



# PAROLE RISTORANTE

Parole is an Italian restaurant offering a cuisine that is full of history and traditions. Highlighting the quality and freshness of the ingredients and making them the stars of this concept. Our chefs prepare each dish in the house at the moment and plate them with creativity that challenges and surprises.

# APPETIZERS

## ASSORTED ANTIPASTO

Gorgonzola, pecorino romano & Grana Padano  
cheese · Italian salume · grilled  
vegetables · olives 230 g

## STEAK CARPACCIO

Thin slices of beef fillet · Grana Padano  
cheese · arugula · truffle oil 100 g

## SEABASS CARPACCIO

Cherry tomato mix · capers · Sicilian lemon · citrus  
vinaigrette · olive oil · arugula 100 g

## CATCH OF THE DAY TARTARE

Sicilian lemon · capers · avocado  
olive oil · arugula 150 g

## NEAPOLITAN STYLE EGGPLANT

Eggplant au gratin with Neapolitan sauce  
parmigiano & mozzarella cheese · pesto

## STEAK TARTARE

Chives · truffle alioli · truffle oil  
old-style mustard · artisan bread loaf 220 g

## ORA KING SALMON TARTARE

Ora King Tye seasoned with Sicilian lemon zest  
fresh pepper and lemon fennel 220 g

## SCALLOPS WITH COLIFLOWER PURÉE

Pan seared · butter · thyme · mashed  
purple and white cauliflower · Grana Padano  
cheese galette 180 g

## PROVENZAL STYLE ARTICHOKE

Roasted artichoke · parmigiano · basil parsley ·  
citrus vinaigrette · parmigiano alioli

## MUSSELS WITH WHITE WINE

Tomato · Sicilian lemon · red and green bell peppers  
500 g

## WAGYU MEATBALL

Red wine neapolitan sauce · ricotta cheese  
250 g

## ROASTED TOMATO SOUP

Roasted tomato soup · basil · goat cheese

## FOUR TOMATOES BURRATA

Fresh cherry tomato · sundried and roasted  
heirloom tomatoes · tomato compote · basil  
1 piece (160 g)

# SALADS

## CAPRESE SALAD

Italian mozzarella cheese · cherry  
tomato mix · fresh basil · pesto  
olive oil · balsamic glaze

## PAROLE SALAD

Spinach · fine herbs · olives  
bell peppers · goat cheese  
balsamic reduction

## PEAR AND GORGONZOLA SALAD

Radicchio mix · baby spinach · frissè lettuce · pear  
gorgonzola cheese · caramelized walnut · roasted  
peach emulsion · croutons



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory. Accepted payment methods: cash, debit and credit card (0% on commission).



# PASTAS

Our pasta is fresh, hand crafted in house and cooked at the moment with natural ingredients.

## CACIO E PEPE WITH BOGAVANTE LOBSTER

Saffron fettuccine · bogavante lobster · pecorino and Grana Padano cheese · white truffle oil  
black pepper 150 g

## LINGUINE PUTTANESCA WITH CALAMARI

Green basil linguini · calamari · pepperoni  
cherry tomato · capers · olives · anchovies  
250 g

## ARRABBIATA CAPELLINI WITH TIGER PRAWNS

Guindilla capellini · tomato · peperoncino · basil  
U4 tiger shrimp · 2 pcs

## CARBONARA FETTUCCINE WITH TRUFFLE

Saffron fettuccine · pancetta · Grana Padano  
cheese · black truffle oil · black pepper  
7pcs

## SHRIMP AND MOZZARELLA RAVIOLI

With basil and mozzarella · arrabbiata sauce  
Sicilian lemon zest

## BEEF TAGLIATELLE WITH FRESH BURRATA

Burrata cheese · homemade pesto  
roasted pistachios

## BUTTER ALASKAN KING CRAB RAVIOLI

Filled with ricotta cheese and crab · butter sauce  
with Prosecco · Sicilian lemon 7 pcs

## SWEET POTATO AGNOLOTTI

Agnolotti with roasted sweet potato · parmigiano  
cheese stuffing · sage · almonds

## VEGETABLE LASAGNA

Homemade · vegetable ragù · pomodoro sauce ·  
mozzarella and pecorino cheese

## NEAPOLITAN LASAGNA

Homemade · beef ragù · ricotta · pomodoro sauce ·  
mozzarella and Grana Padano cheese

## GNOCCHI GORGONZOLA

Potato gnocchi · creamy gorgonzola cheese sauce  
truffle oil · parmigiano cheese

## TAGLIATELLE WITH BLUE FIN TUNA

Neapolitan-style tagliatelle · tuna · cherry  
tomatoes · parsley · lime · peperoncino  
200 g

## WAGYU PAPPARDELLE

Modena-style ragu · cooked for 12 hours · Wagyu  
and USDA prime · fresh truffle oil · Grana Padano  
cheese 200 g

## SPICY VODKA RIGATONI

Pomodoro sauce · cream · garlic · cherry tomato  
basil · peperoncino · flambeed with Vodka

# RISOTTOS

## TRUFFLED MUSHROOM RISOTTO

Porcini · morilla · shimeji and enoki  
mushrooms · Grana Padano  
truffle oil

## BOGAVANTE RISOTTO WITH ASPARAGUS

Bogavante lobster · asparagus · Grana  
Padano · white truffle oil

## SEAFOOD RISOTTO

U4 tiger shrimp · salmon · calamari  
mussels · tuna · Grana Padano cheese

## VEGAN RISOTTO

Asparagus · eggplant · truffle oil · creamed with  
homemade almond cheese



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory. Accepted payment methods: cash, debit and credit card (0% on commission).

# TASTE OF THE ITALIAN COAST

## GIANT TIGER PRAWNS

Charcoaled grilled U4 giant tiger shrimp  
olive oil · arugula · 3 pieces

## GRILLED FISH FILLET IN CHASSEUR SAUCE

Catch of the day · organic baby  
vegetables · kalamata olives · green olives  
300 g

## SUNDRIED OCTOPUS

Charcoaled grilled  
pea purée · red bell pepper · tomato  
olive oil 300 g

## LAVENDER GLAZED SALMON

Glazed Ora King salmon with lavender honey  
basil pesto 300 g

## CORVINA

Grilled fillet, served with potatoes  
and capers -270g-

## BRANZINO

Grilled, served with potatoes  
and capers - from 800g to 1kg-

## U1 SENEGAL SHRIMP

Grilled, served with potatoes and capers  
300g

## MEDITERRANEAN

### GILTHEAD BREAM

Grilled, served with potatoes and capers  
- from 800g to 1kg-

## MEDITERRANEAN

### RED LOBSTER

Grilled, served with potatoes and capers  
700g

# COUNTRYSIDE BEEF CUTS

## RACK OF LAMB IN CHASSEUR SAUCE

Grilled · sautéed organic baby  
vegetables · red wine · olives  
450 g

## LAMB OSSOBUCO

Grilled ossobucco · red wine  
polenta with parmigiano cheese  
parmigiano, mozzarella & mascarpone  
cheese · truffle oil 300 g

## FILLET

USDA Prime · grilled · organic baby  
vegetables  
truffle oil · basted au jus 270 g

## PORTERHOUSE

USDA Prime · grilled · Firenze style  
900 g - To share -

## RIB EYE

USDA Prime · grilled  
fresh rosemary 400 g

## BUTTER AND ROSEMARY ROCK CORNISH

Potatoes with rosemary & lime  
500 g

## NEW YORK

USDA Prime · rosemary · sea salt  
garlic 400 g

# SIDES

WOOD-FIRED VEGETABLES

ROASTED POTATOES

GRILLED ASPARAGUS



Every single dish is homemade and prepared with the highest hygiene standards. The weights shown may vary according to the type of preparation or cooking. Consumption of dishes including raw products is under your own responsibility. Our prices include taxes and are in Mexican pesos. Tips are not mandatory. Accepted payment methods: cash, debit and credit card (0% on commission).