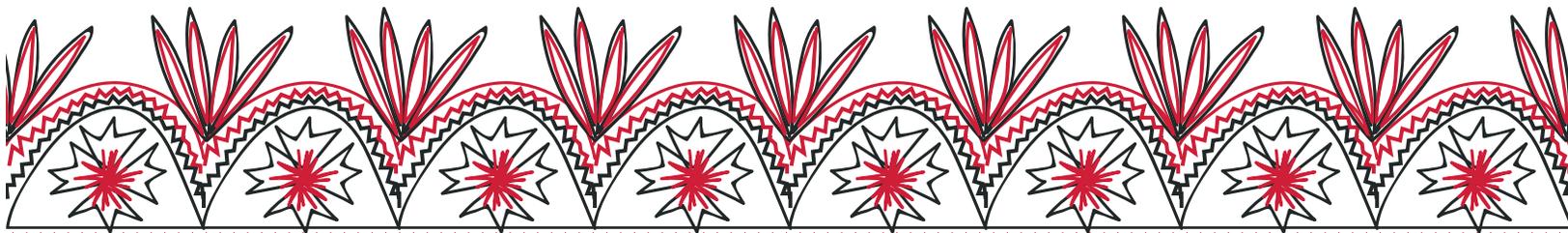
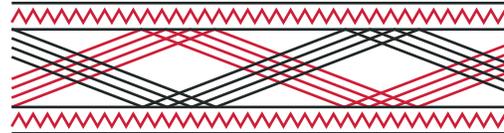
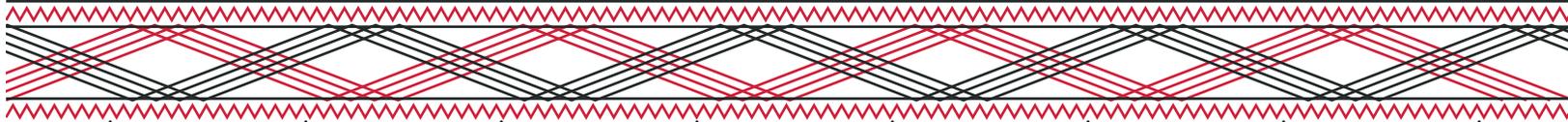


MENU



• RESTAURANTE •
CORONITA
COCINA OAXAQUEÑA
DESDE 1948





Oaxacan Breakfast

BREAKFAST

STARTERS

Hot cakes	84.00
Seasonal fruit plate	66.00
Fruit plate with yogurt	96.00
Toast with butter and marmalade	65.00
Artisanal local bread <i>(per serving)</i>	18.00 *
Yema bread <i>(artisanal egg yolk bread)</i>	60.00

FROM OUR KITCHEN

Eggs

Sunny side up or over easy	70.00
Scrambled eggs <i>(with your choice of ham, chorizo, mushrooms or sausage)</i>	105.00
In salsa <i>(not so spicy, tomato sauce)</i>	117.00
Mexican style <i>(tomato, peppers and onions)</i>	105.00
Ranchero style <i>(sunny side eggs over maize tortilla)</i>	105.00
Campestres <i>(with chorizo and tomato sauce)</i>	113.00

Queso en salsa *(farmer's cheese in tomato sauce)* 130.00 *

Quesillo en salsa *(Oaxacan cheese in tomato sauce)* 135.00

Chicharrón *(pork rind) in tomato sauce* 130.00

Oaxacan chilaquiles *with cheese and guajillo pepper* 118.00

Amarillo Mole chilaquiles with chicken 190.00

Bean chilaquiles with tasajo *(thin cut meat)* 247.00

Enfrijoladas with quesillo 153.00 *

Enfrijoladas with tasajo *(thin cut meat)* 247.00

Entomatadas filled with quesillo 153.00

Green Mole enchiladas 207.00

Coloradito Mole enchiladas 230.00

Coloradito Mole enchiladas with tasajo *(thin cut meat)* 250.00 *

Negro Mole enchiladas *filled with quesillo or meat* 250.00 *

Oaxacan mole tamal *(1 serving)* 65.00

BEBIDAS

Oaxacan hot chocolate <i>milk or water</i>	59.00 *
Chocolate milk	47.00
Black coffee	49.00
Pot coffee	42.00
Capuchino	60.00
Espresso	53.00
Tea	30.00
Latte	58.00
Milk	32.00
Orange juice <i>(small)</i>	54.00
Orange juice <i>(large)</i>	62.00
Green juice <i>(large)</i>	62.00

COMBO

All combos include juice, coffee or tea.

- Eggs cooked to order** 150.00
- American breakfast** 89.00
Toast with butter and marmalade
- Hot cakes** 130.00
- Quesillo or chicharrón** 169.00
(pork rind) en salsa
- Yellow mole chilaquiles with chicken** 226.00
- Enfrijoladas with tasajo** 270.00
thin cut meat

LUNCH / DINNER

TO SHARE

CORONITA'S ASSORTED SNACKS 299.00 (serves 1)

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

OAXACAN SNACKS 496.00 (serves 2)

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

SALADS

MONTE ALBÁN 130.00 *

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

CAMPESTRE 89.00

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

OAXACAN 90.00

Tomato, local lettuce and cheese.

VEGETABLES WITH CILANTRO 75.00

Chayote, green beans and carrots

CORONITA 205.00

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

GRASSHOPPER SALAD 130.00

Mix of local lettuce, jícama and grasshoppers.

AVOCADO 92.00

Avocado filled with grasshopper dressing.

SOUPS

Coronita soup / the best chicken soup ever / (chiken broth with ppeper and rice) 145.00 *

Sopa de guías (pumpkin leaf soup) 143.00 *

Sopa de guías with tasajo (thin cut meat) 332.00 *

Buen Consomé (rice soup with veggies) 45.00

Caldo de res (beef broth) 160.00 (vegetables, rice and beef meat)

Chicken broth 136.00

Backbone broth 160.00 vegetables, rice and pig's backbone meat

Sweet corn cream soup 71.00

Mushroom cream soup 71.00

White rice 43.00

White rice with banana 65.00

White rice with sunnyside eggs 76.00

CORONITA'S APPETIZERS (per serving)

Oaxacan side dish 138.00 (quesillo, pork rinds and grasshoppers)

Quesillo 98.00

Queso 60.00

Chicharron (pork rind) 49.00

Chorizo 109.00

Moronga (blood sausage) 65.00 *

Carnitas (tender pork chunks) 139.00

Manitas (pig's trotters) 105.00

Ribs (pork ribs) 139.00

Barbacoa 165.00

Moronga tacos (blood sausage, 3 tacos) 83.00

Tacos (3), your choice of: barbacoa, rib o carnitas 249.00

Chapulines (grasshoppers) 108.00 *

Guacamole 42.00

Beans with pork rind 58.00

Beans with hierba de conejo 80.00 *

Chile relleno (stuffed poblano chile) 130.00

1 serving with salad and rice

Fried tacos with guacamole (3) 125.00

Piedrazo (one artisanal bread with vinegar) 28.00 *

Chintextle (smoked chili paste) 46.00

LUNCH / DINNER

FROM THE SEA

Shrimp cocktail	202.00 *
Fish fillet seasoned in guajillo pepper sauce	190.00
Fish fillet with guajillo peppers and garlic	190.00
Garlic-fried fish fillet	190.00
Breaded fish fillet	190.00
Coronita fish fillet (tomato, peppers and onions)	202.00
Shrimp tacos (3)	215.00 *

OAXACAN SPECIALTIES

The Seven Moles Experience (2 servings)	790.00 *
Mole Negro with chicken and rice	280.00
Mole Coloradito with chicken and rice	280.00
Mole Almendrado with chicken and rice	280.00
Mole Manchamanteles with pork and rice	280.00
Mole Amarillo with chicken or beef	265.00
Mole Verde with pork	265.00
Chichilo Mole with chicken or beef	265.00
Pipián with pork carnitas or chicken	265.00
Riñones Coronita (tender kidney cuts)	215.00 *
Coronita chicken (with fine herbs)	223.00
Cecina (spicy thin meat) with salad and rice	196.00
Fajitas Coronita style (with tomatoes, onions and green pepper)	253.00
Tasajo de hebras (thin cut beef) with salad and rice	253.00
Tasajo (with garlic and guajillo pepper) with salad and rice	259.00
Tasajo de hebras (thin cut beef) with grilled quesillo	275.00 *
Tasajo de Antaño (with oregano and potatoes)	264.00
Slow cooked beef roast with herbs	253.00
Breaded chicken or pork steak with french fries	264.00
Skirt steak with Oaxacan fine herbs with salad and french fries	310.00
Grilled chicken breast with salad or vegetables	215.00

FROM THE CRAY GRIDDLE

Memelitas (3) with lard and cheese	58.00
Tostada with lard and cheese	58.00 *
Tostada with mole coloradito or negro	77.00
Clayuda chewy tortilla with cecina or tasajo, lard, beans and vegetables	170.00
Manitas tostadas (2 pork leg tostadas)	93.00 *
Quesadillas with epazote (3)	71.00
Soft tortilla with mole your choice of: Negro, Coloradito, Estofado or Manchamanteles Mole	49.00
Tlayuda with tasajo (thin cut meat) lard, beans and lettuce	170.00 *
Tlayuda with cecina or chorizo lard, beans and lettuce	165.00 *

DESSERTS

Oaxacan traditional confectionary sweets (per serving)	41.00 *
House cake	54.00 *
Corn cake	65.00
Carrot cake	65.00
Oaxacan snow cone	62.00 *
Fried bananas	62.00
Napolitan flan	58.00
Gollorias (peacans with raw sugar)	43.00

DRINKS

DRINKS

Sodas	55.00
Sparkling Water Tehuacan	59.00
Fresh seasonal fruit water (per glass)	36.00
Lemonade or orange water (per glass)	42.00
Hibiscus, lemon or orange water per pitcher	132.00
Orange or lemon water with peppermint per pitcher	154.00 *

SPIRITS

Rum

	<small>COPA</small>
Bacardí Añejo	115.00
Bacardí Blanco	115.00
Bacardí Solera	124.00
Appleton Estate	136.00
Zacapa 23	273.00

Whiskey

	<small>COPA</small>
Johnny Walker Red Label	172.00
Johnny Walker Black Label	201.00
Buchanan's 12	209.00
Chivas Regal	209.00

Tequila

	<small>COPA</small>
Don Julio / Don Julio Reposado	184.00
Don Julio 70	208.00
Sauza Hornitos	136.00
José Cuervo Tradicional	136.00
Cazadores Reposado	136.00

Brandy

	<small>COPA</small>
Fundador	131.00
Torres 10	154.00
Carlos I	173.00

Ginebra

	<small>COPA</small>
Hendricks	208.00
Bombay	166.00

MEZCAL

House mezcal	<small>COPA</small>
House young espadín	132.00 *
House young tobalá	154.00 *
Jacarandoso	132.00
Casco Legendario Joven	132.00
Casco Legendario Reposado	136.00
Los Ancestros	154.00
Bottle of young espadín, house mezcal brand (750 ml.)	770.00
Convite Jabalí	230.00
Convite Tepextate	178.00
Covite Coyote	190.00
Yuu Baal Arroqueño	230.00
Yuu Baal Mexicano	167.00
Yuu Baal Madre Cuishe	162.00

DIGESTIVE SPIRITS

	<small>COPA</small>
Baileys	129.00
Sambuca Vaccari	129.00
Licor 43	167.00
Anís del Mico Dulce	115.00
Anís del Mico Seco	115.00
Anís Chinchón dulce / seco	126.00
Carajillo	190.00

BEERS

	<small>COPA</small>
Corona o Victoria	63.00
Negra Modelo / Modelo Especial	68.00
Michelada Mix or suero	28.00
Clamato with beer	93.00

COCKTAILS

	<small>COPA</small>
Sangría	121.00
Donají	102.00 *
Desarmador	102.00
Paloma	121.00
Margarita	157.00
Clamato natural	90.00
Mezcalín	157.00

WINE

	<small>COPEO</small>	<small>BOTELLA</small>
Cuatro Rayas Organic, Tempranillo	157.00	550.00
De Martino Reserva Estate, Merlot	157.00	550.00
De Martino Gallardía, Cinsault Rosé	169.00	650.00
Cuatro Rayas Bascarlón, Sauvignon Blanc	133.00	500.00
Cuatro Rayas Organic, Verdejo	157.00	550.00



Coronita's Assorted Snacks

