

STARTERS



Mushroom Ceviche 🌿	\$250	Salpicon	\$240
Portobello, baby bella, ponzu sauce, soja		Cured and sliced hearts of palms, mixed greens and herbs, chipotle & hoja santa vinaigrette, sprinkled with aged cotija cheese (150 gr)	
Baby Pastores [3 pz] 🌿	\$258		
Baby bell peppers al pastor, filled with tofu and herb mousse, bean puree (190gr)			
Conchita	\$180	Shrimp Tartare Taco [2 pz]	\$240
Corn infladita filled with corn smut & hominy over pink mole (180 gr)		Plantain tortilla taco filled with shrimp tartar, seed macha sauce, chili gel and house pickled veggies (130 gr)	
Crispy Green	\$216	Porktelas	\$252
Mixed greens, goat cheese, candied peanuts, deep fried plantain, quince gel and seasonal vinaigrette (220 gr)		Oaxacan blue corn tetelas, topped with porkbelly ceviche, molcajete sauce (180 gr)	
Verdugo	\$228	What?	\$222
Catch of the day sashimi in prickly pear aguachile sauce (180gr)		Sweet corn ribs, bathed in spiced butter, ranch dressing and house buffalo (200 gr)	

SPECIALTIES

FUNGI FOREST 🌿	----- \$324	PORK SHANK	----- \$420
Beer tempura mushrooms, naan bread, peas and peppermint pureé, cherry tomato and laminated garlic confit (200 gr)		Beef shank cooked for 12 hours in pasilla chili and piloncillo, house pickled veggies, yorkshire pudding, jus (450 gr)	
CAPULLO	----- \$324	CHÉ!	----- \$516
Catch of the day, poached in coconut milk and ginger, wrapped in banana leaf and grilled, sweet potato chips, corn dust (200 gr)		Argentinian entrecot, oaxacan cheese and spud gallette, homemade chimichurri (350 gr)	
AL PAM PAM	----- \$288	BURGER "FRAICHIKIN"	----- \$312
"Pambazo" Homemade sourdough bolillo filled with Tapalpa chorizo, crispy potatoes, painted and roasted with guajillo adobo (200 gr)		Fried chicken burger, house buffalo, cucumber, peanut coleslaw, homemade fries (250 gr)	





DESSERTS

La Corona \$220

Braided puff pastry glazed with piloncillo syrup, guava gel, and flavor of the day icecream (240 gr)

El Mix \$250

Cheesecake, kataifi, mexican chocolate ganache and pistachio covered brigadeiro (210 gr)

Borrachito \$230

Banana bread, frangelico butter, bruleed banana, salted caramel icecream (190 gr)

Dulce Vegano  \$200

Passion fruit panna cotta, coconut and ginger mousse topping with toasted coconut (200 gr)

Dear Lord \$230

Lemon sponge, blueberries, red wine poached pear gel, icecream of the day (210 gr)



Culinary fusion connects us to our roots while breaking boundaries through flavor. Each dish is designed to honor traditional ingredients and ancestral techniques with innovative touches.

Every bite is a celebration of cultural richness

6 COURSES
\$1300 MX PESOS

TASTING MENU



PAIRING | \$900 MX PESOS

Verdugo

Catch of the day sashimi in prickly pear aguachile sauce

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Porktelas

Oaxacan blue corn tetelas, topped with
porkbelly ceviche, molcajete sauce

-

Baby Pastores

Baby bell peppers al pastor, filled with tofu and herb mousse, bean puree

-

Capullo

Catch of the day, poached in coconut milk and ginger, wrapped
in banana leaf and grilled, sweet potato chips, corn dust

-

Fungi Forest

Beer tempura mushrooms, naan bread, peas and peppermint puree,
cherry tomato and laminated garlic confit

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Borrachito

Banana bread, frangelico butter, bruleed banana, salted caramel icecream

This menu is crafted to take you on a sensory journey through our culinary proposal, blending the best of our roots with modern influences. Each dish reveals a story of tradition and creativity that transcends borders



@raizmaleza

www.raizmaleza.com

Calle España 315, Versalles, Puerto Vallarta

9 COURSES
\$1800 MX PESOS

TASTING MENU



PAIRING | \$1100 MX PESOS

Crispy Green

Mixed greens, candied peanuts, deep fried plantain, quince gel and seasonal vinaigrette

What?

Corn ribs, house ranch dressing & homemade buffalo sauce

Verdugo

Catch of the day sashimi in prickly pear aguachile sauce

Porktelas

Oaxacan blue corn tetelas, topped with
porkbelly ceviche, molcajete sauce

Conchita

Corn smut infladita & pink mole

Al pam pam

Pambazo” Homemade sourdough bolillo filled with Tapalpa chorizo, crispy potatoes,
painted and roasted with guajillo adobo

Capullo

Catch of the day, poached in coconut milk and ginger, wrapped
in banana leaf and grilled, sweet potato chips, corn dust

Seasonal Sorbet

La Corona

Braided puff pastry glazed with piloncillo syrup, guava gel, and flavor of the day icecream

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6 COURSES
\$1200 MX PESOS

VEGETARIAN



PAIRING | \$900 MX PESOS

Salpicón de palmitos curados

Cured and sliced hearts of palms, mixed greens and herbs, chipotle & hoja santa vinaigrette, sprinkled with aged cotija cheese

Crispy Green

Mixed greens, candied peanuts, deep fried plantain, quince gel and seasonal vinaigrette

Conchita

Corn smut infladita & pink mole

What?

Corn ribs, house ranch dressing & homemade buffalo sauce

Sorbete

Granny Smith sorbet

Dear Lord

Lemon sponge, blueberries, red wine poached pear gel, icecream of the day

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COCKTAILS

El Cocoloco \$200

A journey to a paradise island with Bombay gin infused with coconut oil, vanilla, and coconut water, served as a refreshing tonic and topped with coconut cream

SWEET SPICES / REFRESHING / CREAMY

Carlota \$190

In honor of Princess Carlota (and not the one you're thinking of), a fresh combination of Don Julio Blanco Tequila, watermelon, blueberries, lavender, and min

REFRESHING / FLORAL / ACID

Guayabilla \$200

Our version of a white lady with Bombay gin infused with chamomile, house raicilla, guava, and banana syrup —perfect for celebrating new beginnings

TROPICAL / FRUITY / BOTANICAL

La Limonesa \$190

Inspired by the tropical essence of Mexico, this delicious house raicilla is mixed with lemongrass cordial, kombucha, and lemon juice, celebrating the freshness and vitality of citrus flavors with a captivating twist

REFRESHING / CITRIC / HERBAL

¡Sí se puede! \$190

This drink proves that healthy can also be fun: Grey Goose vodka, carrot purée, orange juice, damiana liqueur, lemon falernum, and celery bitters. A cocktail that could easily be your breakfast

HERBAL / FLORAL / VEGETABLE

Viva Barra \$200

The vibrant essence of nightlife in an innovative mix of exotic flavors: cardamom infused with Grey Goose vodka, coriander seed syrup, lemonade, and red vermouth

SPICED / CITRIC / REFRESHING

Del Mango al Tango \$200

A bold and unique mix: Montelobos mezcal, mango juice, ginger cordial, and cayenne. An explosion of flavors that ignites the spirit

TROPICAL / CITRIC / SLIGHTLY SPICY

Tuba Raíz \$180

Our house favorite, a cocktail you must try! Charanda Uruapan Plata (the Mexican Rum), homemade Tuba, pineapple juice, apple, and nuts

CREAMY / SWEET / REFRESHING

Living la Vida Loca \$190

A drink of deep, changing tones: Bombay gin infused with blue flowers, palo santo cordial, seven-flower tea, and lavender; mysterious and surprising, like a night after an unforgettable concert

FLORAL / REFRESHING / SPICED

Temazcal pa' Tomar \$180

We can't explain it, you have to try it. A sweet blend of Hacienda de Chihuahua Sotol Plata, beetroot, and cranberry juice, smoked with rosemary herbs

FRUITY / SWEET / SMOKY

Sin Vergüenza \$200

Inspired by the rebelliousness of nature, a delicious potion with Montelobos mezcal, soursop, grapefruit, and lavender

FLORAL / CREAMY / TROPICAL

Entre Valles & Volcanes \$200

Influenced by the ancestral roots and mysticism of the valleys and mountains, this drink combines Don Julio Blanco Tequila, Yolixpa from the Sierra Poblana, red vermouth, hibiscus, and raspberry soda

HERBAL / RED FRUITS / FLORAL

Quetzalito \$180

The green juice you were looking for... Bombay gin with cucumber, coconut water, celery, and basil

ACID / REFRESHING / HERBAL