

STARTERS

Carranza Molcajete

Arrachera (100g), chistorra (100g) and chicken with grilled panela cheese, nopal, borracha sauce and cambray onion.

\$375

Quesadillas Coyoacán V

Fried Mexico City-style quesadillas stuffed with corn kernels and cheese, served with guacamole.

\$130

Melted cheese

Regular (just cheese 200g) **\$130** V

With mushrooms (100g) **\$175** V

With chistorra (100g) **\$195**

Roasted cauliflower V

Roasted cauliflower marinated in "adobo", served with ranchero sauce and cheese crust.

\$150

Cecina (dried beef) tartare

Dried beef tartare served with "pico de gallo", mustard, olives, tamed garlic mayonnaise with pork cracklings, grasshoppers and avocado.

\$220

Beef tongue taco with peanut sauce

Beef tongue taco with handmade tortilla, pickled red onion and peanut sauce (3 pieces).

\$265

Guacamole V

Guacamole served with "pico de gallo", pork cracklings and toast.

\$150

Carranza potatoes V

250g of paprika confit baby potatoes served with brava sauce and garlic mayonnaise.

\$130

SOUPS AND PASTA

Meat juice

Reduction of beef stew juice with vegetables and scented with fine herbs.

\$160

Corn kernels with marrow

Prepared with epazote and corn kernels in beef broth with marrow, dried peppers mayonnaise, "Cincho" cheese, and lime.

\$160

Grilled mushroom soup V

Mushrooms and "setas" sautéed in charcoal oil with poblano chili, pumpkin, corn and "Cincho" cheese.

\$125

Curd cheese, spinach and mushrooms ravioli V G

Stir fried served with a cheese and mushrooms sauce in a vegetables reduction and scented with basil.

\$225

Fetuccini Cherry V G

Fettuccine in a creamy cherry tomato sauce with spinach, tree chili and parmesan cheese.

\$190

Meloso rice V with octopus

Sautéed arborio rice with 80g of octopus, paprika, and tomato paste, finished with garlic mayonnaise, parmesan cheese, and glazed baby carrots.

\$220

SALADS

Heirloom tomato V salad

Served with arugula and heirloom tomatoes, lemon dressing, black olives and mozzarella cheese.

\$160

Grilled caesar G salad

Grilled lettuce heart, accompanied by house Caesar dressing, croutons and parmesan cheese.

\$160

Tuna salad

Tuna tower marinated and served on guacamole, mixed lettuce and pickled purple cabbage, with Thai vinaigrette, peanuts, cherry tomato and alfalfa germ.

\$210

G Gluten V Vegetarian

Our prices include VAT.

ENTREES

Carranza dried meat

200g served with guacamole, nopal with cheese, grilled onion and serrano chili

\$290

Pastor pork shank

700g marinated with "achiote" and slow-cooked for 48 hours, served with grilled vegetables and roasted garlic mayonnaise.

\$380

Grilled octopus

200 g marinated in a mixture of dried peppers, fine herbs, and butter, served on mashed potatoes.

\$490

Ñuxi pork rack

350g cooked at low heat with a bittersweet marinade of dried poblano pepper, brown sugar and "pulque" (beverage made from the lightly fermented sap of the agave) served with mashed potatoes.

\$290

Our chemita

(250g beef tenderloin) served in butter sauce and the house dressing, with potatoes puree, baby carrot and onion.

\$390

Ponzu sauce tuna fish

200g of seared tuna and portobello, drizzled with ponzu sauce, served with chili oil and fried bean sprouts.

\$250

Chicken breast with moles

"Based on matured poblano and colorado mole, stuffed with goat cheese, accompanied by rice and plantain".

\$260

Don venustiano 🍷 burger

150 g of "diezmillo" beef served on brioche bread, Dijon mustard dressing, lettuce, tomato and caramelized red onion, cheddar cheese and bacon.

\$240

CARRANZA STEAK

Grilled, served with vegetables and roasted garlic mayonnaise.

Sirloin 300g

\$450

Rib Eye 400g

\$550

Arrachera 250g

\$350

Prime Rib 700g

\$790

SIDE DISHES

Mashed Potatoes 🍷

Rustic with rosemary butter.

\$65

Grilled vegetables 🍷

Grilled broccoli, pumpkin, carrot and cauliflower, with house vinaigrette accompanied by tatemado garlic mayonnaise.

\$65

DESSERTS

Cheesecake 🍷

\$120

Buñuelos with ice cream 🍷

\$110

3 chocolate 🍷

mousse

\$130

Dulce de leche 🍷

ice cream

\$90

Neapolitan flan

\$110



@carranzacincuenta



/carranza50

🍷 Gluten 🌱 Vegetarian

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ALCOHOL FREE

Juice (Pineapple / orange / cranberry)

\$45 / 355 ml

Lemonade

\$45 / 355 ml

Orangeade

\$45 / 355 ml

Alcohol free piña colada

\$65 / 355 ml

Conga

\$60 / 355 ml

Natural Clamato

\$60 / 350 ml

Boost

\$70 / 237 ml

Still bottled water

\$40 / 600 ml

Perrier sparkling water

\$90 / 330 ml

Peñafiel sparkling water

\$50 / 355ml

Tonic water

\$50 / 355 ml

Fruit water glass

\$50 / 400 ml

Fruit water jug

\$130 / 1.70 LT

Sodas

Coca cola, Coca cola light, Coca cola zero, Mundet, Sprite, Sprite zero, Fresca y Ginger Ale.

\$50 / 355 ml

COFFEE

Black

\$45

Espresso

\$45

Double espresso

\$55

Capuccino

\$55

Latte

\$55

Tea

\$40

BEER

Bohemia cristal

Bohemia oscura

Tecate light

XX Lager

XX Ámbar

Tecate 0.0

\$60 / 355 ml

Amstel

\$75 / 355 ml

Heineken

\$75 / 355 ml

Tarro michelado / \$25

Tarro chelado / \$20

Tarro con Clamato \$25

CRAFT BEER

Hércules – Hombre pájaro

\$140 / Lata 473 ml

Hércules – Macanuda

\$135 / Lata 473 ml

Hércules – Súper Lupe

\$155 / Lata 473 ml

Hércules – Ráfaga

\$155 / Lata 473 ml

La bru – Lager

\$95 / Lata 355 ml

La bru – Maíz azul

\$95 / Lata 355 ml

La bru – IPA

\$100 / Lata 355 ml

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RED WINE

Puerto Nuevo

México. Valle de Guadalupe. Cabernet Sauvignon-Malbec.

\$110 / Copeo 150 ml — **\$365** / Botella 750 ml

El Coto

España. Rioja, Tempranillo.

\$150 / Copeo 150 ml — **\$590** / Botella 750 ml

Surco 2.7

México. Valle de San Vicente, cabernet sauvignon.

\$180 / Copeo 150 ml — **\$790** / Botella 750 ml

Xtinto

México. Valle de guadalupe. Cabernet, merlot y tempranillo.

\$180 / Copeo 150 ml — **\$610** / Botella 750 ml

Reserva Syrah

México, San Luis Potosí, Syrah.

\$195 / Copeo 150 ml — **\$865** / Botella 750 ml

La Redonda

México. Tequisquiapan, Querétaro. Malbec.

\$525 / Botella 750 ml

Laberinto

México, San Luis Potosí, Nebbiolo.

\$170 / Copeo 150 ml — **\$700** / Botella 750 ml

Casa Madero 3V

México. Parras Coahuila. Cabernet sauvignon, Merlot-Tempranillo.

\$850 / Botella 750 ml

Origen 43

México, Valle de Guadalupe. cabernet sauvignon, sangiovese, montepulciano, canaiolo nero y aglianico.

\$740 / Botella 750 ml

OUR CREATIONS

Baby Carranza

Mezcal, mango and chamoy.

\$120

Cantarito Carranza

Mezcal, grapefruit, orange, lime and worm salt.

\$125

Gavilán o Paloma

Centenario Plata tequila, Ancho Reyes liquor, grapefruit and lime juice, dried Poblano pepper and worm salt.

\$170

Fresco de Carranza

Tanqueray, "Licor del 43", coconut water, tonic, cucumber, and peppermint.

\$210

Toro

Bacardi blanco rum, lime juice, and beer.

\$115

50 Spritz

Aperol, sparkling wine, grapefruit juice, and mineral water.

\$180

Diablo Verde

Mezcal, pineapple and lime juice, serrano pepper, mineral water.

\$180

SPARKLING WINE

Prosecco Pinelli

Italia. Brut. Pinelli.

\$165 / Copeo 150 ml — **\$590** / Botella 750 ml

WHITE WINE

Chiaro

Italia, Véneto, pinot grigio.

\$140 / Copeo 150 ml — **\$450** / Botella 750 ml

Magoni

México. Valle de Guadalupe, sauvignon blanc.

\$590 / Botella 750 ml

ROSÉ WINE

Madero V

México.

\$150 / Copeo 150 ml — **\$600** / Botella 750 ml

12 lunas

España. Ribera del duero, syrah.

\$670 / Botella 750 ml

COCKTAILS

Carajillo

\$150

Piña colada

\$115

Margarita

(Lime, mango, tamarind, and strawberry)

\$135

Mezcalita

(Lime, mango, tamarind, and strawberry)

\$135

Classic mojito

\$120

Berries mojito

\$140

Dry martini

\$150

Bloody mary

\$115

Clericot

\$140 / Glass — **\$365** / Jug

Sangría

\$130

Prepared sangria

\$155

Negroni

\$180

Apperol spritz

\$210

Our prices include VAT.

DISTILLATES

TEQUILA

Cuervo Especial

\$110 / Copeo 45 ml — \$1,050 / Botella 695 ml

Centenario Plata

\$120 / Copeo 45 ml — \$1,300 / Botella 700 ml

Centenario Reposado

\$120 / Copeo 45 ml — \$1,300 / Botella 700 ml

Tradicional

\$130 / Copeo 45 ml — \$1,450 / Botella 695 ml

Don Julio Blanco

\$180 / Copeo 45 ml — \$2,350 / Botella 700 ml

Don Julio Reposado

\$180 / Copeo 45 ml — \$2,500 / Botella 700 ml

Don Julio 70

\$230 / Copeo 45 ml — \$3,750 / Botella 700 ml

Maestro Dobel Diamante

\$180 / Copeo 45 ml — \$2,800 / Botella 700 ml

RUM

Bacardí Blanco

\$100 / Copeo 45 ml — \$1,050 / Botella 750 ml

Matusalem Platino

\$110 / Copeo 45 ml — \$1,200 / Botella 750 ml

Capitan Morgan

\$95 / Copeo 45 ml — \$1,000 / Botella 750 ml

Zacapa 23

\$250 / Copeo 45 ml — \$3,500 / Botella 750 ml

Havana 7

\$140 / Copeo 45 ml — \$1,600 / Botella 690 ml

Matusalem Gran Reserva

\$150 / Copeo 45 ml — \$1,750 / Botella 750 ml

VODKA

Smirnoff

\$100 / Copeo 45 ml — \$1,000 / Botella 750 ml

Stolichnaya

\$120 / Copeo 45 ml — \$1,300 / Botella 750 ml

Absolut Azul

\$110 / Copeo 45 ml — \$1,200 / Botella 750 ml

Grey Goose

\$180 / Copeo 45 ml — \$2,500 / Botella 750 ml

GIN

Tanqueray

\$170 / Copeo 45 ml — \$1,950 / Botella 750 ml

Bombay Sapphire

\$180 / Copeo 45 ml — \$1,950 / Botella 750 ml

Hendrick's

\$250 / Copeo 45 ml — \$3,150 / Botella 750 ml

Diega Manzanilla

\$120 / Copeo 45 ml — \$1,500 / Botella 950 ml

WHISKY

JW Etiqueta Roja

\$130 / Copeo 45 ml — \$1,400 / Botella 700 ml

JW Etiqueta Negra

\$210 / Copeo 45 ml — \$3,050 / Botella 750 ml

Buchanan's 12

\$210 / Copeo 45 ml — \$2,800 / Botella 750 ml

Chivas Regal 12

\$190 / Copeo 45 ml — \$2,500 / Botella 750 ml

Jack Daniel's

\$150 / Copeo 45 ml — \$1,800 / Botella 700 ml

MEZCAL

Bruxo #1

\$150 / Copeo 45 ml — \$2,200 / Botella 750 ml

Danzantes Reposado

\$280 / Copeo 45 ml — \$3,950 / Botella 750 ml

400 Conejos Espadín Joven

\$130 / Copeo 45 ml — \$2,100 / Botella 750 ml

Ojo de Tigre Espadín/Tobalá

\$130 / Copeo 45 ml — \$2,450 / Botella 750 ml

GAD Espadín Joven

\$110 / Copeo 45 ml — \$2,200 / Botella 750 ml

GAD Reposado

\$160 / Copeo 45 ml — \$2,500 / Botella 750 ml

GAD Tobalá

\$220 / Copeo 45 ml — \$3,850 / Botella 750 ml

BRANDY

Terry

\$120 / Copeo 45 ml — \$1,400 / Botella 700 ml

Torres 10

\$120 / Copeo 45 ml — \$1,400 / Botella 700 ml

COGNAC

Martell VS

\$200 / Copeo 45 ml — \$2,400 / Botella 700 ml

LIQUORS

Kahlúa

\$100 / Copeo 60 ml

Frangelico

\$120 / Copeo 60 ml

Vaccari Nero

\$120 / Copeo 60 ml

Bailey's

\$125 / Copeo 60 ml

Jägermeister

\$130 / Copeo 60 ml

Campari

\$120 / Copeo 60 ml

Licor 43

\$160 / Copeo 60 ml

Chinchón (Dulce ó seco)

\$110 / Copeo 60 ml

Amaretto Disaronno

\$150 / Copeo 60 ml

Fernet Branca

\$190 / Copeo 60 ml

The bottles include a service of 5 soft drinks, each 355 ml.