



EL SANTUARIO®

RESORT • SPA • RESIDENCES

Valle de Bravo is a *pioneer* in the regenerative and organic agriculture movement in our country.






This land nourishes everything it grows with the vibrant energy of the mountain, the depth of the forest, and the gifts of water and sun, enhancing the flavor and nutrients of the ingredients we use in every dish you're about to enjoy.

At Na-Ha, the kitchen is alive—handmade and deeply respectful of each ingredient's full cycle. It's a cuisine rooted in fire, childhood memories, and family traditions.





A space for inspired encounters and joyful connection with the soul and culinary heritage.

LUNCH & DINNER

STARTERS

-  **ANGUS BEEF CARPACCIO** (80 gr) \$320
Arugula, parmesan, roasted garlic, and aged balsamic vinegar
-  **CHARRED ARTICHOKE WITH THREE CHEESES** (300 gr) \$450
- NAAN BREAD WITH BLUEFIN TUNA** \$350
Kalamata olives, avocado, cilantro & serrano chili (100 gr)
-  **PIQUILLO PEPPERS STUFFED** \$390
with Toluca-Style Chorizo on Polenta (3 pcs).
-  **ARGENTINIAN EMPANADAS** \$320
Meat or roasted eggplant (3 pcs).
-  **MUSHROOM "CHICHARRON"** \$290
Served with pico de gallo and tortillas (120 gr).
- OCTOPUS SOPES** (3 pcs) \$240
Sautéed in guajillo chili butter, topped with spinach, leeks, and guajillo aioli.

SOUPS

-  **ARTICHOKE, ALMOND & BASIL CREAM** (200 ml) \$280
-  **WILD MUSHROOM BROTH** (200 ml) \$230
-  **SWEET CORN & SQUASH BLOSSOM CREAM** (200 ml) \$250
-  **TORTILLA SOUP** (200 ml) \$225

SALADS & SEASONAL VEGETABLES

-  **CHARRED BEETS WITH PINK PINE NUT BUTTER** \$310
Jocote, Raspberry & Pink Peppercorn (250 gr)
-  **CAESAR SALAD** (180 gr) \$290
-  **VITELLO TOMATO** (400 gr) \$330
Heirloom tomatoes with tomato sauce, anchovy & capers
- WEDGE SALAD** (200 gr) \$295
Lettuce, bacon, tomato, gorgonzola, scallions & brioche
-  **SEASONAL GREEN VEGETABLE SALAD FROM THE REGION** (300 gr) \$215


 Vegetariano

 Celíaco









 Vegano

All prices are in Mexican pesos and include VAT. At El Santuario, all food is prepared under strict hygiene standards; however, some dishes contain raw ingredients, the consumption of which is the responsibility of the person ordering. We recommend that guests with special health conditions consult their server before ordering.

MAIN DISHES

ORGANIC CHICKEN MILANESE WITH ROBUCHON-STYLE MASHED POTATOES	\$385
 BRAISED BEEF TONGUE IN JUS WITH LOCAL MORELS (180 gr)	\$850
BOLOGNESE LASAGNA (500 gr) To share	\$630
TAGLIOLINI AGLIO OLIO (100 gr)	\$310
 ROASTED SUCKLING PIG WITH LENTILS (200 gr)	\$690

FROM THE GRILL

GRILLED RIB EYE (500 gr)	\$1,300	 CHARRED TROUT (350 gr)	\$450
NEW YORK STRIP WITH CAFÉ DE PARIS BUTTER (500 gr)	\$1,100	 GRILLED JUMBO SHRIMP "SARANDEADO" STYLE (350 gr)	\$450
BEEF TENDERLOIN WITH PEPPER SAUCE (400 gr)	\$560	 "VALLESANO" PLATTER (480 gr) Vallesana-style cecina, chorizos, fresh cheese, cactus and tortillas	\$650
 ROASTED ORGANIC CHICKEN WITH MUSHROOM JUS (450 gr)	\$650	  GARLIC CAULIFLOWER WITH ROMESCO SAUCE (300 gr)	\$250
 SHORT RIB CURED WITH PILONCILLO & SEA SALT (400 gr)	\$680	  BROCCOLI WITH PISTACHIO PESTO (300 gr)	\$270
CORIANDER SEED CRUST SALMON (200 gr) Couscous with dried fruits, japanese pea and coriander sauce.	\$520	GRILLED OCTOPUS (180 gr) Seared with guajillo chili butter, accompanied by green beans and baby potatoes.	\$550

SIDES

CHARRED SWEET POTATO (150 gr)	\$350	GRILLED ARTICHOKEs (300 gr)	\$400
BAKED POTATO (150 gr)	\$120	GRILLED ASPARAGUS (180 gr)	\$250
MASHED POTATOES (150 gr)	\$85	PARMESAN POLENTA WITH ROASTED PEPPERS (200 gr)	\$330
GLAZED LEEKS AND BABY ONIONS (100 gr)	\$190	"CHORIQUESO" (200 gr) A blend of regional cheeses, Toluca-style chorizo and/or local mushrooms	\$250
TRUFFLED POTATOES (150 gr)	\$180		
BLISTERED SHISHITO PEPPERS WITH JOCOQUE (200 gr)	\$190		

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