

In MAKAL the dishes are made to take you to experience a fusion of flavors, techniques and experiences. You can eat with your hands, fork or spoon, you choose. Here there are no rules, no etiquette, the only important thing is to enjoy. Here you live a whole roller coaster of flavors, textures and ingredients

Makal

Diego Guerrero
CHEF

STARTERS

mushroom ceviche | \$230

mixed mushrooms / chilli ponzu sauce / avocado cream

raw fish | \$245

mango emulsion / jalapeño & hoja santa

quinoa tartar | \$190

quinoa / jocoque & jalapeño / cucumber

confit duck quesataco | \$235

mashed beans / mixed cheese / pico de gallo

Makal salad | \$205

mixed lettuces / panela cheese / black beans / cactus / tomatoes / charred corn & chipotle vinaigrette

crunchy rib eye | \$250

caramelized onion puree / tomatillo sauce / crispy kale

chicharron bites | \$260

rissoto, escabeche / cilantro emulsion / tomatillo relish / chihuahua cheese

MAIN COURSES

ROASTED ZUCCINIS _____

pipian / fennel / pistachio / cotija cheese

\$320

"MOLOTES" _____

plantain stuffed with quesillo / mole poblano / nutricional yeast

\$320

ORGANIC CHICKEN BREAST _____

creamy esquites with poblano chilli / white truffle oil

\$380

CATCH OF THE DAY _____

chipotle beurre blanc / mushrooms / zucchini / chili oil / charred onions

\$435

OXTAIL TERRINE _____

adobo / parsnip musseline

\$480

COCHINITA PIBIL _____

12 hrs cooked / achiote / black beans / pickled red onion

\$395

FLAT IRON STEAK (250G) _____

mole amarillito / potatoes / green beans / hoja santa

\$485

DESSERTS

churros with homemade cajeta ice cream **\$180**

chocolate mousse: confit pineapple / lemon / white chocolate bark / sea salt **\$180**

corn flan: blackberry / lemongrass / vanilla tuile **\$190**

tropical: coconut foam / coricos crumble / mango / lychee gel **\$180**

TASTING MENU

10 COURSES
\$2000MX PESOS

To better understand our cuisine and our passion for food, the Chef offers this menu where you can live an experience made up of wonderful creations in a fusion of flavors, techniques and experiences stand out.



chefs amouse bouche

Makal salad

mixed lettuces / panela cheese / tomatoes / chipotle vinaigrette

raw fish

green mango / hoja santa / jalapeño

chicharron bites

risotto / tomatillo relish / chihuahua cheese

pipian & zucchini

fennel / pistachios / cotija cheese

duck confit quesataco

mashed beans / mixed cheese / pico de gallo

catch of the day

chilli beurre blanc / mushrooms / epazote

cochinita pibil

black vean / jus / pickled red onion

or

braised oxtail

adobo/ parsnip / musseline

pre dessert

churros makal

homemade chocolate & ice cream

chocolate mousse

pinneapple / lemon / white bark with sea salt

Diego Guerrero
CHEF

TASTING MENU

7 COURSES
\$1500MX

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Chefs amouse bouche

Makal salad

mixed lettuces / panales cheese / tomatoes / chipotle vinaigrette

raw fish

mango / hoja santa / jalapeño

pipian & zucchini

fennel / pistachios / cotija cheese

duck confit quesataco

mashed beans / mixed cheese / pico de gallo

catch of the day

chilli beurre blanc / mushrooms / epazote

or

cochinita pibil

12 hrs cook / black beans / pickled red onion

pre dessert

churros makal

homemade cajeta ice cream

Diego Guerrero
CHEF

Makal

VEGAN/VEGETARIAN TASTING MENU

5 COURSES
\$1300MX

The chef offers this menu where you can live an experience made up of wonderful creations in a fusion of flavors, techniques and experiences stand out.

Makal salad

mixed lettuces / panales cheese / tomatoes / chipotle vinaigrette

mushroom ceviche

chilli ponzu / creamy avocado

pipian & zucchini

fennel / pistachios / cotija cheese

plantain molote

poblano mole / nutritional yeast

carlota tropical

coconut foam / mango / lychee gel



Diego Guerrero
CHEF

Makal



Makal

COCKTAILS

sorpréndeme! \$210

mix of flavors from the soul.

+option José Cuervo Reserva de la Familia \$600

makalita \$200

white tequila / chile ancho liquor
/ grapefruit and hibiscus salt

carlota \$210

white tequila / watermelon shrub
/ cranberry juice / mint soda / lavender bitters
+option Tequila Clase Azul Plata \$550

isla monarca \$210

mezcal espadín / falernum / orange marmalade
/ pineapple / passion fruit

sin vergüenza \$200

mezcal espadín / soursop / grapefruit
/ lavender bitters

la básica \$200

mezcal espadín / passion fruit / orange / grapefruit
/ agave syrup and worm salt.

la simple \$200

mezcal espadín / hibiscus infusion / grapefruit
/ agave syrup and grasshopper salt

quetzal \$200

mexican gin / cucumber / coconut water
/ basil and celery bitters

yankuik Makal \$200

raicilla / lychee / yogurt / mint

chi late Makal \$210

raicilla / pot coffee / chilate
(cocoa drink from the south)
+option Tequila Don Julio 70 - \$400

cabo corrientes tonic \$200

homemade raicilla Limoncello /
mexican gin / basil / tonic water

sangria Makal \$200

strawberry basil shrub
/ rose wine / soda

oaxaca Sour \$250

blue corn whiskey / lemon luice / simple syrup
/ epazote / egg white

Makal tuba \$210

white charanda / homemade tuba
/ pineapple juice / apple & walnut pieces
+option Ron Zacapa 23 - \$500

ixchel Makal \$210

sotol / beetroot puree / cranberry juice
/ rosemary syrup and smoked rosemary

uxmal Makal \$200

mint cordial / raicilla / coconut water
/ ginger

beer _____ \$45

soft drinks _____ \$30

MOCKTAILS _____ \$95

VINOS TINTOS

Duquesa \$1200

Tempranillo (Baja California)

Entrelineas \$1200

Malbec / Nebbiolo / Syrah (Aguascalientes)

Guaname \$1650

Malbec (Guanajuato)

Casa Magoni \$1650

Nebbiolo (Baja California)

Casa Magoni \$1200

Sangiovese / Cabernet (Baja California)

Casa Magoni \$1500

Merlot / Malbec (Baja California)

Tierra Adentro \$1800

Cabernet / Malbec / Merlot (Zacatecas)

Domino \$1400

Grenache/Tempranillo/ Syrah/ Mourvedre
(Baja California)

Mega cero \$2500

Syrah/ Merlot/ Cabernet Sauvignon (Chihuahua)

Pies de tierra \$2200

Syrah/ Tempranillo (Baja California)

VINOS BLANCOS

Lágrimas \$1300

Chardonnay (Baja California)

Lágrimas \$1300

Sauvignon Blanc (Baja California)

Casa Magoni Manaz \$1300

Fiano / Viogner (Baja California)

Kul \$1800

Chardonnay (Baja California)

Blanca Mexico \$1300

Viogner (Baja California)

Tierra Adentro \$1600

Tempranillo / Merlot / Syrah (Zacatecas)

Totol \$2200

Zinfandel (Baja California)

Encanto Monte Xanic \$2100

Malbec / Cabernet / Syrah (Baja California)

Vinos de la Reina \$1800

Pinot Noir (Baja California)

Vinos de la Reina \$1200

Sangiovese (Baja California)

Trinidad Minotauro \$3500

Cabernet / Ruby Cabernet (Baja California)

Trinidad Fauno \$3600

Nebbiolo / Cabernet (Baja California)

Santo Tomas

Barbera (Baja California) **\$1500**

Cabernet (Baja California) **\$1500**

Santo Tomas Único \$3700

Cabernet / Merlot (Baja California)

Monte Xanic Gran Ricardo \$5000

Cabernet Sauvignon/ Merlot /
Petit Verdot / Cabernet Franc
(Baja California)

VINOS ROSADOS

Santo Tomas \$1500

Grenache S/T (Baja California)

Guaname \$1500

Merlot/ Tempranillo/ Malbec (Guanajuato)

Don Leo \$1500

Zinfandel (Valle de Parras)

ESPUMOSO

La Cetto Chambrule \$1000

Chardonnay / French Colombard

Cava 57 Palomas Brut \$1500

Macabeo Xarel-o Parellada



Cheers!
Makal