



TRES AROMAS

ARTFUL MEXICAN CUISINE

TASTING MENU

CAULIFLOWER AGUACHILE

Cauliflower prepared three ways: grilled, boiled, and tempura fried, served with an “adobo” gelée.

Paired with: El Mogocito Chardonnay-Sauvignon Blanc, Valle de Guadalupe.

DRIED “MEXICAN-STYLE NOODLES”

Served with sour cream, cheese, avocado, and fried “pasilla” chili pepper.

Paired with: Uriel Rosado Adobe de Guadalupe, Valle de Guadalupe.

MUSHROOM SOUP

Seasonal mushroom soup with goosefoot and lemongrass.

Paired with: Uriel Rosado Adobe de Guadalupe, Valle de Guadalupe.

CATCH OF THE DAY IN GREEN MOLE SAUCE

Served with roasted potato purée and seasonal greens.

Paired with: Horizonte Cabernet Sauvignon, Montepulciano, Valle de Guadalupe.

CRISPY OCTOPUS

Corn and beer battered octopus tentacles, served with “habanero” chili pepper and truffle oil aioli.

Paired with: Tenebrosa American Pale Ale.

BRAISED SHORT RIB

Served with refried beans, fresh cheese, and crispy fried plantain.

Paired with: Vino de la Reina Sangiovese, Valle de San Vicente.

TACHA CANDIED PUMPKIN

Served with goat cheese cream, fruit confit, almonds, nuts, hazelnuts, and a vanilla sauce.

APPETIZERS

CAULIFLOWER AGUACHILE

Cauliflower prepared three ways: grilled, boiled, and tempura fried, served with an “adobo” gelée.

OCTOPUS CARPACCIO

With grasshopper oil, aged cheese, “pico de gallo” with cucumber, peach, heart of palm, and homemade chorizo dressing.

CACHANILLA CEVICHE

Seared and diced rib eye with chipotle, lemon, cilantro, scallions, toasted sesame seeds, and sea salt.

BANANA “HUARACHE” AND BULL’S TAIL

Thick banana and corn tortilla served with “charro” style bean purée, bull’s tail, “manzano” chili pepper “mole” sauce, and pickled carrots.

DRIED NOODLES

Served with sour cream, cheese, avocado, and fried “pasilla” chili pepper.

PORK CRACKLING “INFLADITA”

Corn flour patty filled with pressed pork crackling stew, served with fresh avocado sauce.

TRIO DE MOLOTES

Three corn flour croquettes filled with potato, beans, and Mexican spicy sausage from the state of Toluca, served with cream, cheese, and pickled onions.

TRÍO DE GORDITAS

Corn tamale with “mole”*, pork rind patty, and “gordita” with bacalao and potato.

CRISPY OCTOPUS

Corn and beer battered octopus tentacles, served with “habanero” chili pepper and truffle oil aioli.

* “Mole” is a very traditional Mexican sauce made from chili peppers, spices, assorted nuts, and chocolate.



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SALADS

OTOMI SALAD

Spring greens tossed in a goat cheese cream, with crispy bacon, seasoned chili peppers, sun-dried tomatoes, and tomatillo marmalade.

GREEN IS LIFE

Salt-cured young cactus leaves, watercress, heirloom spinach, chayote, and avocado, served with an oregano dressing and Cotija cheese.

CRAWFISH SALAD

Crawfish with garlic butter accompanied with a mix of tomatoes and lettuces from the orchard, served with Mexican “quelites” herbs vinaigrette.

SOUPS AND CREAMS

MUSHROOM SOUP

Seasonal mushroom soup with goosefoot and lemongrass.

TORTILLA SOUP

Served with a crispy corn tortilla “flauta” filled with “quesosón” cheese and strips of “poblano” chili pepper.

CALDO DE PIEDRA

Ancestral broth from the state of Oaxaca prepared with sea bass, “chocolate” sea scallops, and shrimp.

SEAFOOD

EPAZOTE SHRIMP

Sautéed with goosefoot and chipotle-scented butter, with roasted corn kernels and garlic marmalade, served with a dried shrimp-infused broth.

LOBSTER TACOS

Served with beans and avocado purée in blue corn tortillas, accompanied with “pico de gallo” and pineapple.

OCTOPUS “BARBACOA”

Cooked in maguay leaves, served with homemade tortillas.

CATCH OF THE DAY IN GREEN MOLE SAUCE

Served with roasted potato purée and seasonal greens.

MEAT AND POULTRY

CHICKEN IN PINK MOLE SAUCE

Slowly cooked chicken, served with sautéed onions, grilled cauliflower, and pink “mole” sauce made with pinenuts.

DUCK BREAST WITH APPLES

Pan seared and finished in the oven, served with fermented green apple sauce, carrot purée with honey, and semolina with mint-scented “pico de gallo”.

BRAISED SHORT RIB

Served with refried beans, fresh cheese, and crispy fried plantain.

GRILLED NEW YORK STRIP

Served with fried mushrooms, sautéed corn, and herb butter, on a bed of sweet potato purée with a tequila veal demi-glaze.

BEEF MEDALLION STUFFED WITH LOBSTER

Served with a “borracha” sauce (“pasilla chili pepper with a dash of beer), roasted potato, and asparagus.