



*I love when you come,
because the house fills with laughter, toasts,
and stories that intertwine at the table,
because you close your eyes and let the flavor surprise you*

Here, we cook with soul!

To Start

Matilde Salad **\$290**

Mix of lettuces, fresh cheese, caramelized pecans, and hibiscus reduction with mezcal [160GR]

Porktelas **\$315**

Blue corn tételas from Oaxaca topped with pork belly ceviche and roasted salsa [180GR]

Birria Tongue Tacos [3] **\$295**

Peanut and chile de árbol sauce, consommé and charred lime [150GR]

Specialties

Grilled Vegetables

\$315

Grilled portobello fillet served with vegetables and hoja santa chimichurri [220GR]

Country Chicken

\$355

Stuffed chicken breast with dried tomato, and spinach, served with mashed potatoes and truffled corn sauce [220GR]

Kahlo Fillet

\$375

Catch of the day in pink mole, white wine risotto and baby vegetables [220GR]

Zarandeado

\$417

Fish marinated in house adobo, served with bean tacos and vegetables [220GR]

Poblano Risotto

\$375

Poblano chili risotto, yellow corn, provolone cheese, shrimp and hoja santa oil [210GR]

Sea Bite

\$417

Creamy shrimp po'boy with bell pepper, mushrooms, onion, guacamole and hoja santa chimichurri [200GR]

Stuffed Chile

\$375

Shrimp, Oaxaca cheese, morita chili sauce, sour cream and vegetables [210GR]

Octopus in Mole

\$429

In poblano mole, plantain purée with agave honey and vegetables [220GR]

Xolo Burger

\$389

Beef burger, onion caramelized in red wine, gorgonzola cheese, huitlacoche dressing and french-style potatoes [200GR]

Braised Rib

\$610

Cooked for 3 hours in red wine, served with mashed potatoes, baby vegetables, and cocoa sauce [270GR]

To Share

Mushroom Ceviche **\$319**

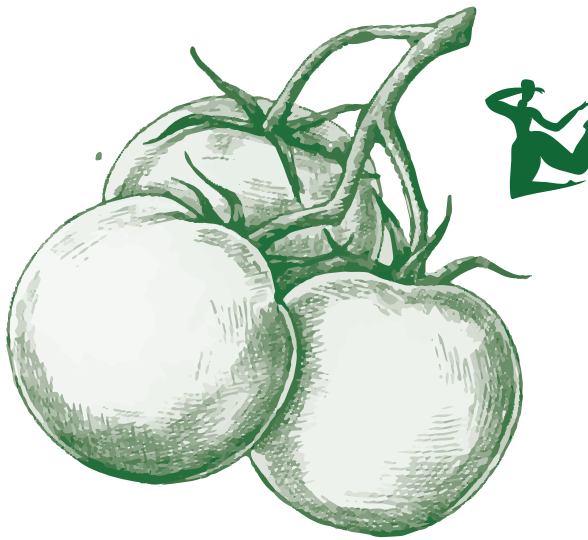
The favorite. Portobello, baby bella, ponzu sauce and soy

Shrimp Empanadas **\$315**

Stuffed with huitlacoche, corn, and Oaxaca cheese, served over esquites [160GR]

Grilled Catch Skewers **\$327**

Catch of the day marinated in chili oil, pineapple and ginger relish [160GR]



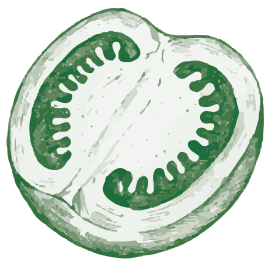
A Journey Through Flavor

THE HEART OF MEXICO ON YOUR PLATE

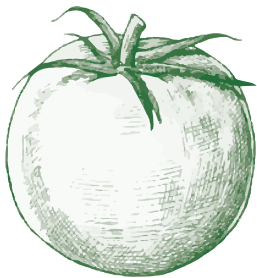
I've always wanted you to travel through flavor.
But, how can we do that without leaving the table?



And then I understood — the answer lies
in the ingredients of our land,
in recipes passed down from generation to
generation, in the richness of every corner
of Mexico



I discovered that, by using
local, fresh ingredients



Respecting harvest
seasons



Exploring the unique flavors
of each region...

*we could take you to
every corner*

That's how Makal was born

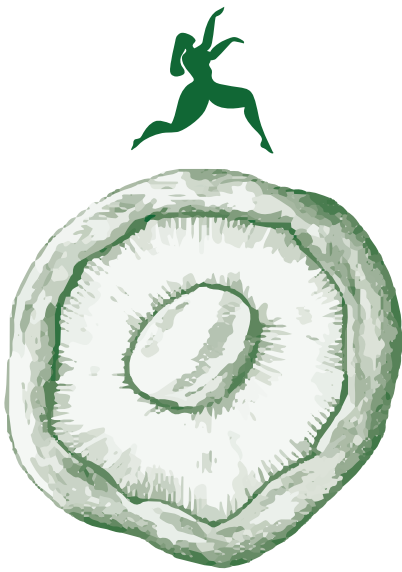
A place for everyone. A space where you can sit
down, feel at home, and enjoy without pretense.

Because here, the only thing that matters
is the love for food, for tradition and the
joy of sharing it.

Welcome to the table

Welcome to the journey

Thank you for being part of my story!





Desserts

Banana Bliss! ----- \$295

Banana bread, frangelico butter, brûléed banana, and salted caramel ice cream [100GR]

Vegan Delight 🌱 ----- \$265

Mango panna cotta, coconut-ginger mousse and toasted coconut [170GR]

Maízimo ----- \$215

Cornbread, house-made vanilla ice cream, almond crumble and corn powder [170GR]

Mole Lava Cake ----- \$220

Mole chocolate lava cake, tortilla ice cream and caramelized onion crumble [170GR]

Digestive

Licor 43 \$119

Spanish liqueur made with 43 natural ingredients with notes of vanilla, citrus and ripe fruits

Frangelico \$119

Italian hazelnut liqueur with vanilla, chocolate and spice notes

Kahlua \$119

Mexican coffee liqueur made with rum, sugar and natural vanilla extracts

Baileys \$119

Irish cream liqueur made with whiskey, creamy texture, vanilla and chocolate notes

St-Germain \$149

French liqueur made with elderflower, with peach, pear and grapefruit notes

Grand Marnier \$149

French liqueur made with Cognac and bitter orange, with vanilla, hazelnut and caramel notes

Sambuca Black \$125

Italian anise liqueur with herbal notes of anise and blackberries

Sambuca White \$119

Italian anise liqueur with licorice and elderflower, with subtle hints of fennel

Agavero \$119

Mexican liqueur combining reposado and añejo tequilas with Damiana flower. Creamy and smooth texture

Amaretto \$119

Sweet Italian liqueur with almond and stone fruit notes

Damiana \$125

Mexican liqueur made with Damiana flower. Sweet and herbal flavor with aphrodisiac properties

Cocktails

El Cocoloco \$200

Un trago para escapar al paraíso: Ginebra infusionada con coco y vainilla, agua de coco y un toque cremoso que te transporta a una isla [150ML]

ESPECIAS DULCES / REFRESCANTE/ CREMOSO

Carlota \$190

En honor a una princesa (pero no la que imaginas). Tequila Blanco, sandía, arándano, lavanda y menta [150ML]

REFRESCANTE / FLORAL / ÁCIDO

Guayabilla \$200

Nuestra versión tropical del clásico White Lady. Ginebra Bombay con manzanilla, raicilla de la casa, guayaba, jarabe de plátano [140ML]

TROPICAL / AFRUTADO / BOTÁNICO

Sin Vergüenza \$200

Una pócima libre y natural con Mezcal Montelobos, guanábana, toronja y lavanda [170ML]

FLORAL / CREMOSO / TROPICAL

¡Sí se puede! \$190

Greygoose Vodka, jugo de zanahoria, naranja, licor de damiana y bitter de apio [170ML]

HERBAL / FLORAL / VEGETAL

Quetzalito \$180

El verde que refresca. Ginebra Bombay con pepino, agua de coco, apio y albahaca [150ML]

ÁCIDO / REFRESCANTE / HERBAL

Del mango al tango \$200

Una fiesta explosiva de sabores: Mezcal, mango, jengibre y cayena [150ML]

TROPICAL / CÍTRICO / LIGERAMENTE PICANTE

Viva Barra \$200

Exótico: Greygoose Vodka con cardamomo, cilantro, limón y jarabe de semilla [155ML]

ESPECIADO / CÍTRICO / REFRESCANTE



TUBA MAKAL \$180

La favorita de la casa. Charanda (Ron Mexicano), tuba casera, piña, manzana y nuez [130ML]

CREMOSO / DULCE / REFRESCANTE

Living la vida loca \$190

Ginebra Bombay con flores azules, palo santo, lavanda y té de azahares [150ML]

FLORAL / REFRESCANTE / ESPECIADO

Temazcal pa' tomar \$180

Sotol Hacienda de Chihuahua plata, betabel y arándano con un ahumado de romero [160ML]

FRUTAL / DULCE / AHUMADO

La Limonesa \$190

Raicilla, lemongrass, kombucha, limón [140ML]

REFRESCANTE / CÍTRICO / HERBAL

Entre Valles y Volcanes \$200

Inspirado en lo ancestral: Tequila Don Julio Blanco, vermut, jamaica, frambuesa y un toque de Yoli de la sierra [140ML]

REFRESCANTE / CÍTRICO / HERBAL

Mócteles \$95

Soda | 335 ml _____ \$60

Cerveza de Temporada | 335 ml _____ \$110



Makal Experience

\$1249 mxn

Wine Pairing | \$849 mxn • Cocktail Pairing | \$649 mxn

I

Porktela

Blue corn tétela from Oaxaca topped with pork belly ceviche and roasted salsa

II

Grilled Catch

Catch of the day marinated in chili oil, pineapple and ginger relish

III

Shrimp Empanada

Stuffed with huitlacoche, corn and Oaxaca cheese, served over esquites

IV

Tongue Birria Taco

Peanut and chile de árbol sauce, birria consommé and charred lime

V

Sea Bite

Creamy shrimp po'boy with peppers, mushrooms, onions, hoja santa chimichurri and guacamole

VI

Banana Bliss!

Banana bread, frangelico butter, brûléed banana and salted caramel ice cream

VII

Maízimo

Cornbread, house-made vanilla ice cream, almond crumble and corn dust

A journey through flavors that define us. Seven courses, each with a story.
Let yourself go — you're home