



Raíz Experience

\$1200 mxn

WINE PAIRING \$850 MXN
COCKTAIL PAIRING \$650 MXN

Pork telas

Blue corn Oaxacan tetelas topped with pork belly ceviche, molcajete sauce

Beef tongue birria tacos

Peanut and árbol chili sauce, consommé, roasted lime

Shrimp Empanadas

Stuffed with huitlacoche, corn and Oaxaca cheese served over esquites

Chamorro pibil sopes

Black bean purée, avocado cream, lettuce mix, ranch cheese

Ocean Delight

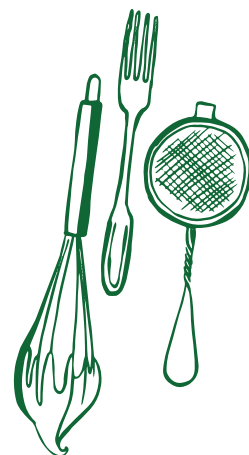
Creamy shrimp po'boy, bell peppers, mushrooms, onion, hoja santa chimichurri, guacamole

Borrachito

Sponge cake with frangelico butter, caramelized plantain, and salted caramel ice cream

Maízimo

Cornbread, vanilla ice cream, almond crumble, corn dust



vamos
a comer
rico



@raizymaleza

www.raizymaleza.com

Calle España 315, Versalles, Puerto Vallarta



Starters

Mushroom Ceviche 	\$290	Ceviche Tatemado	\$279
Portobello, baby bella, ponzu sauce and soy sauce		Fish cubes in lime juice, tomatillo sauce, cucumber, onion, avocado, fried plantain	
Shrimp Empanadas	\$287	Beef Tongue Birria Tacos [3]	\$295
Stuffed with huitlacoche, corn and Oaxaca cheese served over esquites		Peanut and árbol chili sauce, consommé, roasted lime	
Shrimp Tartare Taco [3]	\$297	Porktelas	\$315
Plantain tortilla filled with shrimp tartare in seed macha sauce, chili gel and pickles		Blue corn Oaxacan tetelas topped with pork belly ceviche, molcajete sauce	

Specialties

POBLANO RISOTTO	\$375	CHAMORRO PIBIL SOPES [4]	\$375
Poblano chili risotto, yellow corn, provolone cheese, shrimp, hoja santa oil		Black bean purée, avocado cream, lettuce mix, ranch cheese	
OCEAN DELIGHT	\$417	PORKMOLADAS	\$429
Creamy shrimp po'boy, bell peppers, mushrooms, onion, hoja santa chimichurri, guacamole		Chamorro enchiladas, sour cream, ranch cheese, pickled onion, lettuce mix	
GOLDEN PIPIAN	\$425	XOLO BURGER	\$389
Catch of the day, avocado pipian, baby corn, baby carrots, corn dust		Beef burger, onion rings, Oaxaca cheese, huitlacoche and punch sauce, french fries	
		BRAISED RIB	\$610
		Cooked for 3 hours, served with mashed potatoes, baby carrots and cacao sauce	

Desserts

Borrachito	\$295	Maízimo	\$295
Sponge cake with frangelico butter, caramelized plantain, and salted caramel ice cream		Cornbread, vanilla ice cream, almond crumble, corn dust	
Vegan Delight 	\$265	Mole Volcano	\$315
Passionfruit panna cotta, ginger-coconut mousse, toasted coconut		Mole volcano, tortilla ice cream, onion crumble	



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