



OAJILLO

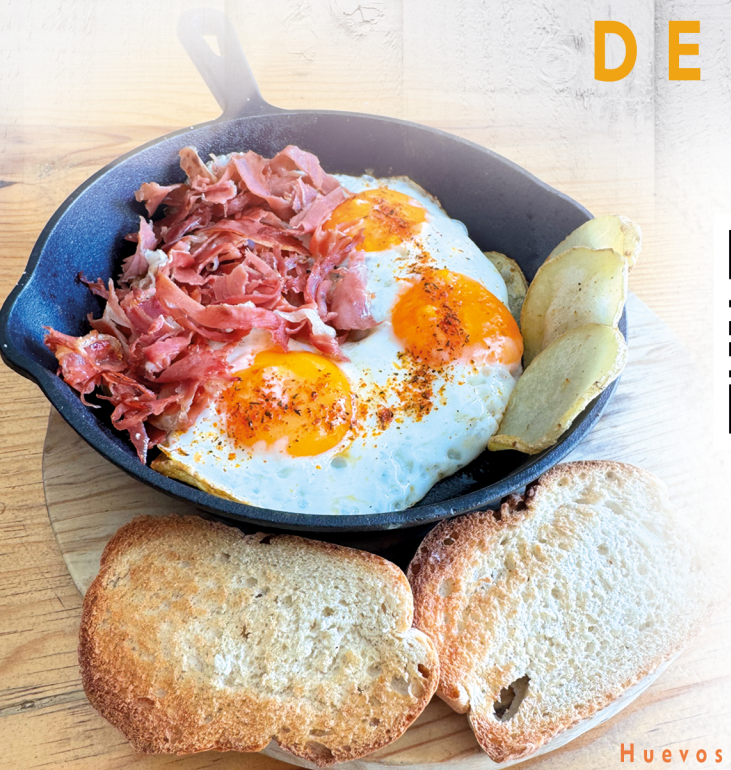


RESTAURANT / COCKTAIL BAR / VERMOUTH BAR
CARCAMANES #17 GUANAJUATO, GTO.



COCINA
ESPAÑA
MÉXICO

BREAKFAST
APPETIZERS
LUNCHES
DINNERS • TAPAS
IBERO-TACOS
MIXOLOGY
VERMOUTH • WINES
DESSERTS



OAJILLO

Huevos Rotos

9 AM-12:30 PM

BREAKFAST

ALL BREAKFASTS INCLUDE:
AMERICAN STYLE COFFEE
+FRUIT +JUICE +HOTCAKE

CHILAQUILES

SAUCES: GREEN / RED / HALF-AND-HALF



Red Chilaquiles



Half-and-half
eggs Toasts



PLAIN	\$130
WITH EGG	\$130
Fried or Scrambled	
WITH AU GRATIN CHICKEN	\$180
WITH AU GRATIN COCHINITA PIBIL	\$200
GUANAJUATO-MINERS STYLE	\$200
Chicken with guajillo chili sauce, fried potato and carrot, fresh cheese, cream, lettuce, and pickled chili	
WITH YECAPIXTLA-STYLE CURED BEEF	\$235
WITH SKIRT STEAK	\$230
and avocado	
AL PASTOR STYLE	\$220
WITH SHRIMP	\$235
Poblano chili sauce, and parmesan cheese	

All chilaquiles include
cheese, cream, and
a side of beans



BREAKFAST

9 AM-12:30 PM

ALL BREAKFASTS INCLUDE:
AMERICAN STYLE COFFEE
+ FRUIT + JUICE + HOTCAKE

MOLLETES

TRADITIONAL PLAIN \$150

Beans, melted cheese, and
pico de gallo

MOLLETES DIVORCIADOS \$220

Beans and melted cheese, one with
cochinita pibil and red sauce, and
one with chicken and green sauce

HUEVOS

FRIED OR
SCRAMBLED \$135

RANCHERO STYLE
DIVORCED (HALF-
AND-HALF) \$140

MEXICAN STYLE \$145

WITH HAM \$160

WITH BACON \$170

COMBINATION BREAKFASTS \$250

1. FRIED EGGS (2)

Two fried eggs, bacon, two hotcakes, sautéed
mushrooms, and roasted cherry tomatoes

2. SCRAMBLED EGGS (2)

Two scrambled eggs, two waffles with cream
cheese, bacon jam, and walnuts

3. SCRAMBLED EGGS (2)

Two scrambled eggs, waffles, grilled
panela cheese, bell pepper, bacon,
and avocado

HUEVOS ROTOS

PLAIN \$170

WITH SERRANO HAM \$260

WITH SPANISH CHORIZO AND BELL PEPPER \$230

WITH BACON \$220

WITH GULAS \$270
(made from surimi)

Huevos Rotos



waffles with cream cheese,
bacon jam, and walnuts



ENCHILADAS & ENFRIJOLADAS

SAUCE: GREEN / RED / HALF-AND-HALF

All include cream, cheese and a side of beans

CHEESE ENCHILADAS \$160

CHICKEN ENCHILADAS \$180

MINER-STYLE ENCHILADAS \$200

Chicken with guajillo sauce, fried potato and carrot, fresh cheese, cream, lettuce, and pickled chili

CHEESE ENFRIJOLADAS \$160

CHICKEN ENFRIJOLADAS \$180

TORTILLA ESPAÑOLA (SPANISH OMELETTE)

PLAIN \$200

WITH YORK HAM AND CHEESE \$220

WITH TUNA, LETTUCE, AND AIOLI \$220

WITH SERRANO HAM \$260

WITH GOAT CHEESE AND CARAMELIZED ONION \$240

BURRITOS

BEAN AND CHEESE \$135

BEAN, YORK HAM, AND CHEESE \$150

BEAN, CHEESE, AND SAUTÉED VEGETABLES \$150

WRAPS

PITA BREAD WITH SMOKED SALMON, AVOCADO, CREAM CHEESE, CUCUMBER, CARROT, AND PURPLE CABBAGE \$240



Green Enchiladas



Tortilla Española



Bean and cheese Burritos

HOT CAKES, WAFFLES Y BOWLS

\$180

FRUIT BOWL

with seasonal fruit, yogurt,
and cereal

HOTCAKES (3)

with Nutella, banana, mixed berries,
and whipped cream

MATCHA WAFFLES (3)

with banana, kiwi, blackberry, raspberry,
white chocolate,
and ice cream

APPLE WAFFLES (3)

with apple, strawberry, cinnamon,
walnuts, and ice cream



Matcha Waffles

OMELETTES

OAJILLO

serrano ham and mushrooms
sautéed in white wine with guajillo
chili and cheese

\$235

YUCATECO

cochinita pibil, cheese, and
pickled onions

\$200

MEXICAN

chorizo, onion, tomato, chili, and
cheese

\$180

AMERICANO

York ham, bacon, and cheese

\$200

VEGETARIANO

sautéed vegetables and cheese

\$170

FIT

egg whites with spinach and mushrooms

\$175

CARCAMANES

shrimp, cheese, and onion sautéed with
creamy chipotle sauce

\$220

POBLANO

poblano pepper strips, cheese, and corn
topped with creamy poblano chili sauce

\$200

FOOD
PREPARED
FRESHLY,
WE APPRECIATE
YOUR PATIENCE



Vegetarian
Omellete

ALL BREAKFASTS INCLUDE:
AMERICAN STYLE COFFEE
+FRUIT +JUICE +HOTCAKE

GARNACHAS

**COCHINITA PIBIL
SOPE (3)** \$200

PIBIL GRINGA \$170
beans, cochinita pibil, and
cheese served between two
grilled flour tortillas

**YECAPIXTLA CURED
BEEF PLATTER** \$260
with two cheese enchiladas,
avocado, beans, and sauce

**YECAPIXTLA CURED
BEEF TACOS** \$250
with Oaxaca cheese and
grilled cactus (2)

CHILANGO TACOS \$250
cured beef, chorizo, and
pork cracklings (2)

SKIRT STEAK TACOS \$230
served with poblano strips,
guacamole, cactus, and beans
(2)



Yecapixtla cured
beef platter

TOASTS

**MIX AND
MATCH
(2) x \$200**

1. HUMMUS WITH AVOCADO
AND CUCUMBER

2. SERRANO HAM WITH MELON,
CREAM CHEESE, AND HONEY

3. AVOCADO AND TOMAQUET WITH OLIVE OIL
AND SUN-DRIED CHERRY TOMATOES

4. SERRANO HAM WITH TOMAQUET
AND OLIVE OIL

5. AVOCADO, POACHED EGG, SPINACH,
SUN-DRIED CHERRY TOMATOES, AND BACON

6. GRILLED PANELA CHEESE, FRESH TOMATO,
YOGURT SAUCE, AND OLIVES

7. PEANUT BUTTER WITH BANANA, BERRIES,
MAPLE SYRUP, AND SHREDDED COCONUT

8. TURKISH-STYLE HALF-AND-HALF EGGS
ON YOGURT SAUCE: ONE WITH GREEN CHIMICHURRI
AND ONE WITH PAPRIKA BUTTER

9. SMOKED SALMON, CREAM CHEESE, CAPERS,
AND CUCUMBER

10. GRILLED OCTOPUS WITH AVOCADO, LIME,
AND SUN-DRIED CHERRY TOMATOES

Smoked salmon
and cucumber

Hummus with avocado
and cucumber

Grilled panela cheese
with yogurt sauce

Serrano ham
with Tomaquet

Serrano ham
with melon

** ITEMS 8 AND 10
CANNOT BE MIXED AS THEY
ARE PREPARED TO ORDER

IBERO-TACOS

\$240

AN EXCLUSIVE
OAJILLO CREATION
FOR YOU!

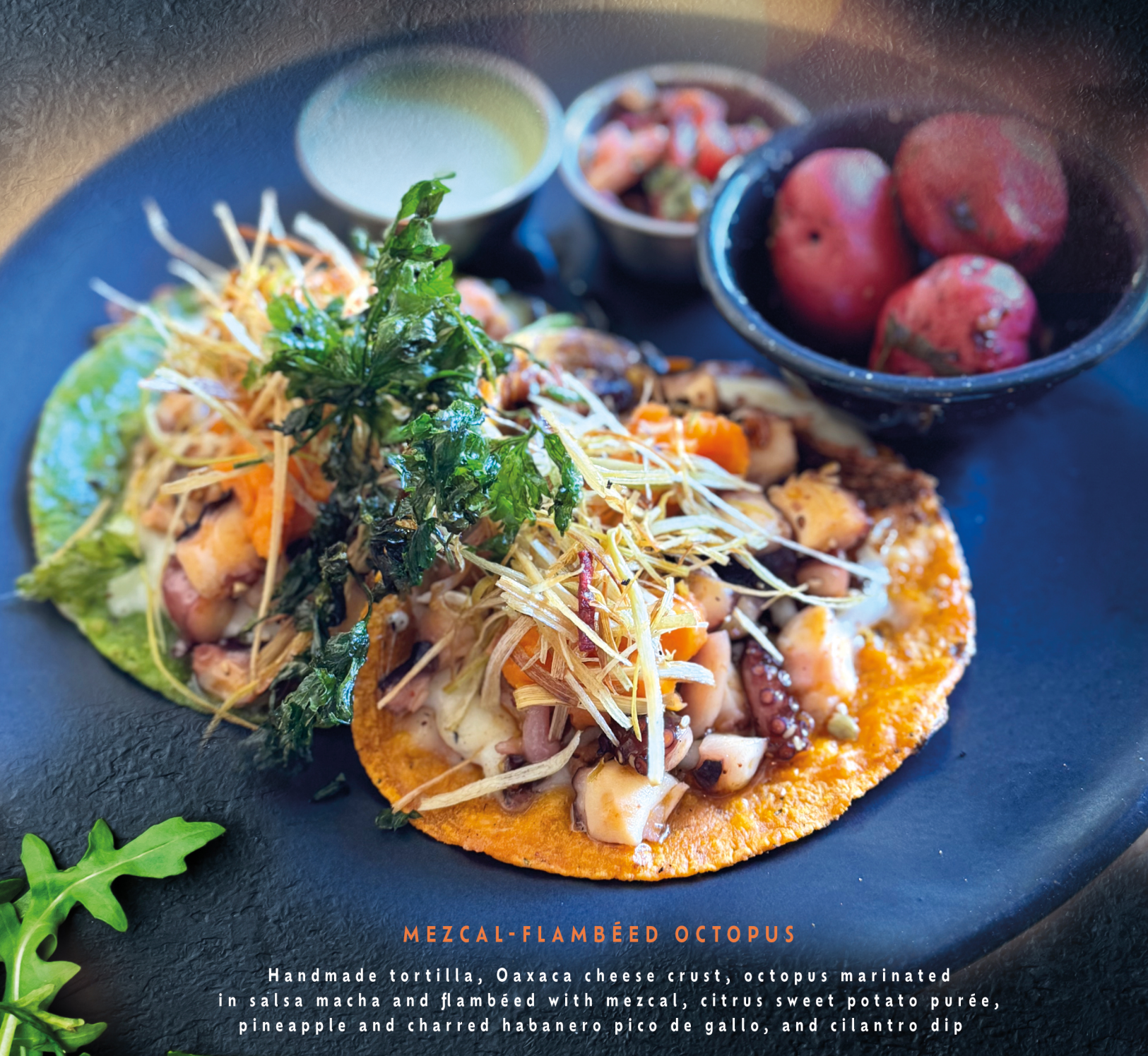
A FUSION OF SPECIAL FLAVORS
AND INGREDIENTS FROM
MEDITERRANEAN AND MEXICAN
GASTRONOMY BROUGHT TOGETHER
IN THESE UNIQUE TACOS.

2 Pieces

*Cannot be mixed

ALL BREAKFASTS
INCLUDE:

AMERICAN STYLE COFFEE
+ FRUIT
+ JUICE
+ HOTCAKE



MEZCAL-FLAMBÉED OCTOPUS

Handmade tortilla, Oaxaca cheese crust, octopus marinated in salsa macha and flambéed with mezcal, citrus sweet potato purée, pineapple and charred habanero pico de gallo, and cilantro dip



MEZCAL-FLAMBÉED OCTOPUS

Handmade tortilla, Oaxaca cheese crust, octopus marinated in salsa macha and flambéed with mezcal, citrus sweet potato purée, pineapple and charred habanero pico de gallo, and cilantro dip

RIB EYE PROVOLONE & TAPENADE

Handmade tortilla with provolone cheese, black olive tapenade, rib eye steak, and onion chips, served with cowboy butter

PICAÑA CHEESESTEAK

Handmade tortilla with Oaxaca and parmesan cheese crust, picaña steak, cheddar cheese topping, and blue cheese

TUNA CHICHARRÓN

Handmade tortilla with lime avocado, breaded marinated tuna chicharrón, and goat cheese with piloncillo and morita chili sauce

ORANGE SALMONCITO

Handmade tortilla with mushroom duxelle and salmon cubes sautéed in grapefruit, orange, honey, and ginger reduction with bell pepper

BREADED CALAMARI WITH DUO AIOLI

Handmade tortilla with breaded calamari, duo of aioli, and cilantro dip

CANTIMPALO CHARRO CRISPY SERRANO

Handmade tortilla with cream cheese sauce and white wine, Spanish Cantimpalo chorizo, bacon-onion jam, and serrano ham cracklings

****NO MIXING ALLOWED**



Tuna
Chicharrón



Picaña
Cheesesteak



Cantimpalo
Charro



OAJILLO

RESTAURANT / COCKTAIL BAR / VERMOUTH BAR



Oajillo



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