



OAJILLO

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



A P P E T I Z E R S
S N A C K S
M E A L S
D I N N E R • T A P A S
I B E R O - T A C O S
D E S S E R T S



**COCINA
ESPAÑA
MÉXICO**



Serrano ham, cured meats,
cheese and olives platter

THE CLASSICS
APPETIZERS
SNACKS
CANNED &
PRESERVED



Patatas Bravas



Goat Cheese Croquettes



Fried Breaded Calamari

PATATAS BRAVAS with brava sauce and aioli	\$100
PATATAS BRAVAS SERRANO HAM with blue cheese and serrano ham	\$150
PATATAS BRAVAS BLUE CHEESE with serrano ham, brava sauce and aioli	\$170
PATATAS PIZZA with pomodoro sauce, melted cheese and oregano	\$125
Add ham, mushrooms or bacon +\$40	
CHEESY BACON POTATOES with two cheeses and bacon	\$170
PATATAS BRAVAS RIOJANAS with Spanish chorizo and Padrón Peppers	\$160
SERRANO HAM CROQUETTES	\$175
GOAT CHEESE CROQUETTES WITH WALNUTS AND HONEY	\$145
FRIED BREADED CALAMARI	\$200
MELON WITH SERRANO HAM	\$220
SERRANO HAM, CURED MEATS, CHEESE AND OLIVES PLATTER	\$485
IBERIAN CURED MEATS PLATTER	\$800
CHEESE PLATTER	\$600
SPANISH CANTIMPALO CHORIZO IN WHITE WINE served on a potato base	\$195
GRILLED PROVOLONE with sautéed basil and sun-dried cherry tomatoes	\$180
TWO-CHEESE NACHOS with pico de gallo, beans and cream Add skirt steak +\$60 / bacon +\$40	\$140
GUACAMOLE WITH NACHOS add chapulines +\$60	\$120
PADRÓN PEPPERS	\$100
VEGETABLE TEMPURA add shrimp +\$60	\$175



Padrón Peppers

Two-Cheese Nachos



PICKLED PRODUCTS

Gilda
Clásica

GILDAS, OLIVES AND GOOD VIBES!

SIMPLE GILDAS (4)

Small pickled skewers

\$ 80

CLASSIC SPANISH GILDAS (2)

Pickled skewers with olive/piparra
pepper/anchovy

\$ 80

GILDA OF THE WEEK (2)

Specialty Gildas, ingredients
change weekly!

\$ 80

SPANISH STYLE OLIVES WITH GARLIC, OLIVE OIL AND VINEGAR

\$ 85

MEDITERRANEAN MIX OF OLIVES AND PICKLES

Plain
with cured cheese

\$ 95
\$ 120

MICHELADA STYLE OLIVES

\$ 95

BREADED GORDAL OLIVES STUFFED WITH SERRANO HAM

\$ 135

Mediterranean Mix

Gilda of
the week



dando la lata



WE'RE BRINGING BACK
THE TRADITION OF CANNED FOOD
IN NEIGHBORHOOD BARS IN SPAIN,
BUT WITH OUR OWN STYLE:

UNIQUE FLAVORS,
SPECIAL SEASONINGS,
AND A TWIST THAT TURNS IT
INTO A COMPLETE EXPERIENCE.
PERFECT FOR AN AFTERNOON
WITH A VERMOUTH DRINK!



Classic
Round



dando la lata

SARDINES AND TOMATOES WITH MEDITERRANEAN DRESSING

Sardines served with a salad of
fresh tomatoes, red onion, olives,
capers, and cucumbers with our
house dressing.

\$200

Squid
with Rice

GARLIC OCTOPUS WITH PAPRIKA AND SLICED POTATOES

Octopus sautéed with garlic and
paprika, served over golden sliced
potatoes.

A classic with a tavern feel!

\$190

SQUID WITH RICE

Squid in its own ink served with
white rice.

\$185

THE ANCHOVIES

Cantabrian anchovies on a salad of
assorted tomatoes, pesto, olives,
and Parmesan cheese.

\$200

The Anchovies

Sardines and
Tomatoes in Dressing

*THE DISHES
IN THIS SECTION
ARE SERVED IN PORTIONS
PERFECT FOR APÉRITIF
AND VERMOUTH TIME,
ALL INCLUDE BREAD.
INDIVIDUAL PORTIONS
(80-120 grams)
APPROX. PER CAN.

Ronda de Aperitivos

ONE ROUND, SEVERAL FLAVORS.
COMBINATION PLATTERS IN
AN APPETIZER STYLE TO SHARE,
IDEAL FOR TWO PEOPLE.

CLASSIC ROUND

Handmade potato chips //
pickled mussels //
simple gildas (4) //
tomatoes in vinaigrette //
cured cheese // bread

\$250

Spanish Round

SPANISH ROUND

Simple potato omelet //
aioli and tomato bread //
simple gildas (2) // bread

\$270

SERRANO HAM +\$40

BRAVA ROUND

Grilled creole chorizo //
handmade potato chips //
mix of olives and pickled goods //
cured cheese // bread

\$280

FOOD
PREPARED
FRESHLY,
WE APPRECIATE
YOUR PATIENCE

Brava Round

Classic Round





Oajillo
Salad



POKE BOWLS

\$ 200

CRUNCHY TOPPINGS
(INCLUDES ALL):
BEET CHIPS, FRIED PARSLEY,
ONION CHIPS, FRIED LEEK AND CHILI

CHOOSE YOUR BASE/
PROTEIN & SAUCE



Poke Bowls

SALADS

OAJILLO SALAD **\$195**
Spinach, goat cheese,
cranberries,bacon or
Serrano ham

CORRAL SALAD **\$185**
Chicken, lettuce, spinach,
panela cheese, cucumber
and cherry tomatoes

GARDEN SALAD **\$195**
Lettuce, quinoa, avocado,
cherry tomatoes and
grilled tuna

Pasta
al Olio



PASTAS

PASTA AL OLIO **\$195**

ALFREDO PASTA

with mushrooms **\$160**

with shrimp flambéed
in vodka **\$200**

with salmon **\$230**

CARBONARA PASTA **\$180**
with Serrano ham or bacon

POMODORO PASTA **\$180**
with meatballs

**SEAFOOD DELIGHTS
PASTA** **\$240**
with salmon, shrimp, and
mussels in pomodoro sauce

PESTO PASTA **\$160**
with mushrooms

PROTEIN
SHRIMP
SALMON
TUNA
CHICKEN
FALAFEL

BASE
RICE
COUSCOUS
QUINOA +
COUSCOUS

TOPPINGS
CARROT
PINEAPPLE
CUCUMBER
MUSHROOMS

SAUCES
TERIYAKI
SOY SAUCE
SPICY SOY
SAUCE
EEL SAUCE
CREAMY
CHIPOTLE



Shrimp
Aguachile



Flamed
Octopus

GARNACHAS



COCHINITA PIBIL (shredded pork) SOPE (3) \$160

ARRACHERA (skirt steak) ALAMBRE \$230

COCHINITA PIBIL (shredded pork) TACOS (3) \$160

FISHERS STYLE SHRIMP TACOS (3) \$170

YECAPIXTLA CURED BEEF TACOS (2) \$195
Large handmade tortilla

CHILANGO STYLE TACOS (2) \$195
Large handmade tortilla

SHRIMP AL PASTOR TACOS (3) \$170



Tuna
Tataki



FROM THE SEA

FLAMED OCTOPUS WITH MEZCAL (150 g) \$290

Octopus marinated in macha sauce, flamed with mezcal, with sweet potato puree and potato chips

TUNA TATAKI \$220
With vegetable tempura

SEARED TUNA TOSTADAS (4) \$185
With exotic pico de gallo

BLACK SHRIMP AGUACHILE \$200

GRILLED SALMON (280 g) \$310
With Albariño emulsion and vegetables



CUTS

CENTER CUT FILET (300 g) \$300
With reduced vermouth rosso sauce with your choice of potatoes or salad

RIB EYE (340 g) \$310
Served with your choice of potatoes or salad

PORK TENDERLOIN MEDALLIONS (330 g) \$350
With blue cheese sauce, served with your choice of potatoes or salad

BURGERS

Cantabrian
Burger



IBERIAN BURGER \$195

With Serrano ham, goat cheese, spinach, aioli, and caramelized onion

HAMBURGUESA AMERICAN BURGER \$175

With grilled pineapple, onion rings, cheddar cheese, pickles, and BBQ sauce

HAMBURGUESA CANTABRIAN BURGER \$190

With shrimp, blue cheese, mushrooms, spinach, sun-dried tomatoes, onion chips, and crispy chili

BEEF DURUM KEBAB \$180

With red cabbage, yogurt dressing, and couscous

VEGETARIAN DURUM KEBAB \$160

With falafel, mixed vegetables, yogurt dressing, and couscous

CHICKEN DURUM KEBAB \$170

Marinated chicken, mixed vegetables, yogurt dressing, and couscous

& KEBAB

Chicken Durum
Kebab



**FOOD
PREPARED
FRESHLY,
WE APPRECIATE
YOUR PATIENCE**

TAPAS

ENJOY OUR TAPAS,
ONE OF OUR SPECIALTIES
CREATED ESPECIALLY
AT OAJILLO FOR YOU



Mediterranean
Tapas

\$ 100

2 PCS



OAJILLO



Tapa
Mediterránea

OAJILLO

Shrimp, mushrooms, cherry tomatoes and aioli

MEDITERRANEAN

Serrano ham, goat cheese, walnuts and honey

MEXICAN

Pork tenderloin, avocado with lime and morita chili sauce

GALICIAN

Shrimp, pineapple, bacon and cream cheese

ARAGONESE

Provolone cheese, pepper jam, crispy bacon and roasted cherry tomatoes with Provençal herbs

BASQUE

Pork tenderloin, Roquefort sauce and sun-dried cherry tomatoes

COUNTRY STYLE

Serrano ham, mushrooms and guajillo chili sautéed in white wine and aioli base

PAMPLONA

Spanish chorizo, cream cheese, peppers and balsamic vinegar

CARAMELIZED GOAT CHEESE

Goat cheese, caramelized onion, balsamic reduction

MOORISH

Chicken marinated in Moroccan sauce, hummus, cucumber, herb chimichurri

EXTREMADURAN

Serrano ham, melon, goat cheese

MALAGA STYLE

Avocado, goat cheese, anchovies and cherry tomatoes

VEGETABLE

Avocado, hummus, cucumber, olive oil

LLANES

Pork belly, dates, sweet and sour sauce and cream cheese



Tapa
Gallega



FOOD
PREPARED
FRESHLY,
WE APPRECIATE
YOUR PATIENCE

IBERO-TACOS

AN EXCLUSIVE
OAJILLO CREATION
FOR YOU!

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

\$195

2 Pieces

*Cannot be mixed



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



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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 Tart

DESSERTS
SWEET OAJILLO

SLICE \$100

OAJILLO TART

Enjoy our meringue milk tart, inspired by a typical Spanish recipe



TURTLE CHEESECAKE

Enjoy this delicious dessert with dulce de leche, chocolate, walnuts, and an Oreo crust

FERRERO CHEESECAKE

For Nutella and chocolate lovers

GUAVA CHEESECAKE

Our traditional guava cheesecake with whipped cream

SEMI-SWEET CHOCOLATE TART

Enjoy our semi-sweet chocolate tart with hazelnuts and ice cream

ICE CREAM \$60

Ask about our available flavors

Turtle
Cheesecake



Ice Cream



Guava
Cheesecake



Ferrero
Cheesecake



LIVES THE GASTRONOMIC EXPERIENCE



CARCAMANES 17
GASTRO HOTEL

Welcome to **Gastrohotel Carcamanes 17**

We are located in the heart of Guanajuato City and offer:
Lodging, restaurant, café, and cocktail bar.

Rooms for two people with private bathrooms and 24-hour hot water.
Amenities and benefits included at the Oajillo Restaurant and Cocktail Bar,
tourist information, and various other services.



Restaurant



Rooms



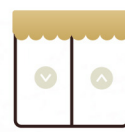
Cocktail
& wine bar



Terrace



Wi-fi



Store

CONTACT + 52 5518-31-28-98

www.carcamanes17.com