



MENU

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@restaurantexolo



YOUR OPINION HELP US
TO BE BETTER

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LUNCH

FRESH AND NATURAL

Healthy and delicious with a chic touch

VEGETARIAN TACOS | \$189

¥ 3 pcs ▲

Served with handmade blue corn tortillas, purple coleslaw and white cabbage, cambray radish red onion and sauteed vegetables.

CAESAR SALAD | \$285

¥ 230 gr ▲

Romaine lettuce with caesar dressing, parmesan cheese and crotons, accompanied with bread, squid or shrimp or chicken.

IN THE MIDDLE OF THE TABLE

Options to share or start the experience

ROASTED XOLO | \$310

¥ 300 g ▲

New York cut into thin slices accompanied with herbs oil and handmade corn tortillas.

CHICKEN WINGS | \$260

¥ 500 g ▲

Xolo presents its version of the perfect snack Chicken Wings.

GUACAMOLE | \$165

¥ 250 g ▲

Traditional rustic guacamole with excellently seasoned and pico de gallo.

FRENCH FRIES | \$115

NACHOS XOLO | \$260

¥ 160 g ▲

Crispy and hot tortilla baked in bean sauce with dried tree chili, gratin cheese, mexican sauce and flank steak.

CALAMAR RINGS | \$260

¥ 250 g ▲

Weathered calamari rings accompanied with mayonnaise and chipotle dressing.

MELTED CHEESE

¥ 180 g ▲

Mixture of manchego cheese, quesillo melted to perfection, all served with roasted red serrano chilli and flour tortillas.

natural | \$165
special auto | \$199

FROM THE HOUSE

Real and authentic mexican flavors

WHOLE FRIED FISH | \$400

¥ 600 g ▲

Catch of the day, fried with our house seasoning, accompanied with salad, rice and potato.

FISH AND CHIPS BY XOLO | \$295

¥ 250 g ▲

Xolo presents its version of the famous fish and chips dish. Made with the catch of the mix day, weathered with the chef's special mix.

HAMBURGUER | \$265

¥ 250 g ▲

Homemade beef, gratin cheese mix, accompanied with potato wedges, weathered onion, jalapeño chilli stuffed with cream cheese and bacon.

FAJITAS | \$375

¥ 250 g ▲ skirt steak, chicken or shrimp

Traditional fajitas with gratin cheese and accompanied with guacamole.

MAHI MAHI | \$450

¥ 250 g ▲ butter, ajillo or garlic sauce

Accompanied with rustic potatoes and house salad.

SHRIMPS | \$425

¥ 300 g ▲

Prepared to taste either in its versions with coconut, breaded or tequila.

SKIRT STEAK | \$345

¥ 270 g ▲

Grilled served with chambray onions and roasted corn.

TORTA AHOGADA | \$250

¥ 160 g ▲

Crispy birote stuffed with pork cooked for 16 hours over medium heat and drowned in habanero ranchera sauce.

MOLCAJETE XOLO | \$745

¥ 900 g ▲

Flank steak, chicken and shrimp accompanied with panela cheese, nopal, onion, served in a molcajete with special sauce made by Xolo.

BURRITOS | \$295

¥ 250 g ▲ shrimp, smoked marlin

Accompanied with rustic guacamole.

FROM THE MALECON AND STREET

A taste to delight yourself with a little of the flavors and colors of Mexico

TACOS | \$245

¥ 3 pcs ▲

Served with handmade blue corn tortillas, purple coleslaw, white cabbage, cambray radish and red onion and french fries.

breaded fish,
tuna, carnitas,
shrimp, skirt steak

TOSTADAS | \$79

¥ (60 g) ▲

All prepared with blue corn. Ask to your waiter for the different options.

tuna, shrimp
fish

ESQUITES | \$79

¥ 300 g ▲

White corn kernels cooked with epazote served with mayonnaise, canasto cheese chili powder and lemon.

QUESADILLAS | \$145

¥ 3 pcs ▲

Handmade corn tortilla or with flour tortilla, a classic that cannot be missed, enjoy with green or red sauce.

COLD AND FRESH

Only the freshest the bay can offer

TRADITIONAL CEVICHE | \$245

¥ 150 g ▲

Fish ceviche that represents the flavors of the coast. Traditionally made.

XOLO LOCO CEVICHE | \$250

¥ 150 g ▲

Chef's recipe. Served in half coconut prepared with Pacifico beer and Xolo Loco sauce.

CHOCOLATE CLAM | \$65

¥ 1 pcs ▲

Stuffed with shrimp with pepper mix and dressed with cream chipotle.

OYSTERS

¥ 700 g ▲

Served on ice bed natural and shaved, accompanied with red onion, cilantro, lemon and tabasco sauce.

6 pcs | \$155
12 pcs | \$300

AGUACHILE SHRIMP | \$550

¥ 300 g ▲

Prepared in a big molcajete with fresh shrimp U15, red onion, cucumber serrano pepper, coriander, avocado, orange slices, macha sauce oil, olive oil and aguachile sauce.

COCTEL ACAPULCO | \$265

¥ 200 g ▲

Flavor from the malecon on the table, made of shrimp at its best, prepared under the traditional "Acapulco" recipe.

TUNA TARTAR | \$285

¥ 700 g ▲

Base of rustic guacamole base, saku tuna, soy sauce and citrus.

SWEET

Enjoy a sweet experience

FRIED BANANA | \$139

¥ 150 g ▲

Fried banana with brown sugar syrup, condensed milk and cinnamon. Served with Vanilla Papantla ice cream on a ground cone and decorated with caramel figure.

LOS CHURROS | \$169

¥ 6 pcs ▲

Sprinkled with sugar, served with strawberry, chocolate and caramel sauce.

ICE CREAM | \$125

¥ 2 balls ▲

Papantla vanilla ice cream served with caramel and sweet cone.

ESPECIALES | SPECIALS

LAS DAMAS | \$90

▽ 250 ml (1oz) ▲

Tamarindo, coco, limón jamaica, fresa, mango y maracuya.

2X1

CHABELITA JOSEFINA MARGARITA

▽ raicilla ▲ ▽ mezcál ▲ ▽ tequila ▲

MARGARITA CADILLAC BY XOLO | \$220

RED BULL ⁺ 250 ml

RED BULL	\$90
RED BULL TROPICAL	\$90
RED BULL LIGHT	\$90

MARTINIS ⁺ 250 ml

COSMOPOLITAN	\$100
CHOCOLATE	\$100
FRESA	\$100
SUCIO	\$100
MANGO	\$100

COCTELES | COCKTAILS ⁺ 250 ml

DAIQUIRI	\$99
MIAMI VICE	\$99
SANGRIA	\$99
TEQUILA SUNRISE	\$99
MIMOSA	\$99
TOM COLLINS	\$99
BLOODY MARY	\$99
SHOT DE MARACUYA	\$99
PIÑA COLADA	\$120
MOJITO	\$120
CARAJILLO	\$130
APEROL SPRITZ	\$139
LONG ISLAND	\$139
MAI TAI	\$139
BULLDOG	\$220
CONCTEL BRUT ROOSO	\$220

CANTARITOS ⁺ 2oz

EL CANTARITO	\$139
CANTARO	\$169

Ice, Tequila and citrus preparations served in hand-made Xolo Clay Jars.

SIN ALCOHOL | NO ALCOHOL

XOLO	\$55	300 ml
VERDE	\$50	300 ml
NARANJA	\$55	300 ml
TORONJA	\$55	300 ml

Jugos | Juico

AGUA EMBOTELLADA	\$45	300 ml
AGUA FRESCA DEL DÍA	\$45	300 ml
REFRESCO	\$50	355 ml
LIMONADA	\$50	300 ml
NARANJADA	\$50	300 ml
CAFE	\$50	250 ml
PIÑADA	\$65	400 ml
CLAMATO PREPARADO	\$65	300 ml
SMOOTHIES	\$75	400 ml
AGUA EVIAN	\$85	500 ml
AGUA MINERAL PERRIER	\$85	330 ml

Etc

VINO | WINE

COPA DE VINO BLANCO XOLO	\$135	150 ml
COPA DE VINO TINTO XOLO	\$160	150 ml
COPA DE VINO ESPUMOSO	\$170	150 ml

DESTILADOS | DISTILLED

WHISKEY XOLO	\$120	1.5 oz
ETIQUETA ROJA	\$145	1.5 oz
JACK DANIEL'S	\$165	1.5 oz
ETIQUETA NEGRA	\$175	1.5 oz
BUCHANAN'S	\$175	1.5 oz

Whisky | Whiskey

SMIRNOFF	\$125	1.5 oz
ABSOLUT	\$135	1.5 oz
TITO'S	\$145	1.5 oz

Vodka

RON XOLO	\$120	1.5 oz
BACARDI BLANCO	\$135	1.5 oz
CAPTAIN MORGAN	\$135	1.5 oz
MALIBU	\$135	1.5 oz
HAVANA 7	\$170	1.5 oz

Ron | Rum

LICORES | LIQUORS ⁺ 2oz

BAILEYS	\$139
LICOR 43	\$139
GRAND MARNIER	\$139
JAGERMESTER	\$139
KAHLÚA	\$139
FRANGELICO	\$139
SAMBUCA NERO	\$139

CERVEZAS | BEERS ⁺ 355 ml

CORONA	\$55
CORONA LIGHT	\$55
PACIFICO	\$55
PACIFICO LIGHT	\$55
VICTORIA	\$55
ZERO	\$55
TECATE ORIGINAL	\$55
TECATE LIGHT	\$55
XX AMBAR	\$55
XX LAGER	\$55
INDIO	\$55
BUD LIGHT	\$75
ULTRA	\$75
MODELO ESPECIAL	\$75
NEGRA MODELO	\$75
BOHEMIA CLARA	\$75
BOHEMIA OSCURA	\$75
AMSTEL ULTRA	\$75
HEINEKEN	\$75
MILLER	\$80
LOS CUENTOS	\$110
STOUD	\$110
LAGER IPA	\$110

EXTRA

VASO MICHELADA	\$30	45 ml
VASO CHELADO	\$30	45 ml
CIELO ROJO	\$35	195 ml

DESTILADOS | DISTILLED

Brandy TORRES 10	\$135	1.5 oz
Gin BEEFEATER	\$135	1.5 oz
TANQUERAY	\$165	1.5 oz

AGAVE

DESTILADOR REPOSADO	\$120	1.5 oz
JOSE CUERVO ESPECIAL	\$135	1.5 oz
TRADICIONAL	\$145	1.5 oz
TRADICIONAL PLATA	\$150	1.5 oz
TRADICIONAL CRISTALINO	\$150	1.5 oz
PATRON REPOSADO	\$180	1.5 oz
DON JULIO REPOSADO	\$180	1.5 oz
DON JULIO BLANCO	\$200	1.5 oz
DOBEL DIAMANTE	\$200	1.5 oz
DON JULIO 70	\$200	1.5 oz

Tequilas

Mezcales

MEZCAL XOLO	\$130	1.5 oz
400 CONEJOS	\$145	1.5 oz

SELECCIÓN XOLO

HERENCIA DE SANCHEZ	\$160	1.5 oz
REY CAMPERO	\$160	1.5 oz
REY CAMPERO TEPEXTATE	\$185	1.5 oz

Xolo Specials

DESTILADOS BY XOLO

Tasting 3 SHOTS	\$160	1 oz
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A elegir de nuestra selección de agaves | To choose from our selection of agaves.

LOS DESAYUNOS ES BREAKFAST

BUENOS DÍAS

HUEVOS AL GUSTO | \$135

▼ 3 pzas (150 g) ▲

A la mexicana, rancheros, estrellados, espinaca, jamón, chorizo, tocino.

Guarnición: Frijoles fritos, ensalada de nopal y tortillas hechas a mano.

OMELET | \$145

▼ 3 pzas (150 g) ▲

Clásico: Jamón y queso.

Vegetariano: espinacas, pimientos y calabaza.

EXTRAS

▼ Tocino (4 pzas)	\$50
▼ Aguacate (90 g)	\$40
▼ Huevo (1 pza)	\$25
▼ Pollo (80 g)	\$40
▼ Arrachera (80 g)	\$65

HOT CAKES | \$135

▼ 3 pzas (150 g) ▲

Acompañados con fruta y miel.

MOLLETES | \$135

▼ 2 pzas (150 g) ▲

Pan artesanal untado de frijoles refritos, gratinados con queso, acompañados de pico de gallo.

PLATO DE FRUTA | \$125

▼ (150 g) ▲

Fruta de la estación.

Guarnición: Yogurt, miel y granola.

CHILAQUILES | \$135

▼ (150 g) ▲

Platillo clásico de la cocina mañanera en México.

Salsa: verde, roja o divorciados.

GOOD MORNING

HUEVOS AL GUSTO | \$135

▼ 3 pcs (150 g) ▲

Mexican style, rancheros, estrellados, spinach, ham, chorizo, bacon.

Garnish: Pot beans, cactus salad and handmade tortillas.

OMELET | \$145

▼ 3 pcs (150 g) ▲

Classic: Ham and cheese.

Vegetarian: Spinach, peppers and pumpkin.

EXTRAS

▼ Bacon (4 pcs)	\$50
▼ Avocado (90 g)	\$40
▼ Egg (1 pc)	\$25
▼ Chicken (80 g)	\$40
▼ Skirt steak (80 g)	\$65

HOT CAKES | \$135

▼ 3 pcs (150 g) ▲

Accompanied with fruit and honey.

MOLLETES | \$135

▼ 2 pcs (150 g) ▲

Artisan bread spread with refried beans and gratin with queso accompanied with pico de gallo.

FRUIT DISH | \$125

▼ (150 g) ▲

Seasonal fruit.

Garnish: Yogurt, honey and granola.

CHILAQUILES | \$135

▼ (150 g) ▲

Clasic dish of the morning cooking in Mexico.

Sauce: Green, red or divorced.

LA TECOLOTA | \$195

▼ (150 g) ▲

Desde el zocalo de la capital de México: 1/2 telera con queso gratinado, crema y chilaquiles.

Chilaquiles: Verde, roja o divorciados.
Extra: Carne, pollo o huevo.

XOLO ENCHILADAS | \$225

▼ (150 g) ▲

Platillo clásico de la casa, elaboradas con la pesca del día y mariscos, pasta guajillo, gratinadas con queso Oaxaca, adobera y mezcla de chiles fritos.

SINCRONIZADAS | \$135

▼ (150 g) ▲

Tradicional platillo de la cocina urbana mexicana, tortilla (harina o maíz), queso Oaxaca y jamón de pierna.

Salsa mexicana.

ENFRIJOLADAS | \$155

▼ (150 g) ▲

Lo conforman dos de los ingredientes más importantes de la gastronomía mexicana: frijol y chile. Rellenas de pollo acompañadas de crema, queso cotija, cebolla, chorizo y aguacate.

CANTARITOS

▼ (2 oz) ▲

EL CANTARITO ▶ \$130

CANTARO ▶ \$169

Hielo, tequila y una preparación de cítricos servidos en cantaritos hechos a mano.

LA TECOLOTA | \$195

▼ (150 g) ▲

From the Zocalo of Mexico City: 1/2 telera bread with grilled cheese, cream and chilaquiles.

Chilaquiles: Green, red or divorced.
Extra: Beef, chicken or egg.

XOLO ENCHILADAS | \$225

▼ (150 g) ▲

Classic dish of the house elaborated with the catch of the day and seafood, guajillo paste gratinated with Oaxaca cheese, adobera cheese and a mixture of fried chiles.

SINCRONIZADAS | \$135

▼ (150 g) ▲

Traditional Mexican urban cuisine dish, tortilla (flour or corn), Oaxaca cheese and tortilla (flour or corn) and leg ham.

Sauce: mexican.

ENFRIJOLADAS | \$155

▼ (150 g) ▲

It is made up of two of the most important ingredients in mexican kitchen and chilli. Stuffed with chicken with cream, cotija cheese, onion, chorizo and avocado.

CANTARITOS

▼ (2 oz) ▲

EL CANTARITO ▶ \$130

CANTARO ▶ \$169

Ice, tequila and citrus preparations served in handmade Xolo Clay Jars.