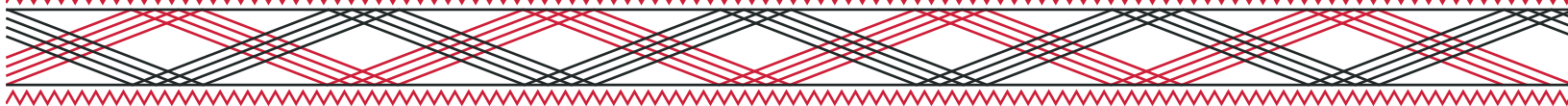
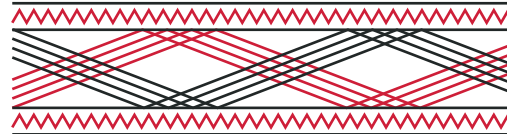


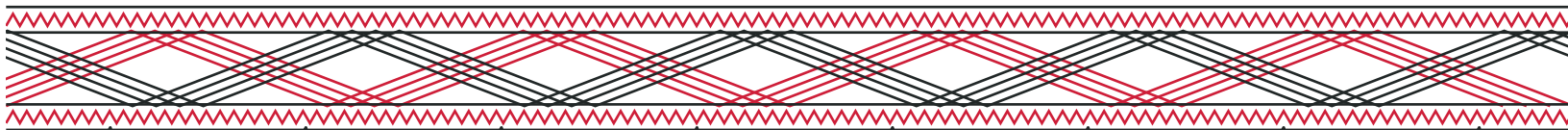
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# MENU

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• RESTAURANTE •  
**CORONITA**  
COCINA OAXAQUEÑA  
DESDE 1948





Oaxacan Breakfast

# BREAKFAST

## STARTERS

Hot cakes	63.00
Seasonal fruit plate	49.00
Fruit plate with yogurt	70.00
Toast with butter and marmalade	46.00
Artisanal local bread <i>(per serving)</i>	15.00 *
Yema bread <i>(artisanal egg yolk bread)</i>	45.00

## FROM OUR KITCHEN

### Eggs

Sunny side up or over easy	56.00
Scrambled eggs <i>(with your choice of ham, chorizo, mushrooms or sausage)</i>	83.00
In salsa <i>(not so spicy, tomato sauce)</i>	73.00
Mexican style <i>(tomato, peppers and onions)</i>	71.00
Ranchero style <i>(sunny side eggs over maize tortilla)</i>	73.00
Campestres <i>(with chorizo and tomato sauce)</i>	86.00

**Queso en salsa** *(farmer's cheese in tomato sauce)* 100.00 \*

**Quesillo en salsa** *(Oaxacan cheese in tomato sauce)* 104.00

**Chicharrón** *(pork rind) in tomato sauce* 87.00

**Oaxacan chilaquiles** 88.00  
*with cheese and guajillo pepper*

**Amarillo Mole chilaquiles with chicken** 148.00

**Bean chilaquiles with tasajo** *(thin cut meat)* 192.00

**Enfrijoladas with quesillo** 116.00 \*

**Enfrijoladas with tasajo** *(thin cut meat)* 192.00

**Entomatadas filled with quesillo** 116.00

**Green Mole enchiladas** 166.00

**Coloradito Mole enchiladas** 180.00

**Coloradito Mole enchiladas with tasajo** *(thin cut meat)* 202.00

**Negro Mole enchiladas** 202.00 \*  
*filled with quesillo or meat*

**Oaxacan mole tamal** *(1 serving)* 50.00

## BEBIDAS

Oaxacan hot chocolate <i>milk or water</i>	47.00 *
Chocolate milk	37.00
Black coffee	39.00
Pot coffee	34.00
Capuchino	46.00
Espresso	40.00
Tea	26.00
Latte	43.00
Milk	25.00
Orange juice <i>(small)</i>	43.00
Orange juice <i>(large)</i>	48.00
Green juice <i>(large)</i>	48.00

## COMBO

*All combos include coffee or tea.*

**1. Eggs cooked to order** 118.00

**2. American breakfast** 70.00  
*Toast with butter and marmalade*

**3. Hot cakes** 99.00

**4. Quesillo or chicharrón** 131.00  
*(pork rind) en salsa*

**6. Yellow mole chilaquiles with chicken** 178.00

**7. Enfrijoladas with tasajo** 209.00  
*thin cut meat*

# LUNCH / DINNER

## TO SHARE

### CORONITA'S ASSORTED SNACKS 235.00 (serves 1)

Consomé, cheese, pork rind, blood sausage, soft pork carnitas, pork legs, ribs, memelitas and barbacoa beef.

### OAXACAN SNACKS 400.00 (serves 2)

Tasajo (thin cut meat), spicy cured meat, chorizo, quesillo, nopales and beans.

## SALADS

### MONTE ALBÁN 110.00 \*

Mixed local lettuce with quesillo, maize crumbles and grasshopper dressing.

### CORONITA 171.00

Mix of local lettuce with chicken or tasajo (thin cut beef), tomato, carrots and cilantro dressing.

### CAMPESTRE 75.00

Mix of local lettuce, tomato, avocado, onion and egg.

### GRASSHOPPER SALAD 110.00

Mix of local lettuce, jícama and grasshoppers.

### OAXACAN 82.00

Tomato, local lettuce and cheese.

### AVOCADO 75.00

Avocado filled with grasshopper dressing.

### VEGETABLES WITH CILANTRO 71.00

Chayote, green beans and carrots

## CORONITA'S APPETIZERS (per serving)

Oaxacan side dish (quesillo, oaxacan sausage and pork rinds) 110.00

Quesillo 79.00

Queso 52.00

Chicharron (pork rind) 40.00

Chorizo 83.00

Moronga (blood sausage) 55.00 \*

Carnitas (tender pork chunks) 106.00

Manitas (pig's trotters) 82.00

Ribs (pork ribs) 106.00

Barbacoa 125.00

Moronga tacos (blood sausage, 3 tacos) 69.00

Tacos (3), your choice of: 183.00

barbacoa, rib o carnitas

Chapulines (grasshoppers) 93.00 \*

Guacamole 36.00

Beans with pork rind 51.00

Beans with hierba de conejo 69.00 \*

Chile relleno (stuffed poblano chile) 100.00

1 serving with salad and rice

Fried tacos with guacamole (3) 100.00

Piedrazo (one artisanal bread with vinegar) 26.00 \*

Chintextle (smoked chili paste) 40.00

## SOUPS

Coronita soup / the best chicken soup ever / (chiken broth with ppeper and rice) 109.00 \*

Sopa de guías (pumpkin leaf soup) 109.00 \*

Sopa de guías with tasajo (thin cut meat) 258.00 \*

Buen Consomé (rice soup with veggies) 38.00

Caldo de res (beef broth) 125.00  
(vegetables, rice and beef meat)

Chicken broth 106.00

Backbone broth 125.00  
vegetables, rice and pig's backbone meat

Sweet corn cream soup 55.00

Mushroom cream soup 55.00

White rice 35.00

White rice with banana 52.00

White rice with sunnyside eggs 60.00

# LUNCH / DINNER

## FROM THE SEA

Shrimp cocktail	160.00 *
Fish fillet seasoned in guajillo pepper sauce	149.00
Fish fillet with guajillo peppers and garlic	149.00
Garlic-fried fish fillet	149.00
Breaded fish fillet	149.00
Coronita fish fillet (tomato, peppers and onions)	160.00
Shrimp tacos (3)	166.00 *

## OAXACAN SPECIALTIES

The Seven Moles Experience (2 servings)	700.00 *
Mole Negro with chicken and rice	230.00
Mole Coloradito with chicken and rice	230.00
Mole Almendrado with chicken and rice	230.00
Mole Manchamanteles with pork and rice	230.00
Mole Amarillo with chicken or beef	212.00
Mole Verde with pork	212.00
Chichilo Mole with chicken or beef	212.00
Pipián with pork carnitas or chicken	212.00
Riñones Coronita (tender kidney cuts)	168.00
Coronita chicken (with fine herbs)	182.00 *
Cecina (spicy thin meat) with salad and rice	151.00
Fajitas Coronita style (with tomatoes, onions and green pepper)	196.00
Tasajo de hebras (thin cut beef) with salad and rice	196.00
Tasajo (with garlic and guajillo pepper) with salad and rice	196.00
Tasajo de hebras (thin cut beef) with grilled quesillo	206.00 *
Tasajo de Antaño (with oregano and potatoes)	199.00
Slow cooked beef roast with herbs	196.00
Breaded chicken or pork steak with french fries	199.00
Skirt steak with Oaxacan fine herbs with salad and french fries	234.00
Grilled chicken breast with salad or vegetables	160.00

## FROM THE CRAY GRIDDLE

<b>Memelitas (3)</b> with lard and cheese	49.00
<b>Tostada</b> with lard and cheese	46.00 *
<b>Tostada with mole</b> coloradito or negro	60.00
<b>Clayuda</b> chewy tortilla with cecina or tasajo, lard, beans and vegetables	134.00
<b>Manitas tostadas</b> (2 pork leg tostadas)	71.00 *
<b>Quesadillas with epazote (3)</b>	57.00
<b>Soft tortilla with mole</b> your choice of: Negro, Coloradito, Estofado or Manchamanteles Mole	38.00
<b>Tlayuda with tasajo</b> (thin cut meat) lard, beans and lettuce	134.00 *
<b>Tlayuda with cecina or chorizo</b> lard, beans and lettuce	128.00 *

## DESSERTS

Oaxacan traditional confectionary sweets (per serving)	35.00 *
House cake	47.00 *
Corn cake	52.00
Carrot cake	52.00
Oaxacan snow cone	49.00 *
Fried bananas	49.00
Napolitan flan	46.00
Gollorias (peacans with raw sugar)	35.00

# DRINKS

## DRINKS

Sodas	42.00
Sparkling Water Tehuacan	46.00
Fresh seasonal fruit water (per glass)	28.00
Lemonade or orange water (per glass)	32.00
Hibiscus, lemon or orange water	100.00
per pitcher	
Orange or lemon water	120.00 *
with peppermint per pitcher	

## SPIRITS

### Rum

	COPA
Bacardí Añejo	91.00
Bacardí Blanco	91.00
Bacardí Solera	98.00
Appleton Estate	108.00
Zacapa 23	217.00

### Whiskey

	COPA
Johnny Walker Red Label	135.00
Johnny Walker Black Label	157.00
Buchanan's 12	160.00
Chivas Regal	160.00

### Tequila

	COPA
Don Julio / Don Julio Reposado	145.00
Don Julio 70	163.00
Sauza Hornitos	106.00
José Cuervo Tradicional	107.00
Cazadores Reposado	107.00

### Brandy

	COPA
Fundador	100.00
Torres 10	118.00
Carlos I	134.00

### Ginebra

	COPA
Hendricks	163.00
Bombay	131.00

## MEZCAL

House mezcal	COPA
House young espadín	100.00 *
House young tobalá	121.00 *
Jacarandoso	100.00
Casco Legendario Joven	100.00
Casco Legendario Reposado	106.00
Los Ancestros	123.00
Bottle of young espadín, house mezcal brand (750 ml.)	600.00
Convite   Jabalí	185.00
Convite   Tepextate	140.00
Covite   Coyote	150.00
Leyendas   Jabalí	185.00
Leyendas   Coyote	145.00
Leyendas   Cuishe	140.00

## DIGESTIVE SPIRITS

	COPA
Baileys	105.00
Sambuca Vaccari	105.00
Licor 43	134.00
Anís del Mico Dulce	95.00
Anís del Mico Seco	95.00
Anís Chinchón dulce / seco	100.00
Carajillo	155.00

## BEERS

	COPA
Corona o Victoria	50.00
Negra Modelo / Modelo Especial	55.00
Michelada Mix or suero	22.00
Clamato with beer	73.00

## COCKTAILS

	COPA
Sangría	95.00
Donají	80.00 *
Desarmador	80.00
Paloma	95.00
Margarita	120.00
Clamato natural	71.00
Mezcalín	120.00

## WINE

	COPEO	BOTELLA
Cuatro Rayas Organic, Tempranillo	120.00	500.00
De Martino Reserva Estate, Merlot	120.00	500.00
De Martino Gallardía, Cinsault Rosé	130.00	590.00
Cuatro Rayas Bascarlón, Sauvignon Blanc	100.00	450.00
Cuatro Rayas Organic, Verdejo	120.00	500.00



Coronita's Assorted Snacks

