



BRUNCH

9:00 · 13:00 hrs

Calle España 315, Versailles, Puerto Vallarta. México.





@raizmaleza



CLASSIC IN OUR STYLE

Motul eggs ----- \$160
with fried plantain / red sauce / ham and
peas

Chilaquiles with mole poblano ----- \$190
homemade mole (+30 ingredients),
shredded chicken

Chilaquiles ----- \$160
green or red, beans, eggs (2 pieces), cream
and fresh cheese
+extra chicken 80 gr **(\$55)**

Chilaquiles Raíz ----- \$195
shrimp and house red sauce, chili dressing,
xipec and burrata

Enchiladas Mayab ----- \$165
gratinated with our mix of cheeses, pumpkin flower
and mushrooms, xcatic chili sauce

Eggs casserole Oaxaca ----- \$160
in hoja santa sauce, chicharron pork accompanied
by fresh beans and leaves, comal tortillas

Quinoa Bowl ----- \$150
cooked in earl grey, red fruits,
agave honey, nuts

TOAST

TOAST IBERICO | \$185
soft scrambled eggs, serrano ham, pan roasted
tomatoes & mushrooms, parmesan cheese

AVOCADO TOAST | \$160
pesto trapanese, perfect poached eggs

SALMON TOAST | \$200
smoked salmon, jalapeño tzatziki, persian cucumber

*All our toast are made with sourdough bread

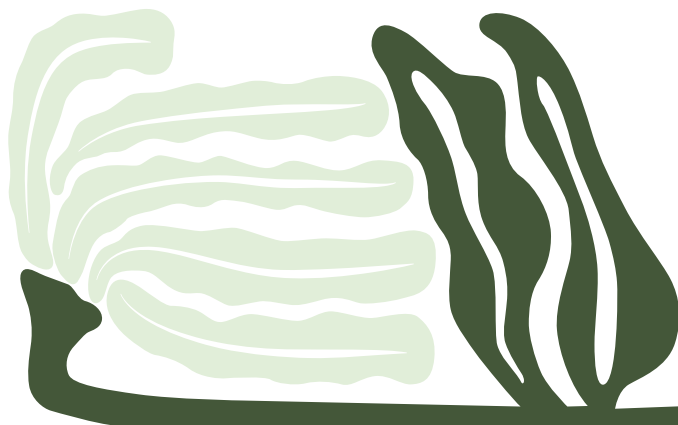
MUNCHIES

Mac 'n cheese ----- \$160
Oaxaqueño chorizo and cheese mix

French toast ----- \$150
Homemade brioche, citrus, pink peppercorn
& berries compote, creamy mascarpone
with vanilla bean

Chicken waffles ----- \$210
fried chicken, spicy honey pickled fennel, adobo mayo

Lamb barbecue gyro ----- \$190
pita bread, special jocoque companied by potatoes



Diego Guerrero
CHEF





D R I N K S

CAFÉ

Black coffee	\$80
Espresso	\$80
Capuchino	\$90
Latte	\$90
Pot coffee	\$100
Cold brew spicy palo santo, cocoa and hoja santa coconut foam	\$100

WATERS OF FLAVORS | \$80

- Cucumber, coconut and basil water
- Soursoup and grapefruit
- Watermelon, peppermint and lavender

SMOOTHIES

- **Tripiqueno:** Banana, pineapple and guava \$85
- **Rubi:** Strawberries, blueberry and watermelon \$90
- **Totti:** Blackberry, raspberry, pitahaya \$85
- **Para mijo:** Palanqueta, toasted coconut, vanilla \$90

CÓCTELES

Mazapán spritz | \$150

cordial of cucumber, frangelico, cocoa bitter,
sparkling wine, sparkling water

The reinvention | \$150

mezcal avocado rosita de cacao, homemade orange
liquor with coffee, beetroot orange juice

Mimi mosa | \$150

ginger and turmeric beer, vodka, orange,
cherry syrup

Chi late | \$150

café de olla, chilate raicilla

JUICES OF LIFE | \$110

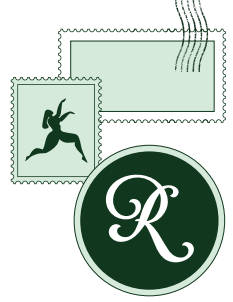
- Carrot, orange, grapefruit and turmeric
- Green tea, apple, celery and cucumber
- Beetroot, blackberries and rosemary



dinner

18:00 · 00:00 hrs

Calle España 315, Versalles, Puerto Vallarta. México.



TASTING MENU

7 COURSES | \$1300MX

Grilled Caesar salad

grilled roman lettuce heart, homemade caesar dressing
and totopo crumble, parmesan cheese

•

Braised zucchini

green pipian, pickle fennel and arugula

•

Oaxacan croquette

chorizo, hoja santa, chintextle mayonnaise

•

Catch of the day

mustard and tarragon, habanero chile

•

Yellow octopus

yellow mole, potato confit, green beans

•

Confit pork terrine

cauliflower puree, fried and fresh leaves, green sauce

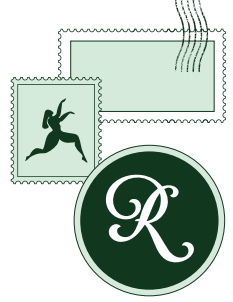
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Wind buñuelo

creamy goat and sweet potato, candied orange ice cream

TASTING MENU

10 COURSES | \$1800 MX



Grilled Caesar salad

grilled roman lettuce heart, homemade caesar dressing
and totopo crumble, parmesan cheese

•

Pacific toast

oyster pate, fish ceviche, bruja sauce gel

•

Braised zucchini

green pipian, pickle fennel and arugula

•

Oaxacan croquette

chorizo, hoja santa, chintextle mayonnaise

•

Catch of the day

mustard and tarragon, habanero chile

•

Yellow octopus

yellow mole, potato confit, green beans

•

Birria dumplings

beef tail, onion and radish relish, black vinegar and sesame

•

Confit pork terrine

cauliflower puree, fried and fresh leaves, green sauce

•

Wind buñuelo

creamy goat and sweet potato, candied orange ice cream

•

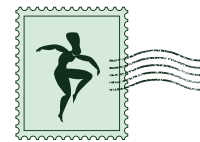
Chocolate mousse brownie and mezcal icecream

STARTERS

Mushroom ceviche 🌱 mixed mushrooms, chili ponzu, avocado	\$250
Grilled Caesar grilled lettuce, homemade caesar dressing, totopo and parmesan cheese crumble	\$225
Sikil pak 🌱 pumpkin seed dip, roasted cauliflower, chili oil and grilled pita bread	\$205
Raw fish in ash aguachile tatemado avocado, persian cucumber and cilantro criollo	\$275
Pacific toast Oyster paté, fish ceviche and bruja sauce gel.	\$155
Oaxacan croquettes chorizo, chili aioli and hoja santa	\$215
Plantain molotes served with homemade mole poblano, stuffed with quesillo	\$210
Cochinita pibil dumplings won ton de cochinita pibil, xnipek	\$245
Spicy tuna rolls rice paper, soba noodles adobo mayo, black sesame & masago	\$210
Mac n' cheese · add shrimp (+45)	\$205

DESSERTS

Brownie 951: chocolate mousse, plantain, white chocolate ice cream with mezcal & rosita de	\$215
Buñuelo de viento: crispy buñuelo, creamy goat and sweet potato, candied orange peel ice cream	\$207
Corn bread: tres leches , strawberry and ginger gel	\$207
Piña colada: coconut foam, confit pineapple coricos crumble	\$175



@raizmaleza

CALLE ESPAÑA 315, VERSALLES,
PUERTO VALLARTA, MEXICO



MAIN COURSES

CATCH OF THE DAY potato terrine, tarragon veloute	\$390
BRAISED ZUCCINIS 🌱 green pipian, fennel, fresh leaves, cotija cheese	\$285
PULPO AMARILLO grilled octopus, yellow mole, ejotes, chochoyotes with chicharron	\$430
SHRIMP RISOTTO "GOBERNADOR" rice and homini corn, chile poblano, bacon and white truffle oil	\$365
LAMB BARBACOA cooked 16 hrs, avocado hummus, drunk sauce, cured cactus relish, handmade tortillas	\$435
PORK TERRINE pork confit, green sauce, cauliflower puree, and fresh leaves	\$405
NEW YORK STEAK (350G, HIGH CHOICE) charros beans cassoulet , taquera sauce	\$540
HAMBURGUESA DEL JEFE juicy patty, tomato, tempura onion rings, bacon, mixed cheese, truffle potato fries	\$250
PITA FRIED CHICKEN fried chicken thigh gyro, homemade pickles and yogurt sauce	\$295



GLUTEN FREE



VEGANO

Diego Guerrero
CHEF



Maleza DRINKS

BEBÍ DE LA MALEZA FRONDOSA

BETWEEN VALLEYS AND VOLCANOES	\$230
yolixpa, tequila, hibiscus infusion, vermouth, raspberry soda	
AGAVE HADA	\$240
absentha, pineapple juice, peppermint cordial	
LA LIMONESA	\$220
raicilla, lemon kombucha, lemongrass cordial, super lemon juice, soda	
ODISEA	\$240
ron, coconut syrup, hibiscus and cranberry infusion, tonic water	
CERDO A LA MODA	\$220
whisky corn from Sayulita, ponche, cacao bitter, guava air	
SI SE PUEDE!	\$240
vodka, orange juice, mashed carrot, damiana liquor, celery bitter	
DEL MANGO AL TANGO	\$230
mezcal, ginger and cayen pepper cordial, mango	
VIVA BARRA	\$230
cardamom infused vodka, coriander seed syrup, limonada, vermouth	



Mocktails	-----	\$150
Beer	-----	\$70
Soft Drinks	-----	\$70

EN AQUEL INICIO DONDE
EXPLORÉ LA VIDA
BEBÍ DE LA MALEZA
FRONDOSA
Y JUSTO AHÍ
NACIÓ LA RAÍZ
DE MIS DESEOS



Raíz DRINKS

BEBÍ DE LA MALEZA FRONDOSA

RAÍZ	\$230
vodka, matcha, lemongrass cordial	
GUAYABILLA	\$240
chamomille infused gin, raicilla, guava juice, banana oleo	
EL COCOLOCO	\$220
coconut oil fatwash gin, vanilla, coconut water, tónico water y coconut foam	
TUBA MAKAL	\$240
charanda, pineapple juice, fake tuba, apple and walnut pieces	
CARLOTA	\$220
blanco Tequila, watermelon shrub, cranberry juice, peppermint, lavender bitter	
SINVERGÜENZA	\$240
mezcal, soursop puree, soursop liquor, grapefruit juice, lavender bitter	
IXCHEL MAKAL	\$230
sotol, beetroot puree, cranberry juice, rosemary syrup	
QUETZAL	\$230
gin, cucumber puree, coconut water, basil, celery bitter	



Mocktails	-----	\$150
Beer	-----	\$70
Soft Drinks	-----	\$70