

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 ARTICHOKES WITH THREECHEESES *(300 gr)* — $450

NAAN BREADWITH BLUEFIN TUNA — $350
Kalamata olives,avocado,cilantro & serrano chili*(100 gr)*

PIQUILLO PEPPERS STUFFED — $390
withToluca-StyleChorizoonPolenta *(3 pcs).*

ARGENTINIAN EMPANADAS — $320
Meat or roasted eggplant *(3 pcs).*

MUSHROOM *"CHICHARRON"* — $290
Servedwith pico degallo 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 PINENUT BUTTER — $310
Jocoque, Raspberry & Pink Peppercorn *(250 gr)*

CAESAR SALAD *(180 gr)* — $290

VITELLO TOMATO *(400 gr)* — $330
Heirloom tomatoes with tonnato 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 Celiaco 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 (180 gr) — **$385**

BRAISED BEEF TONGUE IN JUS WITH LOCAL MORELS *(180 gr)* — **$850**

BOLOGNESE LASAGNA *(500 gr)* — **$630**
To share

TAGLIOLINI AGLIO OLIO *(100 gr)* — **$310**

ROASTED SUCKLING PIG WITH LENTILS *(200 gr)* — **$690**

FROM THE GRILL

GRILLED RIB EYE *(500 gr)* — **$1,300**

NEW YORK STRIP WITH CAFÉ DE PARIS BUTTER *(500 gr)* — **$1,100**

BEEF TENDERLOIN WITH PEPPER SAUCE *(400 gr)* — **$560**

ROASTED ORGANIC CHICKEN WITH MUSHROOM JUS *(450 gr)* — **$650**

SHORT RIB CURED WITH PILONCILLO & SEA SALT *(400 gr)* — **$680**

CORIANDER SEED CRUST SALMON *(200 gr)* — **$520**
Couscous with dried fruits, japanese pea and coriander sauce.

CHARRED TROUT *(350 gr)* — **$450**

GRILLED JUMBO SHRIMP "SARANDEADO" STYLE *(350 gr)* — **$450**

"VALLESANO" PLATTER (480 gr) — **$650**
Vallesana-style cecina, chorizos, fresh cheese, cactus and tortillas

GARLIC CAULIFLOWER WITH ROMESCO SAUCE (300 gr) — **$250**

BROCCOLI WITH PISTACHIO PESTO (300 gr) — **$270**

GRILLED OCTOPUS (180 gr) — **$550**
Seared with guajillo chili butter, accompanied by green beans and baby potatoes.

SIDES

CHARRED SWEET POTATO *(150 gr)* — **$350**

BAKED POTATO *(150 gr)* — **$120**

MASHED POTATOES *(150 gr)* — **$85**

GLAZED LEEKS AND BABY ONIONS *(100 gr)* — **$190**

TRUFFLED POTATOES *(150 gr)* — **$180**

BLISTERED SHISHITO PEPPERS WITH JOCOQUE *(200 gr)* — **$190**

GRILLED ARTICHOKES *(300 gr)* — **$400**

GRILLED ASPARAGUS *(180 gr)* — **$250**

PARMESAN POLENTA WITH ROASTED PEPPERS *(200 gr)* — **$330**

"CHORIQUESO" *(200 gr)* — **$250**
A blend of regional cheeses, Toluca-style chorizo and/or local mushrooms

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