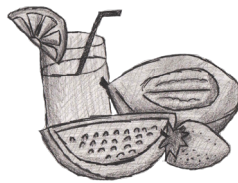


COCINA MICHOACANA®

¡MUY BUENOS DÍAS!

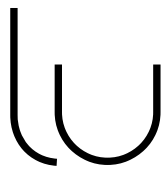


Aromático café de Uruapan, mermelada con frutas de la región, jugos, licuados y pan recién horneado con recetas tradicionales de hacienda michoacana, hacen un gran comienzo.

RECOMENDACIONES:

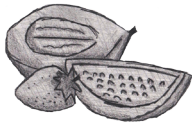
Aporreadillo
Chilaquiles con atapakua
Omelette Dos regiones
Omelette Moreliano

(7:00 am - 1:00 pm
365 d/a)



COCINA MICHOACANA®

FRUITS



Bowl of fruit with yogurt, chocolate, and chia

Fruit with yogurt plus chocolate and chia, sprinkled with granola, amaranth, raw brown sugar, cinnamon and orange.

Symphony of fruits with yogurt or cottage cheese

Fusion of seasonal fruits with natural yogurt or cottage cheese (your choice), with freshly baked granola and honey from Zitácuaro.

100% TRADITIONAL



Chilaquiles with chorizo

Crunchy tortillas with egg, plus a sauce of chile guajillo and a touch of oregano, cheese sauce, and a generous portion of chorizo from Michoacán's Tierra Caliente with the flavor one finds only there.

Chilaquiles from the Tierra Caliente

Crunchy chilaquiles in black sauce, with pork shank cooked over a slow fire, scallions, cilantro, cheese, and cream.

Chilaquiles: red, green, black, or with atapakua

Crunchy chilaquiles accompanied by strips of chile perón and refried beans, with melted soft cheese and a touch of cream.

With a fried or scrambled egg

With chicken

An extra egg

Michoacán-style combination

Corundas from Zacán and buttery uchepos, accompanied by xanducata, a cheese sauce, and a tomato sauce with strips of mild Poblano chile.

Aporreadillo

A tradition from Huetamo. Delicate dried beef with egg and mildly spicy red sauce. Accompanied by blue corn tortillas.

Enchiladas from Queréndaro

Soft tortillas filled with pork shank, with chile capón and bathed in green salsa, a little cheese sauce, and strips of pear sprinkled with cilantro.

CHILDREN'S MENU



Cereal with milk

Choose from: corn flakes, Sugar Frosted Flakes, Chocolate Puffed Rice, Special K, or Oatmeal with fruit.

Hot Cakes or House-Made French Toast

Fluffy hot cakes served with cajeta or French toast with our spice mix.

Molletes, LU style

Crunchy bread covered with beans and cheese, with Mexican sauce.

Little Sandwiches from My Childhood (2)

Fresh house-made bread with breaded chicken breast, bacon, turkey ham, arrugula, and a light cheese and smokey chile sauce.

JUICES AND SMOOTHIES



Juices and smoothies with seasonal fruit

SPECIALTIES OF THE HOUSE



Farm eggs with green mole

Authentic 'gordita' from the farm, filled with beans from the hands of Red Tsiri, bathed in mole verde from Zitácuaro. With two poached eggs and a touch of chorizo and cheese.

Morelia-style omelet

Delicate 'tortilla' of 3 egg whites with corn fungus over an uchepo, bathed with tomato and chile sauce and crowned with Cotija cheese.

Avocado Omelet in the Bride's Xanducata

Light and spicy Purépecha sauce with a touch of pumpkin seeds and 7 wild herbs, tomatillos and green chiles.

Omelet 'two regions'

A surprising fusion of flavors. This omelet (3 egg whites) is filled with red jamaica blossoms on an avocado and cheese sauce, accompanied by arugula.

Chipotle Omelet

Fresh omelet stuffed with mushrooms, covered with velvety chipotle sauce and cheese, over house bread, topped with arugula.

Country eggs

Fried eggs finished in a spicy red salsa, with cactus strips and cheese.

Eggs to remember

A soft tortilla with asadero cheese and chile capón, crowned with sunny-side-up eggs and a bit of black pepper, accompanied by refried beans.

Eggs from the Arches

Fried eggs with ham, served on a corn tortilla and covered with a smooth peanut sauce on a pool of bean sauce.

Party-style Eggs

Delicious poached eggs served on a slice of crunchy bread, bathed in cheese sauce and served with arugula, avocado, and the inimitable party-style xanducata.

Hotel Casino-style eggs

Mexican scrambled eggs, in soft corn tortillas and bathed in a bean salsa, crowned with cream and Cotija cheese.

FROM THE FARM



Eggs: scrambled, fried, or in an omelet

Two eggs plus your choice of: ham, bacon, cheese, mushrooms, or spinach.

Extra Ingredients

Ranchero-style or divorced eggs

Two fried eggs with two sauces, red and green, accompanied by beans.

Mexican style eggs

Scrambled eggs with tomato, onion, and chile serrano.

LU PRODUCT LINE



Salt seasoned with jamaica, with caramelized jamaica, Don Mateo mezcal (bottle 250ml), and Cotija cheese, plus other products that characterize the restaurant. You can buy them and give them as gifts, ask about them!

COFFEES



American style

Cold or hot.

De olla

Mexican 'clay pot' style, with cinnamon and brown sugar.
Add whatever you like, you will love it.

Espresso

Double espresso

Latte

Cold or hot.

CAPUCHINOS



Capuchino

Hot or cold. Your choice: light milk, lactose-free milk, whole, soy milk or almond.

Capuchino white mocha

A mix of white chocolate with coffee. Cold or hot.

Capuchino dark mocha

A mix of dark chocolate with coffee. Cold or hot.

Flavored cappuccino

Vanilla, butterscotch, eggnog, amaretto, Irish cream, or caramel.

TISANES



Traditional teas

Mint, chamomile, black and guava punch.

Floral teas

Made of petals of red, blue and green flowers.

Chai

With milk or water.

Purépecha tisanes

Nurite (for the digestion) or Toronjil with citrus (relaxing).

☛ We offer light milk, lactose free milk, whole, soy milk or almond.

URUAPAN-STYLE HOT CHOCOLATE



Stone-ground hot chocolate, made by hand

Ask for: light, lactose-free, whole, soy milk or almond. Thick, with cinnamon or vanilla. In the traditional water or in milk.

Flavors: Eggnog, amaretto, Irish cream, caramel or marshmallow.

Prehispanic chocolate

Flowers with stone-ground chocolate and honey.

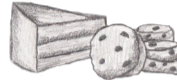
CHOCOLATES



White or dark Chocolate

Ask for it hot, cold or frappe.

DESSERTS



Delights from the Pátzcuaro market

Jamaica flower tamal, chilacayote squash in syrup, served on a bed of wood-fired bread and almond paste ice cream.

Ate with cheese in three textures

Simply delicious, guava and Cotija cheese from its region of origin. Many textures with an unforgettable flavor.

Orange cake

Orange cake crowned with blackberries, flamed with charanda, bathed in pinole sauce and cotton candy.

Temptation! Choose chocolate or cajeta

(20 minutes preparation time)

Delicate and warm cake, either chocolate or cajeta, with almond paste ice cream.

Lemon Meringue

Old-style merengón with sauce and lemon sweet, our ground cookie surprise sauce. Everything is served separately to eat as a combination. Dare yourself to try it!

Cheesecake with guava fruit leather

A classic, updated with a touch of jamaica flower on a base of amaranth cookie.

Apple Strudel

(Preparation time: 15 minutes)

Golden crust filled with apple and spices and served with macadamia nut ice cream and vanilla sauce.

Michoacán Landscape

Delicious milky tamal with ice cream, avocado powder, and a mix of fruits and flowers.

Artisan Ice Creams

Flavors: pasta, blackberry, chocolate, limon, macadamia nut, or avocado.

YOU CAN'T MISS IT!

Malted Milk

Pasta, chocolate, blackberry, macadamia, or avocado.

Milk

Natural or with chocolate.

Flavored water

Horchata with cinnamon, jamaica, lemonade with chía, and seasonal fruit.

Lemonade or orangeade

Soft drink 355 ml.

Bottled water 600 ml.

Beers

Coronita (2) 210 ml.

Victoria (2) 210 ml.

Corona Light (2) 355 ml.

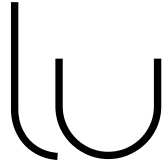
Stella Artois 330 ml.

Negra Modelo, Modelo Especial, Corona Light, Corona Cero, or Pacífico 355ml.

Artisan made La Brū Beer: Ginger Ale, Copper Ale, Imperial India Pale Ale (IIPA), Stout, Blue Corn.

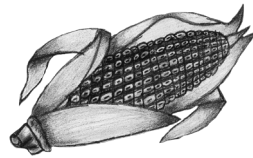
Morelos Beers: Fusil, Siervo, Nación





COCINA MICHOACANA®

¡BUENAS TARDES!



Lucero Soto

Chef promotora incansable de la cocina michoacana y sus productos, protagonista de series de cocina como el Gourmet.com.

RECOMENDACIONES:

Ensalada de temporada

Atápakua de chilacayote

Trucha con mole verde de quelites

Antojo del mercado de Pátzcuaro

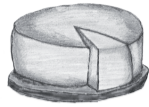
No deje de ver nuestra carta de vinos mexicanos, mezcales, cerveza artesanal y destilados.

Domingo a Jueves de 7:30 a 22:00 hrs. Viernes y Sábado de 7:30 a 23:00 hrs.



COCINA MICHOACANA®

TO START YOU OFF



Tacos with charales

Avocado filled with the crunchy and incomparable charales from Rosalba Morales, traditional cook from San Jerónimo Purenchécuaro, on a molcajete-made sauce with herbal touches from the house. Accompanied with blue corn tortillas.

Jícama enchiladas

Delicious Morelia flavor, a creative and innovative mix—try them!

Rolled jícama and jamaica

Rolled jícama filled with organic jamaica and cheese, bathed in a delicious chile chipotle sauce.

Tacos “Barra”

Delicate pickled pigs feet from La Piedad, crunchy corn tostada, bean and avocado sauce, lettuce, jícama, carrot, and delicious ranch-style cheese.

5X2 from the cantina

Three flavors of corn sopes; chile capón, Jamaica, and Cotija cheese from the region of its origin, with tostadas of pigs’ feet.

Pork shank tacos Cotija style

A light adobo of black chile, with pork shank marinated in cane alcohol, cooked over a slow fire and finished with guacamole, fried pork skins, and pickled vegetables.

Tostada of my desire

Thin slices of tuna, avocado sauce, xanducata fiesta-style with arugula and roast garlic vinaigrette.

Green ceviche

Cured Trout with tomatillo, onion, cilantro, avocado and lime juice, on blue corn tostada.

Cheeses from Michoacán Tasting

Cotija cheese from the region of its origins. Famous Ruana adobera, fresh and not pressed, low in sodium. Cheddar style cheese, European style, smooth flavor.

Arrachera tacos

Juicy wood-grilled and finely cut arrachera steak, tucked into hand-made blue corn tortillas. In the style of El Tigre or Arrieros, with a spiced sauce.

SOUPS



Atápakua of chilacayote squash

A seasonal mix of tender chilacayote, grilled chiles, vegetables, and a glimmer of avocado leaf, accompanied with a corunda and chilacayote with hoja santa—holy leaf.

Sopa tarasca the way Santitos taught me

Well-known bean-based soup, accompanied by chile negro, fried tortilla strips, cheese, and avocado.

Consomme cooked over coals

Delicious cooked-over-the-coals chicken flavor, turned into consomme. A marvelous flavor!

LU PRODUCT LINE



Salt seasoned with jamaica, with caramelized jamaica, Don Mateo mezcal (bottle 250ml), and Cotija cheese, plus other products that characterize the restaurant. You can buy them and give them as gifts, ask about them!

SALADS



Seasonal salad

Direct from the mipa of the Lake Pátzcuaro basin: corn for pozole mixed surprisingly with spinach, avocado, chorizo, cheese, and a delicate dressing of sweet chilacayote.

Hibiscus salad with Cotija cheese from the region of its origin

Caramelized hibiscus with arugula, avocado, organic lettuces, cucumber, and toasted peanuts, with a delicious blackberry vinaigrette. Simply delicious.

With wood-fire roasted chicken

With grilled shrimp

Salad with chicken, chile ancho, ranch-style cheese, avocado, and corn chips

A mix of organic lettuces, basil, arugula, pieces of tortilla, chile, and cheese. All with a blackberry dressing a very Michoacán combination.

100% TRADITIONAL



Plaza-style enchiladas

A street food classic. Enchiladas in a chile guajillo sauce, filled with chicken cooked over coals or cheese. Simply delicious.

Michoacán-style combination

Corundas from Zacán and buttery uchepos, accompanied by xanducata, a cheese sauce, and a tomato sauce with strips of mild Poblano chile.

Poblano chile stuffed with an uchepo

Chile poblano filled with an uchepo (fresh corn tamal), bathed in a creamy sauce with a touch of garlic and onion, served on a bean base.

Aporreadillo

A tradition from Huetamo. Delicate dried beef with egg and mildly spicy red sauce. Accompanied by blue corn tortillas.

CHILDREN’S MENU



Little Sandwiches from my Childhood (2)

Fresh house-made bread with breaded chicken breast, bacon, turkey ham, arugula, and a light cheese and smokey chile sauce.

Chicken popcorn

House-made bite-size pieces of crunchy and delicious chicken breast.

Molletes, LU style

Crunchy bread covered with beans and cheese, with Mexican sauce.



TROUT FROM ZITÁCUARO AND SEA FISH*

Trout from Zitácuaro with a mole verde of quelites

Flavors from the monarch butterfly region: grilled trout with mole of quelites, accompanied with spinach, white bean purée, and chorizo.

Trout from Zitácuaro with lemon

A LU classic, grilled and fileted trout with Michoacán mushrooms, lemon and macadamia sauce, garbanzo purée, and vegetables.

Trout from Zitácuaro with coconut

Covered with a truly exotic mix of coconut and an avocado sauce with chile Serrano and cilantro.

Grilled tuna with fiesta xandúcata

Cured tuna with an unsweetened cacao crust, Morelia chile, and toasted sesame seeds accompanied by a smooth sauce of red chiles and fresh country herbs.

GRILLED MEATS



House-style cut of beef (200 grs.)

MANCHAMANTELES: The 'tablecloth stainer'. A family recipe with a touch of today. Pieces of grilled filet bathed in a light mole, accompanied by the traditional pineapple and dried apple, with a side of uchepos and spinach:

MESTIZO. Grilled filet bathed on cheese sauce, beans, mushrooms and huitlacoche. Over a nopal and baked garlic sauce.

Arrachera grilled over hot coals (200 grs.)

UNDECIDED. With two sauces and choose from house-made crunchy potatoes or salad.

MORELIANA. Accompanied by enchiladas and guacamole.

New York (350 grs.)

Delicious American cut of Angus-quality beef, accompanied by crunchy potatoes and two kinds of sauces.

Pork Ribs from La Piedad, Michoacán (400 grs.)

Adobadas made from black chile and Mexican brown sugar, Cotija style, accompanied by morisqueta (rice) from Apatzingán. Traditional in Michoacán's Tierra Caliente.

Lamb in zapote sauce (240 grs.)

Little ribs of lamb, cooked over hot coals and accompanied by an uchepo with a sauce of black zapote. Dare to enjoy it!

Lamb in peanut and mint atakpakua (240 grs.)

A delicious grilled lamb with an unforgettable Purépecha sauce.

Duet of Morelia-style chiles

The original recipe for chiles en nogada (in nut sauce) as it was eaten in Morelia of bygone days. One black and one blond, with a hash of beef filet and orchard fruits. Bathed in a creamy sauce of macadamia nuts and cheese, with a bit of wild cherry.

*Approximate weight between 180 and 200 grams

FOWL*



Turkey in white mole

Breast of turkey cooked over a slow fire, finished on the grill with a delicate white mole made with macadamia nuts, accompanied by apples and spinach.

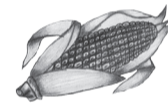
Morelia-style chicken

Chicken breast in adobo sauce, grilled over coals and stuffed with jícama pickled with oregano. Accompanied by traditional Morelia-style enchiladas.

Pátzcuaro-style chicken

Grilled chicken breast bathed with orange juice and a dust of chile powder, a secret recipe of the house.

TASTING MENU



The Milpa Season

Preserving Pátzcuaro's Native Corn

Seasonal salad

Direct from the milpa of the Lake Pátzcuaro basin: corn for pozole mixed surprisingly with spinach, avocado, chorizo, cheese, and a delicate dressing of sweet chilacayote.

Atápakua of chilacayote squash

A seasonal mix of tender chilacayote, grilled chiles, vegetables, and a glimmer of avocado leaf, accompanied with a corunda and chilacayote with hoja santa—holy leaf.

Trout from Zitácuaro with a mole verde of quelites

Flavors from the monarch butterfly region: grilled trout with mole of quelites, accompanied with spinach, white bean purée, and chorizo.

Delights from the Pátzcuaro market

Jamaica flower tamal, chilacayote squash in syrup, served on a bed of wood-fired bread and almond paste ice cream.

With a wine pairing of:

Artisanal Beer La Brū Blue Corn

Chardonnay. Parras, Coah. Casa Madero

