



La
Higuera

RESTAURANTE & ROOFTOP



MENU

LA HIGUERA

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BREAKFASTS

7:30 TO 12:00



Fruit Cocktail

Accompanied by yogurt, honey or granola.

\$80

Classic Pancakes

Toppings to choose from: Maple syrup, honey, nutella, cajeta, lechera, jam.

\$120

Hotcakes “La Higuera”

Accompanied with scrambled egg, bacon and maple syrup.

\$140

Eggs to taste

Ask your waiter for our different options.

\$150

Chilaquiles

Green or Red accompanied by beans, cream, cheese and onion.

\$150

Enchiladas

Green, Red or Swiss. Stuffed with Chicken or Panela Cheese.

\$180

Molletes

Natural or with chistorra, gratin with Manchego cheese. Accompanied by pico de gallo.

\$150

Club Sandwich

Served with French fries.

\$160

Toasted Bread

Toppings: butter and jam.

\$60

Sweet Bread

Per piece.

\$60



APPETIZERS TO SHARE



Drowned Tlacoyos 4 pieces

Tlacoyos bathed in delicious sauce with a touch of cream and cheese.

\$210

Guacamole

Avocado served with cilantro, red onion, green chili, lemon and olive oil.

\$120

Order of Quesadillas

To choose: Cheese, mushrooms, tinga, potato, potato with chistorra, pumpkin flower.

\$120

Escamoles (100g)

Served with guacamole and tortillas.

\$450

Order of soups 4 pieces

Steak, flank steak or chicken soups

\$210

Chapulines (70g)

Served with guacamole and tortillas.

\$350

Chinicuales (90g)

Served with guacamole and tortillas.

\$550

Melted cheese dip

Natural, with chistorra or mushrooms.

\$160

French Fries

\$120



SPECIALITIES



Molcajete "La Higuera"

Served on volcanic stone with flank steak, chistorra, cactus, cheese sticks, avocado, spring onion in drunken sauce.

\$400

Mixed Molcajete

Served on volcanic stone with chicken, chistorra, beef, pork, cactus, cheese sticks, avocado, spring onion in drunken sauce.

\$350

Molcajete Sea and Land

Served on volcanic stone with fish fillet, shrimp, flank steak, chistorra, nopal, guacate, spring onion and drunk sauce.

\$450

Traditional Barbecue

Served with traditional consommé, cactus salad and guacamole.

\$350

Chile "La Higuera"

House specialty: Chile poblano stuffed with cheese, in bean juice, accompanied by cream, onion, serrano chili and chistorra.

\$220

Barbacoa Broth

With onion and cilantro.

\$75

Mixiote

Served with delicious rice of the day.

\$220

Simple Huarache

Beans, cactus salad and cheese.

\$130

Special Huarache

Arrachera, Chistorra and steak with beans, cactus salad and cheese

\$190

Chiles en Nogada (only in season)

\$280

Aztec Soup

Served with pieces of tortilla, fresh chicharron, panela cheese, avocado, dried arbol chili and cream.

\$140

Mushroom Soup

\$120

Xóchitl Soup

Served with white rice, shredded chicken breast, carrot, pumpkin, serrano chili, avocado and cilantro.

\$120



La
Higuera
CASA DE LA COMIDA



OTHER DISHES



Tomato Salad

Fresh lettuce, tomato slices, red onion, olive oil, vinegar, salt and pepper.

\$160

Caesar Salad

Romaine lettuce, chopped chicken breast, croutons, special dressing with olive oil, Worcestershire sauce, egg, Dijon mustard, parmesan cheese and black pepper.

\$190

Nopales Salad

Roasted nopales accompanied by tomato, feta cheese, oregano, lemon and olive oil.

\$160

Salad "La Higuera"

Lettuce, walnut, apple, panela cheese, raisins, cranberries and dressing.

\$160

Green Salad

Lettuce, cherry tomato, red onion, cucumber, black olives, yellow pepper, feta cheese, spinach sprouts, olive oil and lemon.

\$170

Spaghetti Alfredo

Spaghetti with creamy alfredo sauce with shrimp.

\$250

Spaghetti Bolognese

Spaghetti with ground beef in tomato, basil and parmesan sauce.

\$250

Pomodoro Ravioli

Stuffed with ricotta cheese with tomato sauce, basil, oregano & walnut.

\$220

Classic spaghetti

Pomodoro, butter or garlic, olive oil and peproncino.

\$220

Spaghetti to taste

Pomodoro, butter or garlic, olive oil and peproncino.

\$180



MAIN DISHES



Tacos Dorados

(4 pieces) Chicken or potato, served with lettuce, cheese, cream and avocado.

\$180

T.Bone

(250g) Served with avocado, spring onion and bullfighting chilies.

\$400

Rib Eye

(250g) Served with pot beans, spring onion and bullfighting chiles and guacamole.

\$400

New York

(250g) Served with pot beans, spring onion, foreado chiles and avocado.

\$400

Tampiqueña

(250g) Served with avocado, beans, rice and a folded mole.

\$280

Salmon

(250g) Grilled with mashed sweet potato and roasted vegetables.

\$380

Fish Steak

(250g) Accompanied with butter vegetables and white rice.

\$250

Shrimp to Taste

With garlic, devil sauce or butter. Served with rice and grilled vegetables.

\$300

Chicken or Beef Fajitas

Accompanied by guacamole and beans with the option of gratin.

\$220

Traditional Mole With Chicken

Accompanied by rice.

220

Arrachera Steak

(200g) Served with nopal, cambray onion, roasted corn and cambray potatoes.

\$380

Tacos de Arrachera

(3 pieces) Served with guacamole.

\$250

Shrimp tacos

(3 pieces) Served with refried beans, avocado, rice and salsa macha.

\$330



SEAFOOD



APPETIZERS

Toast (pz)

Shrimp, fish or octopus.

\$115

Quesadillas

Fish served with pico de gallo.

\$165

Ceviche

Shrimp, fish or octopus.

\$245

Small shrimp cocktail

\$185

Big shrimp cocktail

\$225



SEAFOOD



MAIN DISHES

Governor tacos (3pz)

\$355

Seafood salad

Fish, shrimp and octopus on a bed of lettuce with avocado.

\$325

Stuffed pineapple

Morron, bacon, octopus, shrimp and squid au gratin.

\$450

Octopus with masonry

Sauteed octopus with onion, mushroom, cuaresmeño and epazote.

\$325

Salmon in red wine

Served in red wine sauce with cranberries.

\$390

Papered fillet

Prepared with bell bell pepper, tomato, onion and epazote.

\$245

Seafood tower

Fish, octopus, shrimp with black sauce.

\$450

Shrimp broth

\$270

Seafood casserole

Oysters, octopus, shrimp, crab and clam au gratin.

\$345

Shrimp tacos

\$250

Agua chile

Shrimp cooked in lemon juice, cucumber and a touch of chili.

\$315

Seafood platter Higuera

Sautéed shrimp, octopus, aguachile shrimp, grilled shrimp.

\$700



VEGAN MENÚ



Guacamole

Served with baked tortilla chips.

\$120

Refried bean tacos

(3 pieces) Served with avocado, cilantro, vegan cream, and green or red sauce.

\$120

Potato tacos

(3 pieces) Served with avocado, cilantro, vegan cream, and green or red sauce.

\$120

Mushroom quesadilla

(3 pieces) Mushrooms sautéed with onion and pepper in a flour or corn tortilla.

\$120

Bean soup

Served with cubes of avocado, cilantro and option of vegan cream.

\$150

Lentil salad

Served with cherry tomatoes, cucumber, carrots, parsley, pepper, lemon and olive oil.

\$180

Red rice with vegetables

Vegetables to taste.

\$120

Chilaquiles

Baked tortilla chips in green or red sauce, served with avocado, red onion, cilantro and vegan cream.

\$150

Nopales Salad

Served with cherry tomato, tofu, cilantro and green chili.

\$150



KIDS MENÚ



Beef or chicken burger

Served with French fries.

\$140

Quesadillas

Manchego cheese with turkey ham, accompanied by French fries.

\$120

Chicken or fish nuggets

Served with French fries.

\$130

Hot Dog

Served with French fries.

\$70

Club Sandwich

Served with French fries.

\$160

DESSERTS

Cheesecake

\$140

Traditional Crepes

\$120

Cornbread

\$120

Neapolitan Flan

\$140

Flamed Bananas

\$220

Mousse of the day

\$120

Ice Cream

\$120

Xoconostle in syrup

\$140

Fig cake

\$200

Flamed Crepes

\$220



DRINKS MENÚ



COCKTAILS AND LIQUEURS

Natural Pulque 1/2	\$60
Cured Pulque 1/2	\$90
Sangria	\$120
House Red Wine	\$120
House White Wine	\$120
Clericot	\$120
Aperol Spritz	\$180
St. Germain Spritz	\$380
Sparkling Wine	\$150
Piña colada	\$120
Classic Mojito	\$150
Paloma	\$150
Tequila Sunrise	\$150
Margarita	\$150
Bloody Mary	\$120
Carajillo La Higuera	\$170
Carajillo Bombón	\$190
Carajillo Marzipan	\$190
Medias de ceda	\$150
Sangria(La higuera)	\$150
Daiquiri	\$150
Luces de la habana	\$150
Classic Cantarito	\$150
Mezcal Cantarito	\$150
Mezcalita (With seasonal fruit)	\$190

DIGESTIFS

Chinchon	\$150
Sambuca Vaccari	\$150
Licor del 43	\$150
Baileys Original	\$150
Xoconostle Liqueur	\$150
Amaretto Disaronno	\$150

OTHER DISTILLED SPIRITS

Johnnie Walker Red Label	\$200
Johnnie Walker Black Label	\$250
Buchanan's 12	\$180
Bacardi Blanco	\$120
Bacardi Solero	\$150
Zacapa Solera	\$220
Torres 10	\$150
Hennessy VSOP	\$240
Smirnoff	\$150
Beefeater	\$150
Tanqueray	\$150



DRINKS MENÚ



TEQUILA

Don Julio 70	\$180
1800 Cristalino	\$180
JC Traditional Reposado	\$120
Herradura Reposado	\$150
Herradura Añejo	\$180
Don Julio Reposado	\$150
Don Julio Añejo	\$180
1800 Reposado	\$180
1800 Añejo	\$180

MEZCAL

400 Conejos Joven	\$150
400 Conejos Reposado	\$180
Amaras Reposado	\$180
Amaras Joven	\$150
Gusano Rojo	\$150

BEER

Craft Beer	\$95
Modelo Especial	\$70
Negra Modelo	\$70
Corona	\$70
Victoria	\$70
Clamato	\$20
Michelada Glass	\$20
Michelada Glass with Sauces	\$30
Ojonjoli Rimmed Glass	\$20



DRINKS MENÚ



HOT DRINKS

Teotihuacano Coffe

Con tequila, anís, café de olla y canela.

\$150

French Coffee

With Cointreau and grated chocolate.

\$150

Italian Coffee

With Cointreau and grated chocolate.

\$180

Porteño Coffee

With Kahlua and grated chocolate.

\$180

Additional:

Soy Milk

\$20

Coconut Milk

\$20

Almond Milk

\$20

Oat Milk

\$20

Coffee express

\$60

American coffee

\$60

Latte

\$80

Pot coffee

\$60

Cappuccino

\$80

Chocolate

\$60

Tea

\$60

DRINKS MENÚ



WATER

Natural water

\$35

Peñafiel mineral water

\$40

Topo Chico mineral water

\$60

Flavored water

\$60

SODA

SODA

\$40

OTHERS

Orange Juice

\$80

Orangeade

\$70

Lemonade

\$70

Milkshake

\$90

EAT AND DRINK,

life is
short!

