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**MA COME NO®**  
COMEDOR & TERRAZA

## Antipasti · Appetizers

<b>Fagottini di Formaggio</b> Pasty Filled Cheese.	63
<b>Fagottini di Rib Eye</b> Pasty Filled Meat.	84
<b>Taco di Marlin Pesce</b> Smoked Marlin Fish, Tomato, Green Olive and Carrot, served in Corn Tortilla with Cheese, accompanied with Avocado and Red Onion.	59
<b>Taco di Granchio</b> Crab Pulp "Taco" with Tomato, Onion and Chile Cuajadote accompanied by Corn Tortillas at White Wine.	70
<b>Gamberi in Taco Tortilla di Mais</b> Tortilla with Shrimp at Tempura.	74
<b>Taco di Tonno</b> Flour Tortilla, Grilled Fresh Tuna, Purple Cabagge, Avocado and Chipotle Dressing .	75
<b>Patatine Fritte</b> French Fries with Habanero Sauce, Garlic and Lemon with Parmesano Cheese	98
<b>Carciofi alla Griglia (In Stagione)</b> Grilled Artichoke served with Chef's Dressing.	146
<b>NEW DISH</b> <b>Focaccia Ripiena</b> Filled Blat Bread with Mozzarella Cheese, You can choose two ingredients: Arugula, Serrano Ham, Spinach, Pepperoni, Salami, Shimp, Mushroom.	198

## Piatti da condividere · To Share

<b>Tacos di Prezzemolo Fritti</b> "Tacos" of Fried Parsley with Bacon and Parmesan Cheese accompanied by Corn Tortillas at White Wine.	126
<b>Gamberi in Tacos Tortilla di Jicama (Four pieces)</b> Fresh Jicama and Breaded Shrimp Tacos with Red Onion, Coriander, Rubus Dressing and Roast Chilli.	218
<b>Tacos Orientali di Lattuga (Four pieces)</b> Chicken Letuce Wraps with Krispy Chicken and Oriental Spices.	226
<b>Tacos di "Carnitas" di Anatra (Three pieces)</b> Duck Confit "Tacos" served on a Fluor "Tortilla" with Chipotle / Raspberry Dressing.	285
<b>"Tostadas" di Tonno (Four pieces)</b> Fresh Tuna on Crispy Corn Tostadas with Chef's Oriental Sauce.	153
<b>Fiori di Zucca Ripieni (Seven pieces)</b> Breaded Zucchini Blossoms filled with Goat Cheese over Chipotle Sauce, Fried Spinach and a touch of Single Cream.	174
<b>Calamari Fritti</b> Fried Squid Rings served with Jalapeno Pepper or Chipotle Pepper Sauce.	218
<b>Tonno "Blue"</b> Sliced Rare Tuna Fish with Lemon and Soy Butter.	263

<b>Bowl di Gamberi</b>	<b>387</b>
Tempura Fried Shrimp with Sweet and Sour Sauce.	
<b>Piatto di Formaggio e Olive</b>	<b>285</b>
Cheeseboard with Sheep Cheese, Spanish Manchego Type and Green and Black Olives.	
<b>Piatto di Prosciutto di Jabugo Pata Negra (100 g)</b>	<b>988</b>
Thinly Sliced "Jabugo" Ham. 	

## Carpaccios

<b>Carpaccio di Salmone</b>	<b>207</b>
Fresh Salmon with Olive, Capers and Parmesan Cheese.	
<b>Carpaccio di Polpo</b>	<b>207</b>
Thinly Sliced Octopus Carpaccio with Lemon, Paprika and Chipotle Chimichurri.	
<b>Carpaccio di Manzo Affumicato</b>	<b>207</b>
Sliced Smoked Beef Fillet with Capers Oil and Parmesan Cheese.	
<b>Carpaccio di Trota Salmonata</b>	<b>207</b>
Salmon Trout accompanied by a Cream Cheese Mousse with a soft Oriental Touch.	

## Insalate · Salads

<b>Insalata Caesar</b>	<b>147</b>
Caesar Salad with Lettuce, Dijon Mustard, Garlic Oil, Anchovies, Parmesan Cheese and Pepper	
<b>Insalata Di Pollo Caesar</b>	<b>174</b>
Chicken Caesar Salad with Lettuce, Dijon Mustard, Garlic Oil, Anchovies, Parmesan Cheese and Pepper.	
<b>Insalata di Pera</b>	<b>187</b>
Pear Salad, Walnut and Gorgonzola Cheese.	
<b>Insalata di Spinaci</b>	<b>220</b>
Spinach with Cured Ham, Halzenuts and Strawberries with Balsamic Vinaigrette.	
<b>Insalata MaComeNo</b>	<b>297</b>
Fresh Tuna Fish Salad with Mixed Lettuce, Asparagus, Avocado, Cherry Tomatoes and Lemon and Soy Dressing.	

## Zuppe e Creme · Soups and Creams

<b>Zuppa di Pomodoro</b>	<b>98</b>
Baked Tomato Soup, Basil Infusion and thyme, with a Parmesano Toast.	
<b>Succo di Carne di Rib Eye</b>	<b>120</b>
Rib Eye Beef Juice with Boiled Beans, Mushrooms, Bacon and Collection, of Cilantro, Onion and Soy Dressing.	
<b>Zuppa di Cipolla</b>	<b>122</b>
Onion Soup served in a Bowl covered with Puff Pastry.	
<b>Zuppa di Vongole / Clam Chowder</b>	<b>126</b>
Clam Soup with Bacon and Basil.	

a) If you are intolerant to any particular ingredient or food, please let us know so that the Chef acts accordingly.

b) Our staff will be pleased to inform you about our Vegetarian Dishes.

c) We invite you to be part of the World Campaign Against the Use of Straw.

Service Hours: Monday to Saturday 14:00 h to 24:00 h and Sunday from 14:00 h to 18:00 h

## Paste - Pasta

<b>Lasagna alla Bolognesa</b> Meat Ragu, Tomato Sauce and Parmesan Cheese.	<b>195</b>
<b>Ravioli Ripieni di Gamberi e Granchio</b> Shrimp and Crab Stuffed Ravioli with Chef's Special Sauce.	<b>199</b>
<b>Risotto alla Trufa</b> Rice with Mix Mushrooms, Parmesan Cheese and Truffle Essence	<b>295</b>

## Varieties of Pastas:

To your Choice: **Fettuccini, Spaghetti, Fusilli, Capellini, Linguini o Penne**

### Preparation to choose:

<b>Al Burro</b> With Butter and Parmesan Cheese.	<b>180</b>
<b>Alfredo</b> Single Cream, Ham and Parmesan Cheese.	<b>188</b>
<b>Alla Bolognesa</b> In Tomato Sauce with Meat Ragu.	<b>195</b>
<b>Di Gamberi</b> Pasta with Fresh Shrimp served with sauce of your choice.	<b>247</b>
<b>Al Tartufo</b> Truffle Oil with Mushrooms and Essence of White Truffle.	<b>259</b>
<b>Ai Salmone</b> Salmon with Single Cream, Parmesan Cheese and Basil.	<b>267</b>








### ■ ■ \*Our Parmesan Cheese is Imported

## Pizze - Pizza

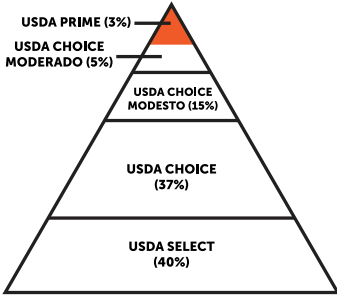
<b>Pizza Margherita</b> Fresh Tomato, Basil and Mozzarella Cheese.	<b>197</b>
<b>Pizza Quattro Stagioni</b> Four Seasons (Artichoke, Ham, Black Olives and Mushrooms).	<b>204</b>
<b>Pizza ai Peperoni</b> Pepperoni, Tomato and Mozzarella Cheese.	<b>204</b>
<b>Pizza ai Prosciutto</b> Ham, Tomato and Mozzarella Cheese.	<b>204</b>
<b>Pizza Nuez</b> In Walnut Sauce, Raw Prosciutto Ham and Mozzarella Cheese.	<b>214</b>
<b>Pizza San Daniele</b> Cured Ham, Tomato and Mozzarella Cheese.	<b>263</b>
<b>Calzone Ma Come No</b> Mushrooms, Artichoke, Onion, Green Bell Peppers and Cured Ham.	<b>234</b>

### ■ ■ Our pizzas are Made with Italian Ingredients

## Carne, Pesce e Pollame / Beef, Fish and Poultry

	<b>Rib Eye Sapore Naturale</b> - CERTIFIED PRIME QUALITY - Rib Eye Natural Flavor.	400 g	682
	<b>Kansas City Steak</b> - CERTIFIED PRIME QUALITY -	450 g	702
	<b>Rib Eye con Burro al Tartufo</b> - CERTIFIED PRIME QUALITY - Rib Eye with Truffle Butter.	400 g	692
	<b>Bistecca di Manzo</b> - CERTIFIED PRIME QUALITY - Rib Eye Bistecca with Crust of Corn in a Rosemary Sauce	400 g	692
	<b>Cuore di Rib Eye alla Griglia</b> 200 g Grilled Rib Eye Center Cut.	200 g	380
	<b>Superiore di Rib Eye alla Griglia</b> 200 g Grilled Rib Eye Top.	200 g	380
	<b>Vuoto di Manzo</b> 400 g Flat Meat.	400 g	431

**\*Enjoy the taste of an exclusive cut with quality and international certification.**  
Certified Prime Quality steak is accompanied with Slices of Tomato with Parmesan Cheese.



<b>Filetto Grisanti</b> 200 g Beef Fillet with Roquefort and Goat Cheese, served with Mashed Potatoes and Broccoli covered with a Demiglace Sauce.	200 g	321
<b>Filetto ai Funghi</b> 200 g Beef Medallion covered with Mixed Mushrooms Sauce, served with Mashed Potatoes and Broccoli.	200 g	321
<b>Filetto di Manzo</b> 200 g Beef Fillet with Wild Mushrooms and Roquefort Cheese Sauce.	200 g	326
<b>Filetto Intero di Manzo alla Griglia</b> 300 g Beef Grilled Shank Fillet.	300 g	366
<b>Bistecca del Fianco</b> 300 g Arrachera.	300 g	326
<b>Petto di Pollo Monte Fiorale</b> 237 Chicken Breast filled with Goat Cheese and Zucchini Blossoms, served over an Spaghetti Nest with Butter, Broccoli and Mashed Potatoes.		237
<b>Tonno Fresco alla Alfa</b> 318 Seared Tuna Fish with Asparagus, Mushrooms, Spinach and Soy Butter		318
<b>Tonno Fresco in Crosta di Sesamo</b> 318 Tuna Fish coated with Sesame Seed with Poblano Pepper and Cilantro Sauce.		318
<b>Pesce del Giorno</b> 332 Fish of the Day		332
<b>Gamberi a la Griglia</b> 368 Big Shrimp with Butter, Garlic, Chilli and Coriander.		368
<b>Salmone in Salsa di Morilla · Salmone alle Mandorle</b> 391 Fresh Salmon served with Barely cooked Greated Potato, Dehydrated Savage Mushroom Sauce and Basil Vinaigrette or Fresh Grilled Salmón with Eel Sauce and Sliced Almonds		391
<b>Costata di Manzo Caricata Ideal to Share</b> 1000 g 811 Loaded Beef Rib	1000 g	811
<b>Costata di Maiale Barbecue o Giamaicana</b> 300 g 233 Pork Ribs in BBQ Sauce or Jamaica Sauce	300 g	233
<b>Su corte se acompaña con una guarnicion de su eleccion:</b> Guacamole Mashed Potatoes Creamed Spinach Steamed Vegetables French Fries Mixed Salad		
<b>A second side dish will cost:</b> 82		82

Preparation time ranges from 20 to 40 minutes, depending on the cut and request doneness.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
All prices in mexican pesos. TAX included. .