

✦ MARAGØ ✦

Menú



GUACAMOLE \$115

GUACAMOLE MARTAJADO CON TOTOPOS
EXTRA DE CHAPULINES O CHICHARRÓN \$35

NACHOS PIBIL \$155

TOTOPOS CON FRIJOL, COCHINITA PIBIL, QUESO
GRATINADO Y CEBOLLAS ENCURTIDAS.
ACOMPAÑADO CON GUACAMOLE

ENCUENTRO \$375

JAMÓN SERRANO, QUESOS, FRUTOS,
ACOMPAÑAMIENTOS Y COMPLEMENTOS PARA
COMPARTIR

ENSALADA CAMPO Y QUESO \$155

QUESO DE CABRA, BETABEL ROSTIZADO, HOJAS,
REDUCCIÓN DE BALSÁMICO Y PEPITAS DE
CALABAZA TOSTADAS CON ALMENDRAS

ENSALADA CRETA \$175

ENSALADA DE LECHUGAS, AGUACATE, SEMILLAS
Y ARANDANOS SECOS ALIÑADA CON PESTO
OAXAQUEÑO Y YOGUR GRIEGO; SERVIDA SOBRE
PECHUGA EMPANIZADA

TOSTADITA DE AGUACHILE DE CAMARÓN \$115

CAMARONES EN AGUACHILE DE SALSA VERDE
TATEMADA; PEPINO, CEBOLLA, AGUACATE Y
CILANTRO. BASE DE ADEREZO DE PIMIENTO
AMARILLO CON HIERBA BUENA

SOPA DE TEMPORADA \$155

SOPA O CREMA CON INGREDIENTES Y
SABORES QUE INSPIREN DE LA
TEMPORADA

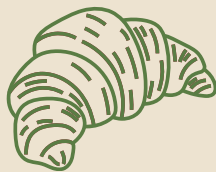
SANDWICH PIBIL \$185

COCHINITA PIBIL, FRIJOLES REFritos,
LECHUGAS, AGUACATE, CEBOLLAS
ENCURTIDAS Y PAN DE CEBOLLA. INCLUYE
PAPAS O ENSALADA

SANDWICH DE POLLO \$185

POLLO A LA PLANCHA, QUESO
MANCHEGO, REBANADAS DE TOMATE,
PESTO OAXAQUEÑO, HOJAS Y PAN DE
CEBOLLA. INCLUYE PAPAS O ENSALADA

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ENMOLADAS TRADICIONALES \$255

RELLENAS DE PICADILLO TRADICIONAL Y
BAÑADAS EN MOLE NEGRO DE LA CASA.
SERVIDAS CON QUESILLO FUNDIDO Y CREMA

COLORADITO CON COSTILLA \$250

COSTILLA HORNEADA A BAJA TEMPERATURA
Y COLORADITO TRADICIONAL OAXAQUEÑO.
SERVIDAS CON PURE DE PAPA Y PIÑA ASADA

MILANESA A LA PARMESANA \$265

MILANESA DE POLLO BAÑADA EN SALSA DE
TOMATE Y QUESO FUNDIDO. INCLUYE PAPAS
O ENSALADA

HAMBURGUESA CLÁSICA \$225

SELECCIÓN DE CARNE CALIDAD ANGUS,
QUESO CHEDDAR ORIGINAL, ADEREZO
ORIGINAL Y BOLLOS DE MANTEQUILLA
HORNEADOS EN CASA. INCLUYE PAPAS O
ENSALADA

FETTUCCINE \$265

FETTUCCINE AL PESTO OAXAQUEÑO CON
PECHUGA DE POLLO O FETTUCCINE EN SALSA
ROSA CON CHINTEXTLE Y CAMARONES

TACOS ENCOSTRADOS DE ARRACHERA \$275

DOS TACOS DE FAJITAS DE ARRACHERA
CON COSTRA DE QUESO GOUDA Y
CABRA. ARRIBA FRITURA DE PAPA Y
AGUACATE

TACOS ENCOSTRADOS DE CAMARÓN \$245

DOS TACOS DE CAMARONES ADOBADOS
EN COSTRA DE QUESILLO Y TORTILLAS
DE HARINA. ARRIBA REBANADAS DE
AGUACATE Y PICO DE GALLO

PETIT PETIT \$345

VARIEDAD DE POSTRES EN VERSIÓN
MINI

CHEESECAKE DE TEMPORADA \$145

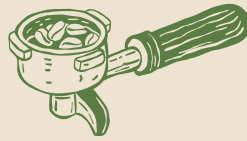
ESTILO NEW YORK Y SABORES
VARIABLES.

MINI TARTA DE TEMPORADA \$115

BIZCOCHITO DE CHOCOLATE \$115

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Bebidas ✦



Calientes

Café americano	\$58
Espresso	\$58
Capuccino	\$70
Chocolate de agua	\$60
Chocolate de leche	\$70
Té natural	\$55

Frías

Naranjada/limonada	\$60
Refrescos	\$55
Mineral topo chico	\$55
Mineral Perrier	\$65

De la casa

Soda de temporada	\$70
Frost de temporada	\$75
Berry ice late	\$95
Brulé coffe	\$80
Matcha mango/coco	\$95

Cervezas

Modelo	\$65
Pacífico	\$60
Corona	\$55
Victoria	\$55

Coctelería clásica

Clericot	\$160	Margarita	\$155
Gin & tonic	\$165	Mojito	\$150
Aperol spritz	\$155	Carajillo	\$145
Mezcalina	\$160		

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Menu



GUACAMOLE \$115

FRESHLY SMASHED GUACAMOLE SERVED WITH
CRISPY TORTILLA CHIPS.

ADD GRASSHOPPERS OR PORK CRACKLINGS
+\$35

PIBIL NACHOS \$155

CRISPY TORTILLA CHIPS TOPPED WITH REFRIED
BEANS, SLOW-ROASTED COCHINITA PIBIL,
MELTED CHEESE, AND PICKLED RED ONIONS.
SERVED WITH GUACAMOLE

ENCUENTRO \$375

A SELECTION OF SERRANO HAM, ARTISANAL
CHEESES, FRESH FRUIT, AND SEASONAL
ACCOMPANIMENTS, PERFECT FOR SHARING

FIELD & GOAT CHEESE SALAD \$155

MIXED GREENS WITH GOAT CHEESE, ROASTED
BEETS, BALSAMIC REDUCTION, TOASTED
PUMPKIN SEEDS, AND ALMONDS

CRETE SALAD \$175

MIXED GREENS WITH AVOCADO, SEEDS, AND
DRIED CRANBERRIES, DRESSED WITH OAXACAN
PESTO AND GREEK YOGURT. SERVED WITH
CRISPY BREADED CHICKEN BREAST

SHRIMP AGUACHILE TOSTADA \$115

SHRIMP IN ROASTED GREEN AGUACHILE
WITH CUCUMBER, ONION, AVOCADO, AND
CILANTRO. SERVED OVER A YELLOW PEPPER
AND MINT AIOLI

SEASONAL SOUP \$155

A ROTATING SOUP OR CREAM MADE WITH
SEASONAL INGREDIENTS AND INSPIRED
BY THE FLAVORS OF THE SEASON

PIBIL SANDWICH \$185

SLOW-ROASTED COCHINITA PIBIL,
REFRIED BEANS, MIXED GREENS,
AVOCADO, PICKLED ONIONS, AND ONION
BREAD. SERVED WITH YOUR CHOICE OF
SIDE

GRILLED CHICKEN SANDWICH \$185

GRILLED CHICKEN BREAST WITH
MANCHEGO CHEESE, SLICED TOMATO,
OAXACAN PESTO, MIXED GREENS, AND
ONION BREAD. SERVED WITH YOUR
CHOICE OF SIDE

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TRADITIONAL ENMOLADAS \$255

CORN TORTILLAS FILLED WITH TRADITIONAL SEASONED GROUND BEEF AND COVERED IN OUR HOUSE-MADE BLACK MOLE. SERVED WITH MELTED OAXACAN STRING CHEESE AND MEXICAN CREMA

BRAISED SHORT RIB IN COLORADITO MOLE \$250

SLOW-BRAISED BEEF SHORT RIB SERVED WITH TRADITIONAL OAXACAN COLORADITO MOLE, MASHED POTATOES, AND GRILLED PINEAPPLE

CHICKEN PARMESAN \$265

BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE AND MELTED CHEESE. SERVED WITH YOUR CHOICE OF SIDE

CLASSIC BURGER \$225

PREMIUM ANGUS BEEF, ORIGINAL CHEDDAR CHEESE, HOUSE SPECIAL SAUCE, AND FRESHLY BAKED BUTTER BRIOCHE BUN. SERVED WITH YOUR CHOICE OF SIDE

FETTUCCINE \$265

CHOOSE BETWEEN:

- FETTUCCINE WITH OAXACAN PESTO AND GRILLED CHICKEN BREAST.
- FETTUCCINE IN A CREAMY PINK SAUCE WITH CHINTEXTLE AND SHRIMP.

CRISPY CHEESE SKIRT STEAK TACOS \$275

TWO SKIRT STEAK TACOS WITH A CRISPY GOUDA AND GOAT CHEESE CRUST, TOPPED WITH CRISPY POTATOES AND AVOCADO

CRISPY CHEESE SHRIMP TACOS \$245

TWO ADOBO-MARINATED SHRIMP TACOS WRAPPED IN A CRISPY OAXACAN STRING CHEESE CRUST ON FLOUR TORTILLAS, TOPPED WITH AVOCADO SLICES AND PICO DE GALLO

PETIT PETIT \$345

AN ASSORTMENT OF OUR SIGNATURE DESSERTS SERVED IN MINIATURE PORTIONS

SEASONAL CHEESECAKE \$145

CLASSIC NEW YORK-STYLE CHEESECAKE WITH ROTATING SEASONAL FLAVORS

SEASONAL MINI TART \$115

CHOCOLATE SPONGE CAKE \$115

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Drinks



Fresh

Naranjada/limonada	\$60
Refrescos	\$55
Mineral topo chico	\$55
Mineral Perrier	\$65

House specials

Seasonal Soda	\$70
Seasonal Frost	\$75
Berry ice late	\$95
Brulé coffe	\$80
Mango or Coconut	\$95
Matcha Latte	

Hot

Coffee	\$58
Espresso	\$58
Capuccino	\$70
Traditional Oaxacan Hot	
Chocolate (Water-Based)	\$60
Traditional Oaxacan Hot	
Chocolate (Milk-Based)	\$70
Té natural	\$55

Beer

Modelo	\$65
Pacífico	\$60
Corona	\$55
Victoria	\$55

Classic cocktails

Clericot	\$160	Margarita	\$155
Gin & tonic	\$165	Mojito	\$150
Aperol spritz	\$155	Carajillo	\$145
Mezcalina	\$160		