

Aida

Starters

SEASONAL FRUIT (450 g) Your choice of: cantaloupe, papaya, watermelon and pineapple.
Extra: praline \$20, yoghurt \$20, cottage cheese \$25

COTTAGE CHEESE CUP (220 g) season coulis and homemade praline

ⓐ **GREEK CUP** (200 g) greek yoghurt with banana, caramel cream and praline

RED-HONEY QUINOA (300 g) cold quinoa with coconut milk, berries, homemade praline and honey

Something Healthy

ⓐ **GRILLED GRAPEFRUIT** (440 g)
goat cheese foam on grilled,
caramelized half grapefruit

AÇAÍ BOWL (260 g)
based on almond milk with fruit, dried fruit and pecans

HUMMUS & AVO TOAST (220 g)
with guacamole, chickpea and jocoque

HEALTHY PANCAKES (3 pcs)
Made with flax seeds, banana,
whole wheat flour and honey

AVOCADO AND ASPARRAGUS CROSTINI (1 pc)
with grated parmesan cheese, dijon mustard,
arugula and 2 poached eggs

Bread & Love

RICE PUDDING PANCAKES (200 g)
grandma's recipe

HOT-CRÊPES (6 pcs)
pancake mix with maple syrup and butter

ⓐ **FRENCH TOAST STICKS** (2 pcs)
brioche bread with maple syrup

GRILLED CHEESE CROISSANT (1 pc)
stuffed with brie, gruyere and manchego cheese,
grated with parmesan

TOAST WITH HOMEMADE JAM (4 pcs)
with butter, ancho pepper and bacon jam

Eggs

EGG-STUFFED PORTOBELLO (190 grs.)
with sun-dried tomato, artichoke,
jocoque and bacon crumbs

POACHED EGGS ON AVOCADO (290 g)
with bacon and roasted brie cheese in red pepper sauce

ⓐ **AIDA STYLE EGGS BENEDICTINE** (2 pcs)
poached on rustic bread, iberian ham
and truffle mayonnaise in béchamel sauce

ⓐ **MASON STYLE EGGS** (150 g)
scrambled in red pepper sauce,
with fried beans and jocoque

EGGS IN MOLE SAUCE (300 g)
fried eggs in black mole sauce, on a fried tortilla,
stuffed with beans and plantain

ⓐ **DIVORCED GORDITA** (2 pcs)
fried eggs on serrano and red pepper sauce, on a fried
tortilla stuffed with carnitas (fried pork meat)

EGGS WITH SINCRONIZADA (2 pcs)
fried eggs covered with green salsa,
over flour tortilla with Oaxaca cheese,
ham and black beans, with avocado

AIDA STYLE BROKEN EGGS (400 g)
potato skins stuffed with fries, and iberian ham
topped with fried eggs

SALMON OMELETTE (250 g)
covered in cream cheese and mascarpone fondue

**HUITLACOCHE AND OAXACA
CHEESE OMELETTE** (320 g)
covered in roasted sauce cream

PAPO EGGS (120 g)
arabic-style pot, with Za'atar, Sumak
and dry yoghurt with pita bread

Something Light

LIGHT CROSTINI (1 pc) brown toast with avocado, egg whites, arugula, turkey breast and goat cheese in red pepper sauce

LETTUCE ENCHILADAS (300 g) stuffed with grilled chicken and panela cheese in serrano pepper sauce, with dry yoghurt

ⓐ **PRICKLY PEAR CHILAQUILES** (200 g) handmade tortillas, with grilled chicken topped with red pepper sauce and dry yoghurt

LIGHT POT (100 g) mushrooms, spinach and grilled panela cheese, soaked in serrano pepper sauce

Signature Dishes

ⓐ **TORTA AHOGADA WITH CHILAQUILES** (1 pc)
bun stuffed with carnitas, chilaquiles and beans,
drowned in red sauce

ⓐ **AIDA STYLE CHILAQUILES** (3 pcs)
puffed tortillas stuffed with chicken and beans, covered
in habanero, red and green sauce topped with a fried egg

ENMOLADAS (3 pcs) handmade tortillas stuffed
with fried beans covered in homemade black mole sauce

CROQUE CREPES (3 pcs)stuffed with gruyere and turkey
breast, topped with béchamel sauce and grated with
parmesan cheese, with a choice of fried egg

ⓐ **COSTRA MOLLETES** (3 pcs) covered with a crust
of Oaxaca cheese | with cecina meat (100 g) + \$80

CRUNCHY TORTILLA WITH QUELITES (350 g)
leafy greens with chorizo and Oaxaca cheese

ⓐ **ENFRIJOLADAS ROSARITO** (3 pcs)
stuffed with Rosarito-style shrimp,
guacamole and beans sauce

ⓐ **GREEN ENCHILADAS** (3 pcs)
handmade tortillas, stuffed with chicken,
in serrano pepper sauce

TLACOYOS (3 pcs) blue dough tortillas stuffed
with beans, chicken and carnitas

**PUFFED TORTILLA WITH PORK RIND IN
GREEN SAUCE** (1 pc)
on beans, with lettuce, cream and cheese

SQUASH BLOSSOM QUESADILLAS (3 pcs)
with Oaxaca cheese and handmade tortillas

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Small Bites

SHRIMP AGUACHILE (210 g)
lemon, cucumber, serrano pepper, coriander and purple onion

ⓐ **GUACAMOLE WITH JOCOQUE**
with a side of grilled Pita bread

AIDA STYLE NACHOS (500 gr.)
stuffed with Oaxaca cheese and black beans

ⓐ **AIDA SWEET CORN** (4 pcs.)
🌿 sweet corn with truffled butter and parmesan cheese. We suggest sharing

🌿 **POZOLE MAIZE ESQUITE** (380 gr.)
hominy corn kernels off the cob with spicy habanero mayo

DOUBLE FISH CARPACCIO (100 g)
salmon and sea bass in citrus juice

BEEF & BEET CARPACCIO (80 g)
balsamic vinaigrette, arugula and parmesan

ⓐ **AVOCADO AND RADISH CARPACCIO** (150 g)
🌿 grilled, goat cheese crumble and balsamic vinaigrette

GRILLED ARTICHOKE
habanero mayonnaise | with shrimp (160 g) + \$80

SUCKLING PIG TACOS (150 g)
in its juice with a hint of sweet balsamic

Salads

GRILLED CAESAR HEARTS
lettuce hearts and avocado, homemade Caesar dressing and parmesan cheese

ⓐ **GRILLED ORGANIC CHICKEN SALAD** (110 g)
baby lettuce, arugula, cranberries, goat cheese, chicken, caramelized pecans and sesame seeds, balsamic based dressing

KALE AND QUINOA SALAD (270 g)
with crunchy chickpeas, parmesan cheese, pumpkin seeds and ginger dressing | with chicken (100 g) + \$65

🌿 **GREEK BOWL**
greek salad with purple onions, dried tomatoes, goat cheese and black olives

Appetizers

🌿 **DRY QUINOA** (200 gr.)
our version of mexican noodle casserole made with quinoa, in chipotle-tomato sauce and jocoque

ⓐ **FOUR CHEESE CAULIFLOWER RISOTTO**
🌿 carb free, with brie, gruyere, parmesan and roquefort

ⓐ **ROSARITO RISOTTO** (60 g)
beans, guacamole and Rosarito shrimps

ⓐ **PIBIL STYLE TUNA TOSTADA** (1 pc)
tostada with avocado, deared tuna in pibil sauce, spicy habanero mayo, candied sesame seeds and pickled onion

TUNA TARTARE (120 g)
with pea quinoa and wasabi on top of a radish carpaccio

PUFFED TORTILLA WITH PIBIL (150 g)
on avocado slices, pickled onions, pepper and oregano

ⓐ **TLAYACAPAN PEPPER**
🌿 ancho pepper stuffed with dry noodles, avocado, covered in bean sauce

CRUNCHY TORTILLA WITH QUELITES (350 g)
leafy greens with chorizo and Oaxaca cheese

Soups

SHRIMP SOUP
spicy broth, cooked for several hours

CLASSIC NOODLES SOUP WITH MEXICAN PEPPERLEAF
with a Mexican touch, pepperleaf cream

ⓐ **LENTIL CREAM SOUP**
prosciutto, chorizo and fried plantain chunks

ⓐ **GRILLED TORTILLA SOUP**
tortilla, avocado, and panela cheese, grilled in classic tomato caldillo

🌿 **KALE SOUP**
with dry yoghurt and ginger

ARTICHOKE SOUP
with artichoke heart and pork rind crumbs

Main Dishes

ⓐ **CHICHARITO SALMON** (180 g)
grilled, mashed green peas with “Yudy” style fries and caramelized onions

CITRUS SEA BASS (180 g)
mini carrots and brussels sprouts sautéed with ginger in a citrus sauce

ALBÓNDIGAS DE PESCADO (3 pzas.)
caldo de jitomate con chile ancho, en cama de arroz verde y frijolitos de la olla

ⓐ **SOFT CRAB TACO** (165 g)
with habanero mayo, arugula, cabbage, balsamic, citrus peel and pickled onion

ⓐ **ORGANIC CHICKEN** (180 gr.)
with black mole sauce and plantain, with tortillas

PIBIL PORK LASAGNA (150 gr.)
with avocado, pickled onion and Cotija cheese

ⓐ **AIDA HAMBURGUER** (200 g)
cooked for 14 hours with bacon, caramelized onions, foie gras, gruyere cheese and arugula, with truffle mayonnaise, “Yudy” style fries and dipping sauce made of its own juice

CECINA TORTA (150 g)
bread bun stuffed with marinated, and salted beef (Cecina), beans, avocado, pickled onions, habanero mayonnaise and coriander

ⓐ **MEXICAN BEEF JERKY WITH TORTILLAS IN MOLE SAUCE** (120 gr.)
from Yecapixtla region with panela filled tortillas in mole sauce

CHAMORRO IN TORTILLA SAUCE (380 g)
cooked in its own juice for 14 hours, served on beans and Poblano pepper purée in roasted pepper sauce

BEEF STEAK (180 g)
with roasted cauliflower in morel and shitake sauce