



ENTRADAS

Guacamole	10
<i>Fresh avocado, Xilantro, onion, peppers served at your table</i>	
Totopos de Ahí Tuna	13
<i>Seared ahí tuna, tortilla chips, cascabel pepper, lemon zest, aioli</i>	
Totopos de México	6
<i>Chips, homemade fresh salsa</i>	
Arriba Chihuahua Nachos	10
<i>Corn tortilla wedges, Chihuahua cheese, pico de gallo, black beans, Xilantro</i>	
Perejil frito	9
<i>Crispy parsley leaves, chipotle cream cheese medallion, croutons</i>	
Queso fundido	13
<i>Chihuahua melted cheese, choice of shrimp, crab meat, chorizo, peppers</i>	
Ceviche-trio	18
<i>Sea bass-mango, grouper-bell peppers, shrimp-cucumber</i>	
Xilantro's tuna tartar	11
<i>Shallots, chives, lime juice, chipotle mayonnaise</i>	
Pozole de camarón	12
<i>Shrimp, hamony Xilantro broth, side of tortilla wedges, radish, lime, oregano, chili flakes</i>	
Sopa de tortilla	9
<i>Corn tortilla strips, tomato broth, chicken, queso fresco</i>	
Chilled/ warm avocado bisquet	12
<i>Lobster strips, cotija cheese foam, julienne tortilla fritters</i>	
Sopa del día (Chef's Choice)	9
Xilantro del Mar salad	12
<i>Fine selection of greens, grilled sea-scallops, fried tortilla julienne, tamarind-balsamic vinaigrette</i>	
Ramillete de lechugas	10
<i>Fine mixed greens bouquet, tequila vinaigrette</i>	
Cesar tradicional	10
<i>Organic romaine leaves, anchovies, bread croutons, parmesan, homemade caesar dressing</i>	
Ensalada de espinaca	10
<i>Organic baby spinach, pine nuts, Anjou pears, blue cheese</i>	



PLATO FUERTE

Enchiladas	20
<i>Chicken, beef, cheese or vegetarian. Red, green or mole sauce</i>	
Fajitas	20
<i>Chicken or beef or shrimp, refried beans, white rice</i>	
Pechuga con mole	20
<i>Grilled chicken breast, mole sauce, white rice</i>	
Suprema rellena al grill con poblanos y almendras	22
<i>Grilled chicken supreme, poblano peppers, almonds, creamy white sauce</i>	
Magret de pato	32
<i>Duck magret, tamarind sauce, avocado foam, wild rice</i>	
Filete Tlaxcala	28
<i>Center cut filet mignon, chorizo and chorizo sauce, Chihuahua cheese, corn tortilla</i>	
Filete tres chiles	31
<i>Grilled beef tenderloin, shrimp, tres chiles sauce, avocado foam, wild rice</i>	
Barbacoa de borrego	23
<i>Mexican style braised lamb, season vegetables</i>	
Chuleta de cerdo en salsa verde	23
<i>Grilled pork chops, tomatillo sauce, crunchy plantain, potatoes</i>	
Salmón glazed	25
<i>Grilled salmon, orange-mango-jalapeño glacé, hibiscus flower light foam, wild rice</i>	
Camarones al ajillo	32
<i>Sautéed shrimp, garlic, chipotle paste, lemon-lime mayonnaise</i>	
Grouper en papillate	27
<i>Shrimp, epazote aroma, lemon-lime, jalapeño peppers</i>	
Sea-bass black and white	29
<i>Vegetables, cuitlacoche sauce, rice</i>	

SIDES

Espárragos asados
Rajas rancheras
White rice

Cebollitas
Vegetales al vapor
Refried black beans

Puré de papa al chipotle
Rajas Poblanas
Wild Rice