

MACONDO®

PAN PITA	\$80	DOLMAS DE CORDERO / LAMB DOLMAS	\$175
		Arroz, limón amarillo, perejil	
KHACHAPURI	\$320	Rice, lemon, parsley	
Queso, huevo y perejil			
Cheese, egg, parsley			
BAGEL DE JERUSALEM	\$160	TABOULEH DE QUINOA	\$180
JERUSALEM BAGEL		QUINOA TABOULEH	
Alioli de paprika, salsa de tomate y labneh con		Menta, perejil, quinoa, chicharo, sumac, cebolla	
zaatar / Paprika aioli, crush tomatoes, labneh with		morada	
zaatar		Mint, parsley, quinoa, peas, sumac, red onion	
VEGETALES ENCURTIDOS Y ACEITUNAS	\$160	COUS COUS ISRAELI	\$210
PICKLED VEGETABLES & OLIVES		ISRAELI COUSCOUS	
Brócoli, nabo, aceitunas, perejil, chile		Calabaza mantequilla, chabacanos, espinaca,	
Broccoli, turnip, olives, parsley, chili		nuez pecana / Butternut squash, dried apricot,	
		spinach, pecan nuts	
CRUDITÉ	\$160	MEJADRA	\$220
Salsa de tomate, jengibre, cebollín, ajonjolí, limón		Arroz, kale, cebolla caramelizada, semillas de	
Tomato sauce, ginger, chives, sesame seeds, lime		cilantro	
		Rice, kale, caramelized onion, coriander seeds	
HUMMUS	\$195	ENSALADA DE ORZO	\$270
Ajo rostizado, salsa de tahini, aceite de oliva		ORZO SALAD	
Roasted garlic, tahini sauce, olive oil		Pimientos rostizados, cebolla morada, espárragos,	
		cilantro, espinaca, queso cabra	
TZATZIKI	\$170	Roasted peppers, red onion, asparagus,	
Pepino, cebollín, menta, perejil, eneldo, aceite de		coriander, spinach, goat cheese	
oliva Cucumber, chives, mint, parsley, dill, olive oil			
BABA GANUSH	\$185	ENSALADA DE SANDÍA	\$210
Pistaches, perejil, jitomate		WATERMELON SALAD	
Pistachios, parsley, tomato		Sandía, menta, rábano, queso feta, tomate cherry,	
		vinagre balsámico / Watermelon, mint, radish, feta,	
LATKE	\$225	cherry tomato, balsamic vinager	
Papa, salmón ahumado, queso crema, cebolla roja,			
pepino, eneldo / Potato, smoked salmon, cream		ENSALADA FATOUSH	\$230
cheese, red onion, cucumber, dill		FATOUSH SALAD	
		Tomate cherry, pepino, sumac, labneh, crutones	
FALAFEL DE ZANAHORIA	\$190	Cherry tomato, cucumber, sumac, labneh, croutons	
CARROT FALAFEL			
Salsa de zanahoria, guisantes, albahaca		BERENJENA ROSTIZADA	\$210
Carrot puree, sweet peas, basil		ROASTED EGGPLANT	
		Garbanzo, menta, salsa tahini, urfa chile	
		Chickpeas, mint, tahini sauce, urfa pepper	

MACONDO®

COLIFLOR ROSTIZADA ROASTED COULIFLOWER Hummus, salsa schug Hummus, schug sauce	\$250	TAJINE DE CORDERO LAMB TAJINE Ciruelas, almendras, papas, cilantro Dry plums, almonds, potato, coriander	\$570
BROCOLI A LA JAFFA JAFFA BROCOLI Alubia blanca, sumac, salsa de tomate, piñones White beans, sumac, tomato sauce, pine seeds	\$250		
COSTILLA DE CORDERO A LA PARRILLA GRILLED LAMB CHOPS Ragout de lentejas, salsa de hierbas Lentils ragout, herb sauce	\$570		
<hr/>			
KEBABS			
KEBAB VEGETARIANO / VEGETARIAN Hongos, calabaza, tomate cherry Mushrooms, squash, cherry tomato	\$335	BAKLAVA Nuez pecana y helado de queso de cabra / Pecan nuts, goat cheese ice cream	\$225
KEBAB POLLO / CHICKEN Cebolla, limón, pimienta aleppo, paprika, ajo, semilla de cilantro, yogurt Onion, lime, aleppo pepper, paprika, garlic, coriander seeds, yoghurt	\$335	CAMOTE ROSTIZADO ROASTED SWEET POTATO Higos, jarabe de granada, pistaches, salsa dulce de ajonjolí Figs, pomegranate molasses, pistachios, sweet sesame sauce	\$350
KEBAB SALMÓN / SALMON Orégano, ajonjolí, hojuelas de chile, ralladura de naranja, jarabe de granada Oregano, sesame seeds, chili flakes, orange zest, grenade syrup	\$520	PASTEL DE SEMILLA DE AMAPOLA / POPPY SEED CAKE Con helado de zarzamora, zarzamora, salsa de vainilla With blackberries ice cream, blackberries, vanilla cream	\$350
KEBAB RIB EYE Perejil, ajo, cebollin, urfa Parsley, garlic, spring onion, urfa	\$535	FRUTA DE TEMPORADA SEASONAL FRUIT	\$250

Todos los kebabs vienen con pan pita, cebolla blanca, limón, tomates asados, chile.

All kebabs come with pita bread, onion, lime, grilled tomatoes, chili.

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un cargo de servicio del 15% a todos los alimentos y bebidas. / Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.