



# COCINA CEMPASÚCHIL

TASTE OF OCOTLÁN

Welcome to **Cocina Cempasúchil!**

In the heart of Oaxaca, our kitchen is a tribute to the ancestral recipes of **Ocotlán, Oaxaca**, passed down from generation to generation.

Here, every dish is prepared with the care and warmth that only homemade flavor can offer, using **fresh ingredients** from the farmers and producers of the Ocotlán villages.

We invite you on a culinary journey that celebrates the richness of our land and the warmth of our people. **¡Provecho!**

 **Calle Constitución 502, Oaxaca Centro**

 **Open Monday to Saturday, 8 AM - 6 PM**

 **+52 (951) 116 17 62**

**IG: @Cocina\_Cempasuchil**





# MAÑANERO

## EGGS

Accompanied by a roasted cactus, beans, freshly made miltomate sauce (green or red), and handmade tortillas (2)

Mexican-Style Eggs **\$110**

Scrambled Eggs **\$110**

Fried Eggs **\$110**

## OMELETTES

Made with farm-fresh eggs and fresh cheese, accompanied by beans and tortilla chips, a small spinach, sprouts and cherry tomato salad and freshly made miltomate salsa (green or red)

Mushrooms **\$135**

Squash Blossom **\$135**

Chorizo **\$135**

## MOLLETES

Open-faced sandwich spread with beans, melted cheese, and topped with freshly made pico de gallo, made of tomato, onion, and cilantro

Simple **\$115**

With Meat **\$135**

Chorizo (Pork) **\$135**

Bacon (Pork) **\$140**

## RED CHILAQUILES

Fried corn tortilla chips, soaked in tomato sauce, onion, garlic, cinnamon, pepper, serrano chili, and epazote, and topped with onion, parsley, cream, and ranch cheese made in San Juan Chilateca, Ocotlán; served with your choice of meat **\$135**

## ENFRÍJOLADAS

Fried corn tortillas, soaked in a mixture of beans with rabbit herbs and avocado leaves, topped with onion, parsley, and ranch cheese made in San Juan Chilateca, Ocotlán; served with your choice of meat **\$135**

## SWISS ENCHILADAS

Fried corn tortillas filled with chicken, soaked in green sauce made of tomatillo, onion, garlic, cilantro, and serrano chili, topped with onions, parsley, cream, and ranch cheese made in San Juan Chilateca, Ocotlán; served with your choice of meat **\$135**

## AVOCADO TOAST

Sourdough bread spread with a mixture of avocado, olive oil, lemon, and salt, accompanied by an egg of your choice and sprinkled with sesame seeds **\$135**

### Option of

Egg (1)	<b>\$20</b>	Cecina (Pork)	<b>\$30</b>
Eggs (2)	<b>\$38</b>	Chorizo (Pork)	<b>\$35</b>
Chicken	<b>\$30</b>	Tasajo (Beef)	<b>\$40</b>





# AL COMAL

## MEMELAS

Handmade corn tortilla spread with pork lard, bean paste with rabbit herb and avocado leaf, freshly made miltomate sauce (green or red)

Oaxaca Cheese **\$35**

Cheese **\$35**

Meat **\$40**

Cecina (pork), chorizo (pork) or tasajo (beef)

Mixed **\$55**

## EMPANADAS

Squash Blossom **\$75**

Handmade corn tortilla, filled with cheese, pumpkin flower, and epazote, served with freshly made miltomate sauce (green or red)

Mushrooms **\$75**

Handmade corn tortilla filled with cheese and mushrooms, accompanied by freshly made miltomate sauce (green or red)

Huitlacoche (Corn Truffle) **\$75**

Handmade corn tortilla, filled with a stew made of corn truffle, miltomate, onion, and corn, accompanied by freshly made miltomate sauce (green or red)

Mole Amarillo **\$75**

Handmade corn tortilla, filled with yellow mole with chicken, holy herb, and cilantro, accompanied by strips of red and white onion with habanero pepper and lime

## EGGS AL COMAL

Farm-fresh eggs (2) cooked on a hoja santa leaf, accompanied by a roasted cactus, bean paste with rabbit herb and avocado leaf, freshly made miltomate salsa (green or red), and handmade tortillas (3) **\$110**

## TACOS

Handmade corn tortilla, spread with pork lard, bean paste with rabbit herb and avocado leaf, cheese, and the stew of your choice:

Cheese and Chorizo **\$45**

Mushrooms **\$45**

Huitlacoche (Corn Truffle) **\$50**

Chile Relleno **\$70**

Chile stuffed with a filling of chopped meat (pork leg meat, tomato, onion, garlic, capers, olives, almonds, raisins, and parsley, battered with local egg)

## TLAYUDAS

Simple **\$115**

Corn tortilla made in Santiago Apóstol, Ocotlán, smeared with lard from pork, bean paste with rabbit herb and avocado leaf, filled with quesillo. Accompanied by pico de gallo, a roasted cactus, grilled scallions, and freshly made miltomate salsa (green or red)

With Meat

Cecina (pork) **\$145**

Chorizo (pork) **\$155**

Beef (tasajo) **\$165**





# MAMÁ CATA

## MOLE NEGRO

Traditional Oaxacan dish made from a combination of dried chiles, cocoa, spices, seeds, nuts, plantains, and Mama Cata's special seasoning. Accompanied by a light broth soup, chicken, white rice, and handmade tortillas (3)

**\$220**

## ENMOLADA

Corn tlayuda tortilla made in Santiago Apóstol, Ocotlán, spread with mole negro, sprinkled with fresh cheese, and cooked on the comal.

**\$160**

With Meat  
Chicken

**\$35**

## MOLE AMARILLO

Traditional Oaxacan dish made with a combination of guajillo chili and ancho red chili, thickened with corn dough, with Mama Cata's special seasoning. Accompanied by chicken, strips of onion, lime, and handmade tortillas (3)

**\$180**

## CHILE RELLENO

Chile stuffed with a filling of chopped meat (pork leg meat, tomato, onion, garlic, capers, olives, almonds, raisins, and parsley, battered with farm-fresh eggs, served with beans, rice, and handmade tortillas (3)

**\$165**

## MOLE VERDE

Traditional Oaxacan dish made from a combination of herbs, green tomato, and green chili, thickened with corn dough, with Mama Cata's special seasoning. Accompanied by chicken or pork, strips of onion, lime, and handmade tortillas (3)

**\$140**





# HORA DEL RECREO

## TORTAS

*Sandwich made with Ocotlán bolillo bread, spread with mayonnaise, bean paste with avocado leaves and rabbit grass, filled with tomato, avocado, lettuce, and homemade pickled peppers, with an option of:*

Oaxaca Cheese	\$60
Breaded Cutlet	\$70
Cecina (Pork)	\$70
Tasajo (Beef)	\$80
Chile relleno	\$80

## TACOS DORADOS

*Fried corn tortillas (3), filled with ground pork leg, tomatoes, onions, garlic, capers, olives, almonds, raisins, and parsley, spread with a mixture of beans with avocado leaf and rabbit grass, topped with cream and ranch cheese made in San Juan Chilateca, Ocotlán*

\$115

## TOSTADAS

Chileajo	\$70
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*Fried or baked corn tortilla, with a stew of pieces of boiled potato in a sauce made of guajillo chili, garlic, and apple cider vinegar, topped with cabbage, tasajo, and ranch cheese made in San Juan Chilateca, Ocotlán*





# VEGAN

## SOUPS

### Green Beans

\$70

*Green bean soup, with quelites and chepiche*

### Chard and Spinach

\$70

*Chard and spinach soup, with a touch of onion and garlic*

### Guias aguadas (seasonal)

\$90

*Traditional soup that captures the essence of the milpa, made with pumpkin vines, chepil, quelites, squash, and tender corn, all enriched with the unique touch of chepiche*

## SALADS

### Nopal

\$80

*Traditional salad with cactus, onion, tomato, and cilantro*

### Roots

\$170

*Jicama, cucumber, carrot, apple, and lettuce salad, with sweet touches of beetroot, accompanied by olive oil or dressing*

## AVOCADO TOAST

*Sourdough bread, spread with a mixture of avocado, olive oil, lemon, and salt, sprinkled with sesame seeds*

\$135

## TOSTADAS

### Chileajo

\$70

*Fried or baked corn tortilla, with a stew of pieces of boiled potato in a sauce made of guajillo chili, garlic, and apple cider vinegar, topped with cabbage*

## EMPANADAS

### Squash Blossom

\$75

*Handmade corn tortilla filled with squash blossom and epazote, accompanied by freshly made miltomate salsa (green or red)*

### Mushrooms

\$75

*Handmade corn tortilla filled with mushrooms, served with freshly made miltomate salsa (green or red)*

### Huitlacoche (Corn Truffle)

\$75

*Handmade corn tortilla, filled with a stew made of corn truffle, miltomate, onion, and corn, accompanied by freshly made miltomate sauce (green or red)*

## TACOS

*Handmade corn tortilla, spread with bean paste with rabbit herb and avocado leaf and the stew of your choice:*

### Mushrooms

\$45

### Huitlacoche (Corn Truffle)

\$50





# DRINKS

## HOT DRINKS

Café de Olla	\$40
Café con Leche	\$55
Ponche de Frutas	\$60
Chocolate de Agua	\$60
Chocolate de Leche	\$65

## NATURAL TEAS

*(Ask about our options for today)*

Chamomile	\$48
Spearmint	\$48
Lemon Tea	\$48
Hibiscus	\$48
Pennyroyal	\$48

## SEASONAL JUICES

*(Ask about our seasonal options)*

Cempasúchil	\$90
<i>Pineapple, guava, and a touch of honey</i>	
Green	\$80
<i>Spinach, pineapple, green apple, celery, and a touch of ginger</i>	
Orange (seasonal)	\$70
Papaya	\$70
Mixed	\$85

## AGUAS DEL DÍA

*(Ask about our options for today)*

Orange (seasonal)	\$39
Hibiscus	\$39
Pineapple	\$39
Cucumber with Lemon	\$39
Cantaloupe	\$39
Passion Fruit	\$39
Jug (4 glasses)	\$140

## SOFT DRINKS

Sparkling Water	\$34
Coca-Cola	\$34
Fanta	\$34
Sprite	\$34
Sidral	\$34
Fresca	\$34





# BREAD + DESSERTS

## FROM THE OVEN

*(Ask about our options for today)*

Ocotlán Bread

\$15

## SWEET CRAVINGS

Pancakes (3)

\$90

*With honey or sweetened condensed milk*

Fruit Salad

\$110

*Freshly chopped seasonal fruit (melon, pineapple, papaya, banana, apple, and strawberry), served with granola and honey*

Fried Plantains

\$95

*With cream or sweetened condensed milk*

