



CASA YUTE
BREAKFAST

FRESH FRUIT PLATE Selection of seasonal fruit (pineapple, papaya, melon, or watermelon).	\$135
GREEK YOGURT PARFAIT Greek yogurt with homemade mixed-berry jam, topped with fresh strawberries, raspberries, blackberries, and blueberries.	\$250
SCRAMBLED EGGS Two eggs served with your choice of side: refried beans infused with avocado leaf and queso fresco, or a mixed green salad with balsamic reduction.	\$210
CLASSIC OMELETTE Two-egg omelette served over slow roasted tomato sauce. Accompanied by a mixed green salad with balsamic reduction.	\$225
CHILAQUILES Traditional tortilla chips bathed in your choice of sauce (red, green, or bean sauce). Topped with queso fresco, farm-style crema, red onion, and cilantro.	\$220
ENCHILADAS OR ENFRIJOLADAS Three soft tortillas bathed in sauce (red, green, or bean sauce) with your choice of protein. Topped with queso fresco, farm-style crema, onion, and cilantro.	\$220
AVOCADO TOAST Fresh avocado on toasted homemade bread. Served with two eggs (fried or poached) and a touch of cilantro.	\$175
OAXACAN ENMOLADAS Three tortillas filled with chicken or egg, bathed in homemade Oaxacan mole. Garnished with queso fresco, farm-style crema, red onion, and cilantro.	\$255
HUEVOS YUTE Two tortillas filled with chorizo scrambled eggs, bathed in a savory bean sauce (seasoned with avocado leaf, epazote, and chipotle). Topped with fresh avocado, queso fresco, farm-style sour cream, serrano pepper, and cilantro.	\$265
Huevos Encobijados Two fried eggs folded inside freshly made corn tortillas. Bathed in fire-roasted tomato sauce with serrano pepper and Oaxacan chorizo, topped with queso fresco and cilantro.	\$255
PANCAKES Fluffy pancakes (plain or banana). Served with mixed fruit, butter, and maple syrup.	\$180
FRENCH TOAST Homemade bread soaked in a vanilla milk batter. Served with seasonal fruit and maple syrup.	\$225



RED FRUIT SMOOTHIE	\$135
Strawberries, blueberries and raspberries with greek yogurt and orange juice.	
TROPICAL SMOOTHIE	\$135
Coconut cream, mango (seasonal) or maracuyá, pineapple and peppermint.	
BANANAS SMOOTHIE	\$125
Banana, milk, peanut butter cream, vainilla extract and cinnamon powder.	
DETOX JUICE	\$95
Apple, pineapple, lemon juice and ginger.	
GREEN JUICE	\$95
Spinach, lemon juice, pineapple, celery and ginger.	
HOT BEVEREGES	
Water based Chocolate	\$75
Milk based Chocolate	\$85
American Coffee	\$65
Expresso Coffee	\$75
Café Latte	\$85
Capuccino	\$85
Infusion: Peppermint, chamomile, applea cinnamon, orange and honey.	\$65



BAJA TACOSs (Shrimp or Fish) Battered in a homemade tempura on handmade tortillas. Topped with chipotle dressing, pico de gallo, fresh avocado, and cilantro.	\$225
GRILLED OCTOPUS ZARANDEADO Charcoal-grilled octopus in a homemade "a la talla" chili sauce. Served with a mixed green salad, house vinaigrette, and French fries.	\$350
CLASSIC BEEF BURGER Homemade beef patty topped with bacon, fresh lettuce, tomato, onion, and pickles. Served with French fries.	\$245
VEGETARIAN EMPANADAS Two empanadas filled with Oaxacan cheese and epazote, or squash blossoms (seasonal). Served with refried beans, lettuce, farm-style cheese, crema, tomato, and avocado.	\$205
OAXACAN CAPRESE SALAD Fresh tomato slices and Oaxaca cheese, dressed with a local herb pesto, walnuts, parmesan cheese, and olive oil.	\$185
FRESH CEVICHE Your choice of fish, shrimp, or octopus. Prepared with fresh pico de gallo, tiger's milk (leche de tigre), and a touch of Clamato.	\$235
TRADITIONAL GUACAMOLE Freshly made with pico de gallo, a hint of garlic, olive oil, and black pepper. Served with homemade tortilla chips and queso fresco.	\$245
RODRIGO FISH SALPICÓN Olive oil confit Mahi-Mahi tossed in savory dark sauces with red onion, cilantro, lime, and chipotle. Served with house-made tostadas.	\$325



MEZCAL YUTE Muddled kiwi, house mezcal, lime juice, fresh mint, and tonic water.	\$280
PLAYA DEL AMOR Frozen cocktail made with house mezcal and a hibiscus flower reduction.	\$250
PASTORCITO Joven mezcal, grilled pineapple, pineapple juice, Cointreau, lime juice, and Oaxacan chili syrup.	\$280
MEZCAL SPRITZ Aperol, house joven mezcal, sparkling wine, a slice of orange, and sparkling water.	\$280
CHILE ANCHO (Spicy) Blanco tequila, Ancho Reyes liqueur, pineapple juice, lime juice, and simple syrup. Served with a chili-salt rim.	\$280
PLAYA ARAGÓN Mezcal, orange juice, cranberry juice, and sparkling water.	\$280
COCO AÑEJO Añejo rum, coconut cream, passion fruit juice, and muddled pineapple.	\$250
WATERMELON COLLINS Gin, melon liqueur, fresh watermelon juice, lime juice, mint leaves, and tonic water.	\$280
PINEAPPLE MOJITO White rum, muddled pineapple, fresh mint, pineapple juice, lime juice, and sparkling water.	\$250

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DINNERS

MAHI-MAHI CARPACCIO Marinated in a mildly spicy sauce made of Oaxacan green tomatillos and costeño chilies. Served with tortilla chips, red onion, and fresh avocado.	\$325
MAHI-MAHI TIRADITO Dressed in a sweet and sour passion fruit sauce, topped with avocado, cilantro, pickled red onion, and sesame oil.	\$340
SEARED TUNA TACOS (3pcs) Fresh seared tuna on freshly made tortillas. Served with guacamole and blistered jalapeños (chiles toreados).	\$295
TORTILLA SOUP Traditional tomato broth served with crispy tortilla strips, avocado cubes, queso fresco, sour cream, toasted chilies, and creole cilantro.	\$165
SEARED SESAME-CRUSTED TUNA MEDALLION Served with a mixed salad, yakimeshi rice, and an orange-chili ponzu sauce.	\$345
BEEF FILET WITH MOLE COLORADITO (250g) Served with mashed potatoes and butter-sautéed vegetables.	\$365
CHARCOAL GRILLED FISH FILET (150g) Served with garden rice, mixed green salad, and hibiscus vinaigrette.	\$355
CHICKEN IN MOLE NEGRO (250g) Chicken breast over a bed of spinach and Oaxaca cheese, bathed in our house mole negro. Served with rice and fried plantains.	\$295
OAXACAN TLAYUDA Traditional crispy giant tortilla spread with bean paste, Oaxaca cheese, tomato, and avocado. Choice of protein: tasajo (cured beef), shrimp, or Oaxacan chorizo.	\$325
PASTA WITH YOUR CHOICE OF SAUCE Home made long pasta: Alfredo, Bolognese, Butter and parsley. Seafood (\$375)	\$295
CHILI BUTTER SHRIMP Sautéed in butter with a mix of local dried chilies. Served over a mixed green salad with honey-mustard vinaigrette.	\$345
GRILLED ARRACHERA (Flank Steak 250g) Marinated, served with a baked potato (sour cream, bacon, and parsley) and sautéed vegetables.	\$355
GRILLED RIB EYE (350g) With mashed or baked potato, and a mixed green salad with the house vinaigrette.	\$450
HUACHINANGO (Red Snapper) CHARCOAL GRILLED OR A LA TALLA (Chili sauce) Served with yakimeshi rice, and your choice of salad or sautéed vegetables. Individual or to share (whole fish, ideal for two or more people).	\$475 / \$950
GRILLED LOBSTER (Seasonal / Subject to availability). Bathed in an herb and parsley butter. Served with a Greek salad and yakimeshi rice.	\$950



TROPICAL PASSION FRUIT CHEESECAKE Creamy passion fruit cheesecake topped with a sweet fruit reduction. Served with a walnut crumble and seasonal mixed berries.	\$155
WARM CHOCOLATE BROWNIE Served warm with a scoop of vanilla ice cream, toasted walnuts, and a drizzle of chocolate sauce.	\$165
STRAWBERRIES WITH CREAM Fresh strawberries bathed in our signature sweet cream sauce, finished with shaved authentic Oaxacan chocolate.	\$145
COCONUT FLAN NAPOLITANO Creamy homemade recipe with a rich coconut flavor. Garnished with toasted coconut flakes and caramel sauce.	\$155
MEZCAL FLAMBEED PLANTAINS Plantains flambéed in Sherry wine, finished with a touch of house mezcal and fresh orange zest.	\$155
CRÈME BRÛLÉE Baked custard, made with heavy cream and natural vanilla, topped with a crunchy caramel layer and red berries.	\$165