

Take on Occitano's very own food challenge for a chance to win a prize of \$2,500\* pesos and 1 night of hotel accommodation. You have up to 45 min\*\* to finish:  
2 Octopus & Chicharron de Rib-Eye Tostadas  
2 Mixed Shrimp Tostadas - 2 Arrachera Tacos  
2 Baja Shrimp Tacos - 1 Cheesecrust  
1 QuesaBirria - 1 Burrito & 2 VC Draft Beers\*\*  
\*In the form of a Casa H's gift card for internal consumption only  
\*\*In the case of running out of time, 2,000 pesos will be charged.

\*In the form of a Casa H's gift card for internal consumption only  
\*\*In the case of running out of time \$2,000 pesos will be charged

## POPCORN BITES, ESQUITES & CHILINDRINAS

### SHRIMP POPCORN BITES \$230

Deep fried shrimp with coconut and mango sauce, reduced soy sauce and fresh cilantro

### CHILINDRINA

Flour chicharron, guacamole, garlic and chili oil, Valentina sauce and cream

### WITH SHRIMP \$330

### WITH ARRACHERA \$330

## KEBAB, GYRO AND BURGERS

### *New* OCTOPUS KEBAB \$300

Made with a mixture of eastern spices, pita bread & Jocoque

### ARRACHERA GYRO \$250

Moroccan marinated arrachera, pita bread, red onion, cilantro and jocoque

### MINI SLIDERS OCCITANO (3 PIECES) \$300

House grinded meat, cheddar cheese, fried pickles and mashed avocado

### BURGER OCCITANO \$300

House grinded meat, cheddar cheese, fried pickles and mashed avocado

### *New* HOT CHICKEN SANDWICH \$220

Fried Chicken Breast mixed with spicy honey, White BBQ & Homemade pickles

## MAIN DISHES

### FRYING PAN SHRIMP \$400

U15 shrimp, garlic based sauce, guajillo chile, lemon juice y chambray potato

### RIB EYE CHOICE \$750

With french fries and traditional chimichurri

### CARBONARA PASTA \$320

Spicy Guanciale and parmesan cheese

### NAPOLITAN MILANESE \$350

Tomato sauce, serrano ham, gratinated mozzarella cheese and organic lettuce mix

### *New* SHRIMP BURRITO \$220

Made with Battered Shrimps, Black Beans, Lettuce, Avocado & Cream

## TOSTADAS, TRADITOS, AGUACHILE & GUACAMOLE

### *New* PULPO & DIP FRYED RIB \$130

### EYE TOSTADA (1 PIECE)

With avocado & Homemade Black Sauce

### *New* MIXED SHRIMP \$95

### TOSTADA (1 PIECE)

Shrimp Ceviche, Tempura Shrimp, Avocado & a Bed of Chipotle Sauce

### TUNA & CHIMICHURRI \$90

### TOSTADA (1 PIECE)

Cilantro mayonnaise, fried, avocado slices and house chimichurri

### RIB-EYE DARK \$390

### AGUACHILE 150g

Tatemado habanero sauce, avocado and red onion

### SHRIMP RED \$300

### AGUACHILE 150g

House red sauce, cured shrimp, avocado and tostadas

### TUNA CEVICHE \$225

Ponzu sauce, serrano chili, chipotle mayonnaise and basil

### QUACAMOLE POTOSINO \$250

Xoconostle, cilantro, onion, tomato and crunchy cecina

## TACOS AND CRUSTS

### *New* SHRIMP \$210

### QUESABIRRIA (1 PIECE)

Birria with fried Shrimp & Cured Vegetables

### TACO BAJA DE \$90

### CAMARÓN (1 PIEZA)

Tortilla de harina, pico de gallo, mayonesa de chile chipotle, camarón capeado y col morada

### PORK ARAB \$80

### TACO (1 PIECE)

Flour tortilla, cheese, marinated pork, cilantro and purple onion

### ARACHERA \$90

### ARAB TACO (1 PIECE)

Flour tortilla, cheese, marinated arrachera, cilantro and purple onion

### *New* SHRIMP CHEESECRUST (1 PIECE) \$195

With Fried Shrimp & Cured Vegetables

### TUNA CARNITAS \$85

### TACO (1 PIECE)

Ponzu, avocado y hot sauce

### GOVERNOR \$90

### TACO (1 PIECE)

Flour tortilla, pepper mix, purple onion and melted cheese

## DESSERTS

### BUENUELO EMPANADA \$120

Filled with vanilla ice cream, passion fruit sauce

### LEMON PIE \$140

Merengue with coconut and pineapple sauce

### CHOCOLATE BROWNIE \$220

Dark chocolate, cream, caramel and strawberry jam

# NEW SEASON NEW DRINKS



## MANGO CLARO

\$160

RUM | ORANGE | MINT | GINGER

A journey of refreshing and exotic flavors that will transport you to the beach with every drink.

by Dr. Craneo



## AMBER EMBER

\$150

MEZCAL | HIBISCUS | PINEAPPLE | APEROL

Perfect for those looking for a vibrant and complex experience in xoconostle.

by Dr. Craneo



## ZOPILOTE AT ZIPOLITE

\$170

MEZCAL | PINEAPPLE JUICE | ACTIVATED CHARCOAL

Travel to the holiday season with this mezcal cocktail with a tamale candy

by Dr. Craneo



## CITRUS SPARK

\$170

VODKA | TANGERINE | GRAPEFRUIT

A refreshing combination that awakens the senses with every sip.

by Dr. Craneo



## GURVALOTE

\$180

MEZCAL | GUAVA | ANCHO REYES | ROSEMARY

From a captivating aroma to its surprising decoration, this cocktail is an experience you won't want to miss.

by Dr. Craneo



## BETALITA

\$165

MEZCAL | BEET | HIBISCUS

Wrap yourself in a cocktail with earthy notes, while beet and hibiscus add a floral and refreshing touch.

by Dr. Craneo



## BLUE FLAME

\$160

TEQUILA | LEMON | CURAÇAO

A harmonious combination to offer you a refreshing and delicious experience.

by Dr. Craneo



## MACETA

\$90

MEZCAL | HAZELNUT | WHIPPED CREAM

a captivating pot, topped with a layer of crushed black biscuit that adds a crunchy texture and contrast of flavours.

by Dr. Craneo

# THE CLASSICS

DON'T MISS OUT ON OUR NOW CLASSIC COCKTAILS



## OCCITAN BLAZE

\$180

MEZCAL | ORANGE JUICE | CAMPARI | PEPPER

Discover an explosion of flavors with the intensity of mezcal with spicy touches and a balance of freshness

staff's favorite

by Dr. Craneo



## BLONDE PARADISE

\$180

WHISKY | LEMON | PINEAPPLE | CINAMMON SYRUP

Whiskey as a base, creating a perfect balance between freshness, acidity and sweetness, a journey where golden sunsets intertwine in harmony.

by Lalo Perez



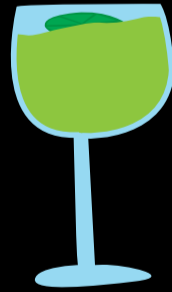
## SUNNY SIP

\$180

TEQUILA | APEROL

An adventure in paradise with a magical mixture of white tequila wrapped with unique notes of freshness

by Dr. Craneo



## ECLIPSE VERDE

\$190

GIN | GRAPE | MELON | MIDORI

Enjoy an eclipse with a mix of flavors that complements each other in this fresh cocktail

by Dr. Craneo



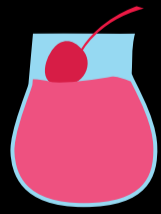
## ALQUIMIA NOCTURNA

\$190

GIN | COCO | SANDÍA

This coconut and watermelon potion will take you to an unparalleled experience during the night.

by Dr. Craneo



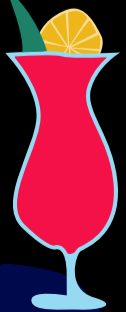
## GIN TWIST

\$200

GINEBRA | JUGO DE ARANDANO | LICOR 43

Este elixir combina la suavidad y matices del licor 43 con la frescura del gin, creando un equilibrio de sabores con un toque de arándano.

by Dr. Craneo



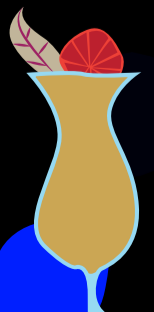
## VELVET SUNSET

\$160

RUM | LEMON | RASPBERRY

Travel to a paradise corner with a sweet combination of plum dew, accompanied with very refreshing flavors

by Dr. Craneo



## MEZCAL SIP

\$200

MEZCAL | TLEMON TEA | PLUM DEW

Travel to a paradise corner with a sweet combination of plum dew, accompanied with very refreshing flavors

by Dr. Craneo

# BEERS

## TAP BEER

Villacastel Valentina	\$90
Monopolio	\$90
Heineken	\$75

## BOTTLE

Corona	\$50
Heineken	\$69
Indio	\$45
Negra Modelo	\$55
Amstel	\$60
Tecate Light	\$45
Victoria	\$50
XX Lager	\$45

# DISTILLATES

## TEQUILA

	2oz
Casa Dragones Blanco	\$370
Reserva de la Familia Añejo	\$705
Maestro Dobel	\$185
Tradicional Reposado	\$120
7 Leguas Blanco	\$185
Don Julio Blanco	\$170

## WHISKY

	2oz
Glenfiddich 12	\$420
Etiqueta Negra	\$270
Chivas 12	\$235
Jack Daniel's	\$140
Buchanan's 12	\$250

## GIN

	2oz
Bull Dog	\$195
Tanqueray Dry	\$145
Tanqueray X	\$235

## VODKA

	2oz
Absolut Azul	\$125
Stolichnaya	\$125
Grey Goose	\$185

## BRANDY

	2oz
Torres 10	\$150
Cardenal de Mendoza	\$350

## COGNAC

	2oz
Hennessy VSOP	\$365

## RUM

	2oz
Havana 7	\$155
Zacapa 23	\$325
Potosi Añejo	\$130
Matusalem 15	\$155
Bacardi Blanco	\$120
Capt. Morgan	\$110
Flor de Caña 7 años	\$145
Flor de Caña 12 años	\$225

## MEZCAL

	2oz
Montelobos Tobala	\$400
Montelobos Espadín	\$205
Júrame	\$190
Los Danzantes Joven	\$325
Bruxo 1	\$175

## LIQUORS

	2oz
Chinchon Campechano	\$115
St Germain	\$175
Strega	\$175
Aperol	\$115
Absinth	\$165
Cinzano Rosso	\$115
Cinzano Blanco	\$115
Cinzano Extra Dry	\$115
Chartreuse Amarillo	\$330
Licor 43	\$145
Jägermeister	\$125
Ancho Reyes	\$115
Amaretto Disarono	\$135
Midori	\$140

# BOTTLES

MAESTRO DOBEL	\$2,230.00	TORRES 10	\$1,800.00
TRADICIONAL REPOSADO	1,450.00	HAVANA 7	\$1,860.00
7 LEGUAS BLANCO	\$2,230.00	POTOSÍ AÑEJO	\$1,690.00
ETIQUETA NEGRA	\$3,510.00	BACARDI BLANCO	\$1,560.00
BUCHANANS 12	\$3,250.00	MONTELOBOS ESPADÍN	\$2,700.00
STOLICHNAYA	\$1,650.00	JÚRAME	\$2,500.00
GREY GOOSE	\$2,900.00	JÄGERMEISTER	\$1,500.00