

Makal

TO SHARE

Watermelon Tiradito

\$180

Marinated and grilled watermelon tiradito, with Mexican herbs puree, black garlic and green chili emulsion

Beef Tongue Tiradito

\$350

Slices of beef tongue on a bed of lettuce and nori seaweed, seasoned with anchovy mayonnaise, salmon caviar, baby radishes and pearl onions (120 gr)

Black Aguachile

\$250

Cured shrimp with cucumber, red onion, and roasted habanero salsa with black sauces and cilantro (120 gr)

APPETIZERS

Criole Salad

\$185

Baby corn, cherry tomatoes, nopal cacti, lettuce, corn tuille and orange vinaigrette

Colombian Ceviche

\$220

Crunchy pork belly slices paired with cucumber, red onion and coriander stripes served with ponzu (90 gr)

Fungi Birria

\$225

Grilled mushrooms with fried corn dough balls and adobo infused mushrooms consommé (90 gr)

Tomato Soup

\$180

Tomato water with Mexican herbs, marinated cherry tomatoes, glazed carrots, and green tomato granita

SPECIALTIES

BLUE QUESADILLA

\$350

Fried corn dough quesadilla stuffed with mushrooms ragù, and cheese placed over green mole and dressed with a fresh herbs and leaves salad (150 gr)

PACIFIC STYLE FISH

\$385

Catch of the day dressed in adobo mayonnaise sided with a tetela and creamy beans pure (180 gr)

CHICKEN BREASTS AND MOLE

\$410

Slowly poached chicken breasts over Oaxaca style mole, with xnipec, morita chile sauce and pickled vegetables (180 gr)

BABY PORK BELLY

\$415

14 hours confit pork belly, over grilled green tomatoes sauce with pearl onions and purslane. Comes with tortillas (180 gr)

Makal

DESSERTS

Cajeta Heart

\$210

Milk candy volcano with vanilla crumble, red fruit compote and cheese ice cream (150 gr)

Autumn Tart

\$180

Candied Pumpkin tart with salty caramel and peanut bites, paired with whipped cream (150 gr)

Mexican Duo

\$170

Classic flan with Mexican vanilla, plantain crumble and a traditional Mexican sweet fritter (150 gr)

Chocolatín

\$175

Vegan chocolate brownie and mousse infused with strawberries and mint



Our desserts are the perfect finale to your flavor journey at Makal. Each one is crafted to surprise you with bold, sweet combinations and rich textures. From crunchy to creamy, every bite is an explosion of pleasure.

Which one will you choose?

10 COURSES
\$1900 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1700 MX PESOS | COCKTAILS \$1350 MX PESOS

Amouse bouche

-

Creole Salad

Baby corn, cherry tomatoes, nopal cacti, rúcula,
corn tuille and house vinaigrette

-

Fungi Birria

Grilled mushrooms with fried corn dough ball and
adobo infused mushrooms consommé

-

Watermelon Tiradito

Marinated and grilled watermelon with black garlic puré,
ginger mayo and ponzu sauce

-

Cauliflower Taco

Grilled cauliflower, black beans puré, coriander chimichurri,
xnipec and grilled tomato sauce

-

Pacific Style Fish

Catch of the day dressed in adobo mayonnaise sided with a tetela and creamy beans puré

-

Pollo con Mole

Slowly poached chicken breasts over Oaxaca style mole, with xnipec,
morita chile sauce and pickled vegetables

-

Baby Pork Belly

14 hours confit pork belly, over grilled green tomatoes sauce
with confit onions and purslane. Comes with tortillas

-

Season Sorbet

-

Autumn Tart

Candied pumpkin tart with salty caramel, toasted
peanuts and whiped cream

-petit fours-

7 COURSES
\$1450 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1100 MX PESOS | COCKTAILS \$900 MX PESOS

Amouse bouche

-

Creole Salad

Baby corn, cherry tomatoes, nopal cacti, rúcula, corn tuille and house vinaigrette

-

Fungi Birria

Grilled mushrooms with fried corn dough ball and adobo infused mushrooms consommé

-

Pacific Style Fish

Catch of the day dressed in adobo mayonnaise sided with a tetela and creamy beans puré

-

Baby Pork Belly

14 hours confit pork belly, over grilled green tomatoes sauce with confit onions and purslane. Comes with tortillas

-

Season Sorbet

-

Autumn Tart

Candied pumpkin tart with salty caramel, toasted peanuts and whiped cream

-petit fours-

To get to know our cuisine and our passion for food better, we offer this menu, where you can experience a series of creations that highlight the fusion of flavors, techniques, and colors.

7 COURSES
\$1000 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1100 MX PESOS | COCKTAILS \$900 MX PESOS



Amouse bouche

-

Creole Salad

Baby corn, cherry tomatoes, nopal cacti,
lettuce, corn tuille and orange vinaigrette

-

Fungi Birria

Grilled mushrooms with fried corn dough ball
and adobo infused mushrooms consommé

-

Cauliflower Taco

Grilled cauliflower, black beans puré, coriander chimichurri,
xnipec and grilled tomato sauce

-

Blue Quesadilla

Mushrooms ragú, green mole, fresh herbs and leaves salad

-

Seasonal Sorbet

-

Cariñito de Chocolate

Chocolate brownie and cocoa mousse with strawberries syrup

-petit fours-

Surprise Me | 180 ml \$225

Trust and let yourself be surprised by a delicious drink created by our talented mixologists

Tuba Makal | 225ml \$235

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

CREAMY / SWEET / REFRESHING

Makalita | 180 ml \$225

Our special version of the Margarita, made with Blanco Tequila, grapefruit, ancho chile and hibiscus salt

SOUR / SWEET / SLIGHTLY SPICY

Carlota | 240 ml \$235

In honor of Princess Carlota (and not the one you're thinking of), a fresh combination of Blanco Tequila, watermelon, cranberries, lavender and mint

REFRESHING / FLORAL / SOUR

Sin Vergüenza | 240 ml \$225

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

FLORAL / CREAMY / TROPICAL

Flor de Ofrenda | 240 ml \$225

Refresh yourself with the delightful aroma of marigold flowers, Blanco Tequila, pineapple and mint

SPICED / REFRESHING / SOUR

Quetzalito | 240 ml \$230

The green juice you've been looking for! Mexican Gin with cucumber, coconut water, celery and basil

SOUR / REFRESHING / HERBAL

Tepachido | 180 ml \$225

Where the past and the present combine. Charanda Blanca (the Mexican Rum), traditional Tepache and a blend of citrus

SPICY / CITRUSY / SWEET

Isla Monarca | 240 ml \$235

The mezcalita you won't find anywhere else. Mezcal, passion fruit, spiced liqueur, pineapple and orange

SUPER TROPICAL / SPICED / SOUR

¡Que fresa sangría! | 210 ml \$235

An original version of traditional sangria where Rosé wine, strawberries, and fresh basil leaves combine to offer a delicious experience

FRUITY / SMOOTH / SWEET

Temazcal to Drink | 180 ml \$235

We can't explain it to you; you just have to try it. A sweet mix of Blanco Sotol, beetroot, and cranberry juice, smoked with rosemary herbs

FRUITY / SWEET / SMOKY

Pumpkin Ember | 240 ml \$235

The king of autumn vibes is here: a spiced, unforgettable cocktail with cinnamon and anise that makes every Whiskey sip unique

SPICED / SILKY / STRONG

MOCKTAILS ----- \$95

Soda | 335 ml _____ \$60

Seasonal Beer | 335 ml _____ \$110