



XALISKO

BY: Chef Beatriz Martinez
COCINA MEXICANA

DULCE FINAL

MANGO MOUSSE | 10

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

RED VELVET | 10

Red velvet tres leches cake, white chocolate cream.

TRES LECHES DE ROMPOPE | 10

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

FLAN DE CAFÉ | 10

Coffee flan adorned with cotton candy cloud.

CHURRO GORDO | 12

Large churros Atotonilco El Alto style, better known as 'Putazos,' stuffed with San Juan de los Lagos cajeta, served with café de olla.

CHEESECAKE DE GUAYABA | 10

Guava - white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

ARROZ CON COCO | 9

Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

CREMOSO DE CHOCOLATE | 10

Chocolate Mousse, cranberry compote, chocolate brownie, gold dust.

JERICALLA | 10

Guadalajara's favorite dessert, custard with caramelized top, passion fruit cream and berries.

MEXICAN DELIGHTS



XCOLATL | 6

Grandma's hot chocolate.

CAFÉ DE OLLA | 5

Traditional Mexican spiced coffee and "Puerquito" cookie bread.

CAFÉ CON ROMPOPE | 7

Traditional Mexican spiced coffee with eggnog foam and "Puerquito" cookie bread.

CAFÉ DE OLLA MARTINI | 16

Don Julio Silver Tequila, Oaxacan Coffee, Café de olla syrup, Coffee Foam.

CARAJILLO | 13

Coffee with Licor 43.

CAFÉ UN BRINQUILLO | 14

Bore Rum, Nixta, Maraschino, Oaxacan Coffee,

CAFÉ CHAPALA | 13

Charanda, D'Aristi "Xtabentun" honey liqueur, Ancho Reyes, Oaxacan Coffee, piloncillo syrup.



XALISKO

BY: Chef Beatriz Martinez
COCINA MEXICANA

DULCE FINAL

MANGO MOUSSE | 10

Mango - Passion fruit mousse, mango compote with mint, white chocolate cream, amaranth.

RED VELVET | 10

Red velvet tres leches cake, white chocolate cream.

TRES LECHES DE ROMPOPE | 10

Eggnog tres leches cake, cranberry compote, vanilla cream cheese frosting, orange zest.

FLAN DE CAFÉ | 10

Coffee flan adorned with cotton candy cloud.

CHURRO GORDO | 12

Large churros Atotonilco El Alto style, better known as 'Putazos,' stuffed with San Juan de los Lagos cajeta, served with café de olla.

CHEESECAKE DE GUAYABA | 10

Guava - white chocolate cheesecake, guava sauce, vanilla cream cheese frosting, amaranth.

ARROZ CON COCO | 9

Creamy rice pudding with chocolate shavings, coconut flakes and passion fruit pearls.

CREMOSO DE CHOCOLATE | 10

Chocolate Mousse, cranberry compote, chocolate brownie, gold dust.

JERICALLA | 10

Guadalajara's favorite dessert, custard with caramelized top, passion fruit cream and berries.

MEXICAN DELIGHTS



XCOLATL | 6

Grandma's hot chocolate.

CAFÉ DE OLLA | 5

Traditional Mexican spiced coffee and "Puerquito" cookie bread.

CAFÉ CON ROMPOPE | 7

Traditional Mexican spiced coffee with eggnog foam and "Puerquito" cookie bread.

CAFÉ DE OLLA MARTINI | 16

Don Julio Silver Tequila, Oaxacan Coffee, Café de olla syrup, Coffee Foam.

CARAJILLO | 13

Coffee with Licor 43.

CAFÉ UN BRINQUILLO | 14

Bore Rum, Nixta, Maraschino, Oaxacan Coffee,

CAFÉ CHAPALA | 13

Charanda, D'Aristi "Xtabentun" honey liqueur, Ancho Reyes, Oaxacan Coffee, piloncillo syrup.

