



Menu

German Oliva
EXECUTIVE CHEF

Cuaxiote | Degollado 81, Centro, Comala, Colima, México.

B R E A K F A S T





HOUSE BREAD

Classic concha	22
Picón from Comala	26
Banana bread	28
Dulce de leche & walnut pound cake	28
Butter toast	30
Blackberry braid	40
Guava braid	35

SWEET

Fruit plate <i>Seasonal fruit.</i>	119
Chia & Greek yogurt bowl <i>Greek yogurt, seasonal fruit & granola.</i>	129
French toast <i>Cinnamon-soaked bread, walnuts, fruit & vanilla ice cream.</i>	155
Hot cakes <i>Fruit, honey & butter.</i>	145



FOR SHARING

Picaditas **119**

Two with tatemado and two with creamy poblano & corn.

Tamal with menguiche **129**

Mushrooms, menguiche & pickled vegetables.

Tatemado casserole **155**

Tortillas, pork-style beans, salad & pickled fruit.

Garden quesadillas **155**

Menguiche, garden filling & pickled onion.

LIGHT FARE

Paranera quiche **155**

Peppers, mushrooms, asparagus, salad & vinaigrette.

Avocado toast **160**

Sourdough bread, avocado, sous-vide egg, serrano ham chicharrón & mixed greens.

Mushroom toast **150**

Sourdough bread, epazote beans, mushrooms, greens & Parmesan cheese.



HEARTY DISHES

Ranchero-style egg with chorizo 149

Tortilla with hoja santa, house chorizo, fried egg & chili oil.

Comalteca shakshuka 159

Black beans, sous-vide egg, chistorra, adobera cheese, chili oil & sourdough bread.

Exquisite enchiladas 149

Exquisite mole, chicken, jocoque & pickled onion.

Green enchiladas 139

Creamy green salsa, panela cheese, jocoque & aged cheese.

Colima-style chilaquiles* 139

Red salsa, scrambled eggs & pickled fruit.

Chilaquiles with chicharrón* 145

Green or red salsa, chopped chicharrón & pickled onion.

Omelette with menguiche* 149

Garden filling, menguiche & mixed greens.

Cuaxiote omelette* 159

Pepper mix, red salsa & adobera cheese.

**Served with black beans, cheese & jocoque.*



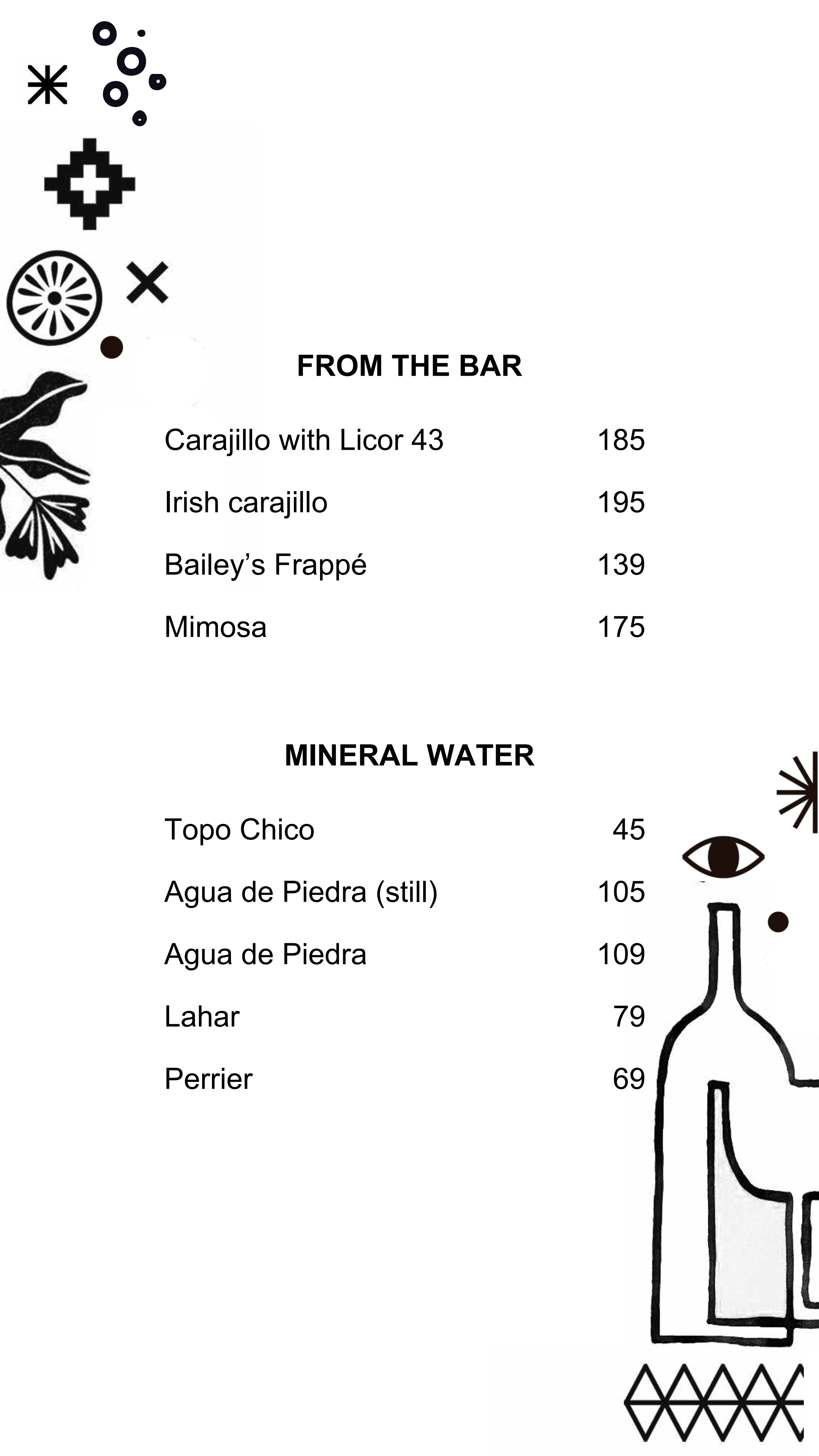
HOT BEVERAGES

French press	75
Pot coffee	55
Americano	44
Espresso	38
Espresso cortado	44
Latte	55
Cappuccino	55
Mocha	59
Macchiato	45
Affogato	69
Irish coffee	139
Hot chocolate	49
Tea	49
House chai tea	55
Matcha tea	55
Herbal infusion	75



HOUSE DRINKS

Lemonade	52
Orangeade	56
Grapefruitade	58
Passion fruit or red berries lemonade	69
Soft drinks	42
Orange or carrot juice	49
Green or grapefruit juice	55
Cimarrón Juice	59
<i>Orange, blackberry, raspberry & basil.</i>	
Gallo Smoothie	80
<i>Mango, passion fruit & coconut milk.</i>	
Coyote Smoothie	80
<i>Red berries, Greek yogurt & plant-based milk.</i>	



FROM THE BAR

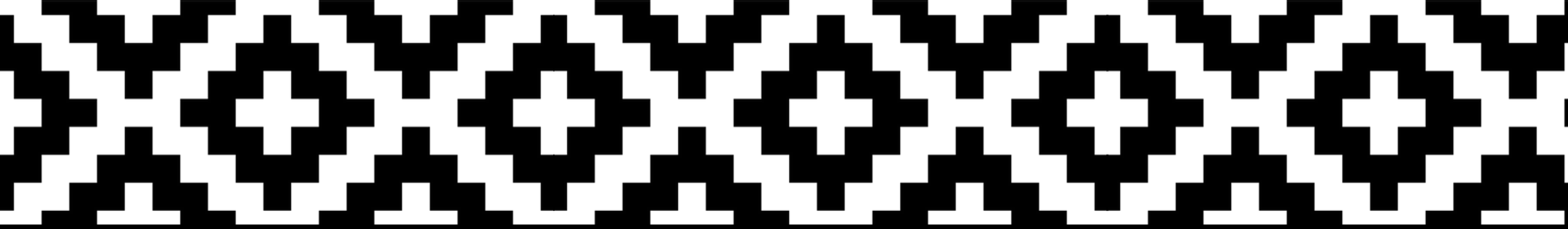
Carajillo with Licor 43	185
Irish carajillo	195
Bailey’s Frappé	139
Mimosa	175

MINERAL WATER

Topo Chico	45
Agua de Piedra (still)	105
Agua de Piedra	109
Lahar	79
Perrier	69

LUNCH & DINNER





Beet and spiced jocoque salad **189**

Roasted beets, citrus supremes, pumpkin seeds and mixed greens.

Lettuce and corn salad **199**

Roasted vegetables, Parmesan cheese, avocado mayonnaise and almonds.

Avocado hummus **199**

Cherry tomatoes, pickled vegetables, olive oil and rustic bread.

Tropical coconut ceviche **139**

Avocado cream, mango and pomegranate, mint, cilantro citrus sauce and shaved tostadas.*

Garden vegetable cream soup **189**

Roasted squash, pistachio oil and flowers.

Miso and avocado soup **189**

Japanese-style broth, ash and chili oil.

Braised pork tacos **170**

Green sauce with avocado, braised pork shank and roasted red salsa.

Salpicón pescadillas **164**

Guacamole, aged cheese and jocoque.

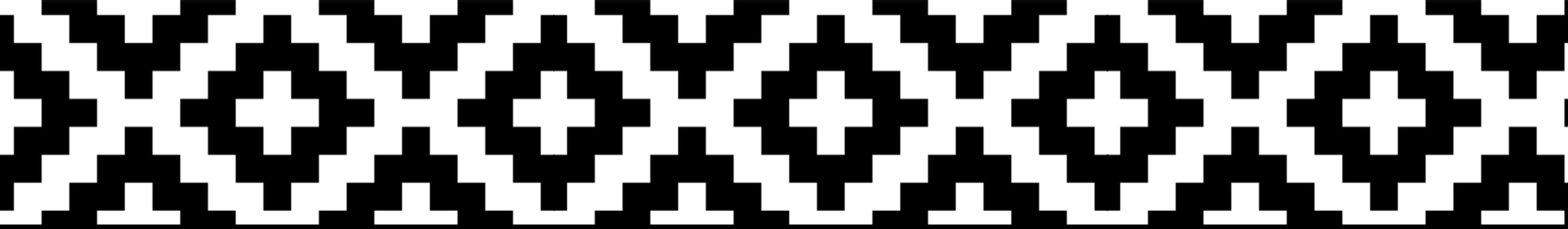
Shrimp panucho **139**

Pork-style beans, pickled fruit and red adobo.

Forgotten tacos with octopus **199**

Pork-style beans, marinated octopus & cilantro citrus sauce.

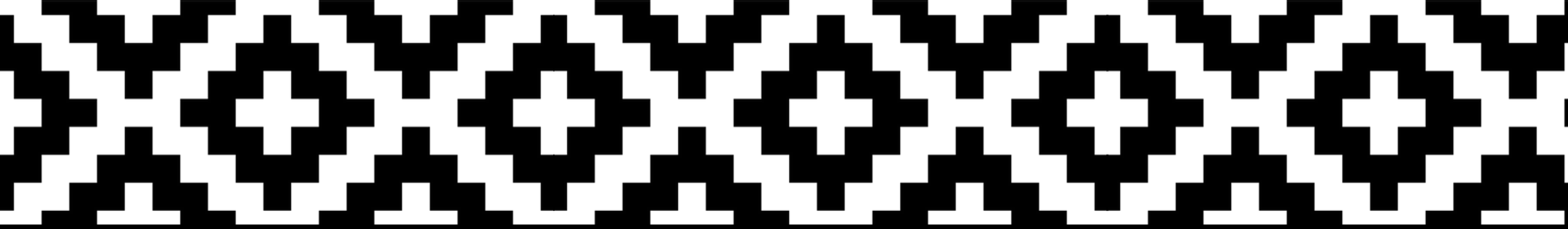
**Ingredients subject to seasonal availability.*



MAINCOURSES

Catch of the day	289
<i>Romesco, asparagus and citrus velouté.</i>	
Red snapper fillet	289
<i>Mediterranean sauce, herb potato foam and mixed greens.</i>	
Tatemado	239
<i>Pork-style beans, pickled fruit and mixed greens.</i>	
Rosemary chicken	249
<i>Exquisite mole, vegetables, potato aligot and mixed greens.</i>	
Parán octopus	349
<i>Corn purée, citrus and pork crackling soil.</i>	
Pasta with pork shank and mushrooms	279
<i>Pappardelle, creamy mushroom sauce, braised pork shank and wild mushrooms.</i>	
Hacha BB**	439
Picanha**	449
Sterling rib eye**	759
Flank steak**	469

****All cuts are served with three sides of your choice:**
Sauce: mustard or gremolata.
Vegetables: grilled vegetables or Suchitlán salad.
Purée: sweet potato and vanilla or potato aligot.



Cold coconut tart **149**

Tecomán alfajor, encaladilla and lemon cream.

Corn flan **129**

Vanilla crumble, piloncillo honey and coffee.

Coffee parfait **155**

Suchitlán coffee, vanilla sponge cake and cinnamon cream.

Mango & passion fruit pavlova **149**

Meringue, mango, passion fruit gel and strawberries.

Candied squash **129**

Candied squash, encaladilla soil and Cotija cheese ice cream.