$195.00 | \$2,130.00 |
| Buchanan's 12 años 750 ml. | \$190.00 | \$2,050.00 |

NUESTROS MEZCALES

| | COPA | BOTELLA |
|--|----------|------------|
| Convite Ensamble Espadín 700 ml. | \$345.00 | \$3,800.00 |
| Convite Ensamble Madrecuixe 700 ml. | \$345.00 | \$3,800.00 |
| Convite Ensamble Una' 700 ml. | \$155.00 | \$1,690.00 |
| Convite Tobalá 700 ml. | \$280.00 | \$3,100.00 |
| Convite Tepextate 700 ml. | \$345.00 | \$3,800.00 |
| Convite Ensamble Silvestre 700 ml. | \$345.00 | \$3,800.00 |
| Convite Coyote 700 ml. | \$380.00 | \$4,100.00 |
| Convite Jabalí 700 ml. | \$465.00 | \$5,100.00 |
| Mono de Calenda Espadín 750 ml. | \$150.00 | \$1,580.00 |
| Mono de Calenda Tepextate 750 ml. | \$240.00 | \$2,850.00 |
| Mono de Calenda Tobalá 750 ml. | \$240.00 | \$2,850.00 |
| Mono de Calenda Madrecuixe 750 ml. | \$240.00 | \$2,850.00 |
| Mono de Calenda Mexicano 750 ml. | \$240.00 | \$2,850.00 |
| Mono de Calenda Ensamble 750 ml. | \$150.00 | \$1,600.00 |
| Mono de Calenda Jabalí 750 ml. | \$310.00 | \$3,650.00 |

COCTELES TRADICIONALES

| | COPA |
|---|----------|
| Copa Clericot | \$135.00 |
| Tequila Sunrise | \$105.00 |
| Carajillo shakeado | \$150.00 |
| Piña colada | \$110.00 |
| Margarita | \$115.00 |
| Donají | \$110.00 |
| Mojito | \$110.00 |
| Gin tonic | \$95.00 |
| Mezcalini (maracuyá, tamarindo o frutos rojos) | \$135.00 |

MIXOLOGÍA DE LA CASA

COPA

| | |
|---|----------|
| Oaxaca Real (Ron oaxaqueño, fresa, frambuesa, mora azul, jamaica, canela y limón) | \$150.00 |
| Zipolite (Mezcal, crema de coco, mango y limón) | \$150.00 |
| Ita Ndiyi (Mezcal, fresa, piña, naranja y limón) | \$150.00 |
| Aromas de Oaxaca (Mezcal, limón, naranja, hierbabuena, maracuyá y romero) | \$150.00 |
| Tututepec (Mezcal, jugo de piña, limón, chapulines, naranja y hierbabuena) | \$160.00 |

CERVEZAS NACIONALES

| | |
|--|---------|
| Victoria, Corona | \$45.00 |
| Negra Modelo, Modelo Especial | \$55.00 |
| Base suero / Base michelada / Clamato | \$25.00 |

FERMENTADOS Y DESTILADOS OAXAQUEÑOS

COPA

| | |
|---|----------|
| Cerveza artesanal Chica Fresa (de temporada) | \$140.00 |
| Cerveza artesanal Porfirio | \$140.00 |
| Cerveza artesanal Matlasipa | \$140.00 |
| Ron Cuicatlán oro | \$130.00 |
| Whisky Milpa Ambar | \$120.00 |

DIGESTIVOS

| | COPA | BOTELLA |
|-------------------------------------|----------|------------|
| Anís Chinchon Dulce 750 ml. | \$115.00 | \$1,180.00 |
| Sambuca Vacari Negro 700 ml. | \$130.00 | \$1,345.00 |
| Bailey's Original 700 ml. | \$135.00 | \$1,455.00 |
| Licor 43 750 ml. | \$155.00 | \$1,645.00 |