

Makal

À la carte menu

To Share

Mushroom Ceviche 🌿 ----- \$319

House favorite.
Portobello, baby bella, ponzu sauce and soy

Watermelon Tiradito 🌿 ----- \$225

Marinated and grilled watermelon tiradito, with roasted onion purée, black garlic, an emulsion of Mexican herbs and green chili

Black Aguachile ----- \$315

Cured shrimp with cucumber, red onion, roasted habanero sauce with black sauces and cilantro

Beef Tongue Tiradito ----- \$437

Slices of beef tongue on a bed of lettuce and nori seaweed, dressed with anchovy mayonnaise, salmon caviar, baby radishes and pearl onions

Appetizers

light and fresh

Criolla Salad 🌿 \$229

Fried baby corn, cured nopal, cherry tomatoes, ricotta, lettuce, corn tostada, and orange vinaigrette with chili

we love mushrooms

Mushroom Birria 🌿 \$279

Mushroom birria with chochoyotes and adobo mushroom broth, served with cilantro, onion, lime

chicharrón doesn't lie

Shakira Ceviche \$275

Pork belly chicharrón slices with thin strips of cucumber and red onion, served with ponzu sauce on the side

perfect for the hangover

Come Back to Life Soup \$335

Octopus, fish, and shrimp with potatoes, carrots, peas and a touch of chipotle

Especialties

in CDMX, they do add cheese

"LA CHILANGA" QUESADILLA 🌿 | \$437

Fried quesadilla stuffed with mushroom ragout and cheese, served over green pipian sauce, xnipec, morita chili sauce and quelites salad

from the Nayarit embers

ZARANDEADO FISH | \$485

Grilled catch of the day zarandeado-style, tetela with Cotija cheese, and creamy beans

pure Oaxacan heart

CHICKEN WITH MOLE | \$515

Chicken breast with Oaxaca-style mole, pickled vegetables, fried plantain and tortillas

roasted salsa with the soul of the South

LECHÓN PORK BELLY | \$518

14-hour confit pork belly, roasted tomato sauce, grilled onions, purslane, served with tortillas

Desserts

(the favorite part)

Mole Lava Cake ----- \$315

Tortilla ice cream and corn crumble (120GR)

Autumn Tart ----- \$225

Slice of honeyed pumpkin tart with salted caramel and peanut crumbles, served with whipped cream (90GR)

Mexican Duo ----- \$215

Classic Veracruz vanilla flan, banana crumble, and buñuelo (120GR)

Chocolatín 🌿 ----- \$220

Vegan chocolate brownie and mousse with strawberry and mint infusion (80GR)

Makal Special Coffee ----- \$115

American coffee served in a cookie cup coated with coffee (90GR)

10 COURSES
\$2000 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1800 MX PESOS | COCKTAILS \$1450 MX PESOS

Amouse bouche

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Creole Salad

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

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Watermelon Tiradito

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

-

Fungi Birria

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

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Cauliflower Taco

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

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Pacific Style Fish

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

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Pollo con Mole

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

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Baby Pork Belly

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

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Season Sorbet

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Autumn Tart

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

-petit fours-

7 COURSES
\$1550 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1200 MX PESOS | COCKTAILS \$1000 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.

Surprise Me | 180 ml \$279

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

Tuba Makal | 225ml \$295

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 \$279

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

SOUR / SWEET / SLIGHTLY SPICY

Carlota | 240 ml \$295

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 \$279

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

FLORAL / CREAMY / TROPICAL

Flor de Ofrenda | 240 ml \$279

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

SPICED / REFRESHING / SOUR

Quetzalito | 240 ml \$287

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

SOUR / REFRESHING / HERBAL

Tepachido | 180 ml \$279

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 \$295

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 \$295

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 \$295

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 \$295

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

7 COURSES
\$1100 MX PESOS

TASTING MENU

Makal

PAIRING | WINE \$1200 MX PESOS | COCKTAILS \$1000 MX PESOS



Amouse bouche

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Creole Salad

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

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Fungi Birria

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

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Cauliflower Taco

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

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Blue Quesadilla

Mushrooms ragú, green mole, fresh herbs and leaves salad

-

Seasonal Sorbet

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Cariñito de Chocolate

Chocolate brownie and cocoa mousse with strawberries syrup

-petit fours-