



FULL BREAKFAST | 820

Coffee
Juice or Smoothie
Daily Pastry or Hot Cakes
Seasonal Fruit
Main Dish Choice

8:00 AM - 12:00 PM

SPECIAL

Avocado Toast

Sourdough, Avocado, Egg, Cherry Tomato and Organic Salad (DF) | 270

+ Organic Chicken | 349

+ Flank Steak | 399

Steak and Eggs

Flank Steak and 2 Eggs (GF) (DF) | 490

Quesabirria

Shredded Steak, Cheese, Flour Tortilla, Onion, Serrano Chili and Lime | 349

Birria

Traditional Shredded Steak Stew, Onion, Serrano Chili and Lime | 390

MAIN

Enchiladas

Corn Tortillas in Green and Red Sauce, Cheese, Sour Cream and Serrano Chili (GF).

Filling Choice

2 Scrambled Eggs | 295

Cheese | 295

Organic Chicken | 345

Flank Steak | 395

Chilaquiles with Sour Cream and Cheese

Green or Red Sauce, Baked or Fried Corn Chips, Red Onion, Cilantro, Serrano Chili. (GF)

2 Eggs | 275

Organic Chicken | 325

Flank Steak | 375

Birria | 390

EGGS

Omelette

Ingredient Choice | 310 Turkey Ham, Bacon,

Sausage, Chorizo, Tofu, Mozzarella, Panela, Goat Cheese, Red Onion, Peppers, Tomato, Serrano Chili, Spinach, Zucchini, Mushrooms.

Sides: Roasted Potato, Tomato Confit, Salad.

Rancheros Veya

Nopal Tortilla with Cheese, Turkey Ham, Avocado, Red and Green Sauce, Cilantro, Panela and Sour Cream (GF) | 310

Guest Choice

Cooked Method | 275 Sunny Side Up - Down /

Poached / Scrambled

Ingredient Choice:

Turkey Ham, Bacon, Sausage, Chorizo, Tofu, Mozzarella, Panela, Goat Cheese, Red Onion, Peppers, Tomato, Serrano Chili, Spinach, Zucchini, Mushrooms.

Sides: Roasted Potato, Tomato Confit, Salad.

(GF) GLUTEN-FREE. (DF) DAIRY-FREE. (N) CONTAINS NUTS. (V) VEGAN

Prices in Mexican pesos, include VAT.



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Seasonal Fruit
Main Dish Choice

8:00 AM - 12:00 PM

DRINKS

Coffee 100% Mexican Gourmet Coffee

Americano 80	Capuccino 120
Espresso 80	Latte 120
Espresso Cortado 90	Flat White 100

Smoothie

Daily Smoothie (GF) | 120

Juice

Orange or Grapefruit | 100
Green | 120

Tea

British, Chai, Chamomile, Rojo, Limón,
Peppermint, Sweet Apple, Green, Matcha,
Fruit Blend. | 120

Chocolate

Hot or Cold | 120
Cacao, Cinnamon, and your Milk Choice

SWEET TREATS

Pancakes

Whipped Cream, Berries and Grapes | 270

Bakery

Croissant | 110
Chocolate Croissant | 180
Cinnamon Roll (N) | 120
Concha | 70
Muffin (N) | 80
Pain au Chocolat | 130
Palmier | 90

Red Berries and Citrus

Berries and Agave Syrup (V) (GF) (DF) | 250

Fruit and Homemade Granola

With Yogurt or Cottage Cheese (N) | 185

Fruit, Beets and Ginger

Pumpkin Seeds, Amaranth, Chia (V) (DF) | 185

COCKTAILS

Mimosa

Orange Juice and Sparkling Wine | 220

Bloody María

Mezcal, Tomato Juice, Lime, Special Hot
Sauce Mix and Chili Powder | 290

Bloody Mary

Vodka, Tomato Juice, Lime, Special Hot
Sauce Mix and Chili Powder | 290

Aperol Spritz

Aperol, Sparkling Wine, Sparkling Water | 270

ENTRADAS

Ensalada Veya

Mezcla de hojas frescas, Jitomate Heirloom,
Aceituna Kalamata, Pepino, Queso y
Albahaca con Vinagreta de Limón | \$ 360.00

Sashimi Pesca del Dia

Laminas de Pesca del día, Aguacate, Pepino,
Chile serrano, Cebolla morada, hojas de
Cilantro, Ponzu y Ajonjolí tostado | \$ 420.00

Aguachile de Camarón

Cítricos, Chile serrano, Pepino, Cilantro y
tostada de Maíz | \$ 450.00

SOPAS

Sopa de Tortilla

Tradicional sopa de Tortilla, Aguacate, Queso
fresco, Crema, Chile seco y tortilla de Maíz
frita | \$ 290.00

SANDWICHES Y HAMBURGUESAS

Sándwich de Pollo

Pollo a la plancha con Hierbas, Pan de masa
madre, aderezo de Chipotle, Lechuga,
Tomate, Aguacate y Papas fritas | \$ 320.00

Hamburguesa Aldea

Carne de Res, Queso Monterrey, Lechuga,
Jitomate Hairloom, Pepinillo encurtido, Cebolla
caramelizada y Papas fritas | \$ 480.00

TACOS

Taco de pescado Baja

Rebozado en tempura, Col morada encurtida,
salsa Tártara y Limón. | \$ 120.00

Taco de Lengua

Salsa verde, Cebolla y Cilantro | \$ 130.00

Taco de Arrachera

Chistorra, cremoso de Aguacate y pico de
Gallo | \$ 130.00

COMIDA

12:00 PM - 18:00 PM

Precios en MXN. Incluyen IVA

ALDEA

PLATILLOS DEL CHEF

Pesca del día a la plancha

Mantequilla de Hierbas, pure de Zanahoria y
Espárragos al grill | \$ 520.00

Camarones Picantes

Fideos de Arroz salteados en salsa Asiática
picante y Vegetales de temporada | \$ 550.00

STARTERS

Veya´s Salad

Fresh mixed greens, heirloom tomato,
Kalamata olives, cucumber, cheese, and basil
with lemon vinaigrette | \$ 360.00

Catch of The Day Sashimi

Slices of the catch of the day, avocado,
cucumber, serrano chili, red onion, cilantro leaves,
ponzu, and toasted sesame. | \$ 420.00

Shrimp Aguachile

Citrus, serrano chili, cucumber, cilantro, and
corn tostada | \$ 450.00

SOUPS

Tortilla

Traditional tortilla soup with avocado, fresh
cheese, cream, dried chili, and crispy corn tortilla
strips | \$ 290.00

SANDWICHES & BURGERS

Grilled Chicken Sandwich

Grilled herb chicken on sourdough bread with
chipotle dressing, lettuce, tomato, avocado,
and french fries. | \$ 320.00

Aldea´s Burger

Beef patty with Monterrey cheese, lettuce,
heirloom tomato, pickles, caramelized onions,
and French fries | \$ 480.00

TACOS

Baja Fish Taco

Tempura-battered, with pickled red cabbage,
tartar sauce, and lemon.. | \$ 120.00

Beef Tongue Taco

With green sauce, onion, and cilantro | \$ 130.00

Flank Steak Taco

Chistorra, avocado and pico de Gallo | \$ 130.00

LUNCH

12:00 PM - 18:00 PM

Prices in MXN. VAT included

ALDEA

CHEF'S SELECTION

Grilled Catch of the Day

Herb butter, carrot purée, and grilled
asparagus | \$ 520.00

Spicy Shrimp

Stir-fried rice noodles in a spicy Asian sauce
with seasonal vegetables. | \$ 550.00

ENTRADAS

Ceviche Carreta

Pesca del día, Cebolla morada, Pepino, Tomate Cherry, Chile serrano, Aguacate, jugo de Limón, salsa de Soya, aceite de Oliva | \$ 395.00

Conchas al Vapor

Almeja Chione con infusión de Jengibre, Albahaca y Chile de árbol | \$ 490.00

Tiradito Pesca del Dia

Pulpo al sol, Ponzu, aceite de Chiles, aceite de Hierbas, Tabasco casero de Chile serrano | \$ 460.00

Gazpachuelo

Pulpo, Pimientos y Dashi | \$ 460.00

Tenazas de Cangrejo a la Parrilla

Mantequilla de Cítricos, Ajo y Limón asado | \$ 560.00

ENSALADAS

Ensalada de Tomate

Pesto, Aceitunas, Nuez de la India | \$ 360.00

Ensalada a la Parrilla

Lechuga orejona, aderezo de Anchoas, Aceite de Ajo, Queso oreado y Salicornia | \$ 360.00

Ensalada de Hinojo y Zanahoria

Zanahoria confitada fresca, pure de Zanahoria e Hinojo fresco y hojas | \$ 360.00

CENA

18:00 PM - 22:00 PM

Precios en MXN. Incluyen IVA

ALDEA

BEBIDAS

Cócteles

- | | |
|----------------------|-------------------|
| Mezcalita 320 | Margarita 290 |
| Naked & Famous 320 | Whisky Sour 290 |
| Gin & Tonic 290 | French 75 290 |
| Negroni 290 | Old Fashion 290 |

Cerveza

- Sirena Pilsner | 160
- Mantarraya Oatmeal Stout | 160
- Astillero Imperial IPA | 160
- Harry Polanco Red Ale | 160
- Foca Parlante Stout | 160
- Corona | 120
- Victoria | 120
- Modelo Especial | 130
- Negra Modelo | 130
- Michelob | 130
- Stella Artois | 130

PRINCIPALES

Camarones a la Parrilla
Con Yuzu, Rayu y Vegetales | \$ 560.00

Pulpo Bicolor
A las brasas con Adobo, Aguachile verde y
Chicharrón de Cerdo | \$ 650.00

Pesca del Dia
Vegetales al Piloncillo con especias | \$ 520.00

Codorniz Asada
Arroz meloso al Azafrán y Pimientos
asados | \$ 760.00

Chamorro de Cordero
Pure de Papa, Brócoli, asado y
Demi Glase | \$ 720.00

Rib Eye a la Parrilla
Papas fritas y Huevo curado 400 grs | \$1190.00
800 grs | \$1800.00

CENA

18:00 PM - 22:00 PM

Precios en MXN. Incluyen IVA

ALDEA

POSTRES

Brownie al Grill
Durazno confitado Gelato de Durazno
y Queso Ramonetti | 310

Pay de Elote
Tierra de Maíz y Helado de Canela | 290

Flan de Lavanda y Romero
Nata con escencia de Aceite de Olivo | 290

Gelato de Aceite de Olivo
Crumble de Masa Madre y Aceite de
Oliva | 250

STARTERS

Seafood Cart Ceviche

Catch of the day, red Onion, Cucumber,
Cherry Tomato, Serrano Chili, Avocado,
Lime juice, Soy sauce, Olive
Oil | \$ 395.00

Steam Shells

Chione Clams infused with Ginger, Basil and Chile
de árbol | \$ 490.00

Catch of the Day Tiradito

Sun dried Octopus, red Onion, Ponzu, Chili oil,
Herbs Oil, house made Serrano
Tabasco | \$ 460.00

Gazpachuelo

Octopus, Peppers and Dashi | \$ 460.00

Grill Crab Claws

Citrus Butter, Garlic and roasted
Lemon | \$ 560.00

SALADS

Tomate Salad

Pesto, Olives and Cashew Nuts | \$ 360.00

Grilled Salad

Romaine Lettuce, Anchovy dressing, Garlic oil, dried
Cheese and Salicornia | \$ 360.00

Ensalada de Hinojo y Zanahoria

Zanahoria confitada fresca, pure de Zanahoria e
Hinojo fresco y hojas | \$ 360.00

ALDEA

DINNER

18:00 PM - 22:00 PM

Prices in MXN. IVAT included

BEVERAGES

Cocktails

- | | |
|----------------------|-------------------|
| Mezcalita 320 | Margarita 290 |
| Naked & Famous 320 | Whisky Sour 290 |
| Gin & Tonic 290 | French 75 290 |
| Negroni 290 | Old Fashion 290 |

Beers

- Sirena Pilsner | 160
- Mantarraya Oatmeal Stout | 160
- Astillero Imperial IPA | 160
- Harry Polanco Red Ale | 160
- Foca Parlante Stout | 160
- Corona | 120
- Victoria | 120
- Modelo Especial | 130
- Negra Modelo | 130
- Michelob | 130
- Stella Artois | 130

MAIN COURSES

Grilled Srhimp
With Yuzu, Rayu and Vegetables | \$ 560.00

Bicolor Octopus
Chargrilled with Adobo, green Aguachile and Pork crackling | \$ 650.00

Catch of the Day
Piloncillo glazed Vegetables with Spices | \$ 520.00

Rosted Quail
Saffron creamy Rice and roasted Peppers | \$ 760.00

Lamb Shank
Mashed Potatoes, roasted Broccoli and Demi Glace | \$ 720.00

Grilled Rib Eye
French fries and Cured Egg 400 g | \$1190.00
800 g | \$1800.00

DINNER

18:00 PM - 22:00 PM

Prices in MXN. VAT included

ALDEA

DESSERTS

Grilled Brownie
Confit Peach, Peach Gelato and Ramonetti Cheese | 310

Corn Pie
Corn crumble and Cinnamon Ice Cream | 290

Lavander and Rosemary Flan
Cream infused with Olive oil essence | 290

Olive Oil Gelato
Sourdough Crumble and Olive oil | 250