

RESTAURANTE BAR



ES
TD

AURA

20
24

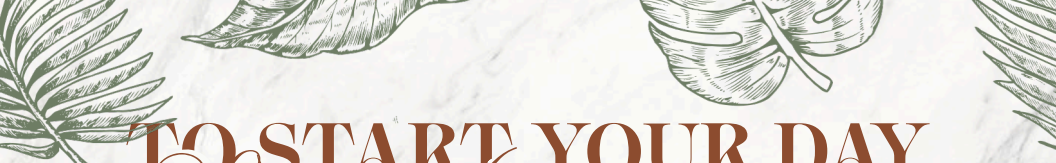
BEATS & BITES

BY CASA IRENE

BY CASA IRENE

Breakfast

8:00 AM - 2:00 PM



TO START YOUR DAY

Something sweet

Sweet pastries

BISCUIT WITH BUTTER \$65

Grilled biscuit with butter and your choice of topping: jam, maple, or Nutella

SWEET BREAD (CONCHA) WITH CREAM \$85

Vanilla or chocolate concha served with berry sauce

CINNAMON ROLL \$90

 *Vanbonella*
REPASTERIA

BERRIES BOWL \$110

with chia, greek yogurt & honey

SEASONAL FRUIT \$120

Fruit selection with your choice of topping: yogurt, cottage cheese, granola, or honey

OATMEAL WITH \$100

STRAWBERRY & BANANA

Cooked oats with milk of your choice or water, sugar, and cinnamon

FRENCH TOAST \$130

Brioche bread cooked in butter, mascarpone cream, and mixed berries, with optional honey

PANCAKES \$130

Classic pancakes served with banana, strawberries, and your choice of topping: jam, maple syrup, condensed milk, Nutella, or honey



STREET FOOD

To your plate

PORK BELLY SOPE

\$75

Traditional snack with stewed aldilla, cream, cheese, cilantro, and onion

ALDILLA TAMAL

\$85

Steamed with purslane, wrapped in banana leaf, served over green sauce with sprouts and cream

BEEF CHOP HUARACHE

\$210

Beans, lettuce, fresh cheese, cream, avocado, and beef chop

CECINA TLACOYO

\$90

Filled with refried beans flavored with epazote, red sauce, nopales, and dried beef

QUESABIRRIA

\$100

Handmade corn tortilla or flour tortilla, cheese crust, beef birria, and consommé

BEEF TONGUE TACO IN GREEN SAUCE

\$90

Handmade corn tortilla, tender beef tongue in green sauce with baby potatoes and purslane



TOAST & SANDWICHES

AVOCADO TOAST

\$150

Artisan bread, mixed greens, avocado, house dressing, and fried or scrambled egg

ARRACHERA PEPITO (STEAK SANDWICH)

\$220

Baguette with beans, melted skirt steak, vegetables, and fries

SERRANO HAM & APRICOT TOAST

\$190

Artisan toast with apricot-chili jam, manchego cheese, peach, greens, and serrano ham

CLASSIC MOLLETES (2 PCS)

\$100

Baked bread, refried beans with pork drippings, melted cheese, and fire-roasted salsa

GRILLED CHEESE SANDWICH

\$210

Unmissable baguette with refried beans, grilled skirt steak au gratin, vegetables, and French fries

SPECIAL MOLLETES

\$140

Same base: one topped with chorizo sauce, the other with “aldilla” sauce

GUAJOLOTAS

\$160

Topped with chilaquiles of your choice



EGGS

From the grill

EGGS ANY STYLE

\$135

Served with green or red chilaquiles and refried beans

MOTULEÑOS (YUCATÁN STYLE)

\$180

Eggs with tomato sauce, ham, bacon, peas, and fried plantain on a tostada with beans and cheese

VERACRUZ STYLE EGGS

\$190

Egg taquitos with bean sauce, avocado, jalapeño slices, and chorizo sausage

HOUSE RANCH EGGS

\$170

On flour tortilla with manchego and turkey breast, roasted salsa, and beans

SKILLET EGGS

\$180

Cooked in cast-iron with poblano strips sauce, panela cheese, and beans

ARAB EGGS

\$170

With yogurt-jocoque sauce, cucumber, red onion, zaatar, olive oil, pita, and beans or herbed potatoes



AURA

\$170

Fried egg on a corn tortilla sincronizada, topped with red sauce and jocoque

EGG WHITE OMELETTE

\$180

Stuffed with peppers, mushrooms, spinach, and goat cheese

NORTHERN STYLE EGGS

\$180

Machaca with pico de gallo, beans, and flour tortillas

DIVORCED EGGS (HOUSE STYLE)

\$170

With red sauce, chorizo sausage and green sauce aldilla

GRILLED NOPAL WITH EGG WHITES

\$160

With panela, green sauce, and potatoes



Nuestros CHILAQUILES

CASA IRENE

\$170

Smothered in traditional mole with chicken, topped with cheese and cream

ESPECIALES

\$170

Smothered in a chorizo and nopales sauce, served with avocado, red onion, cheese, and sour cream

ALDILLA SAUCE

\$170

Aldilla beef in ranchera sauce, topped with sour cream, cheese, avocado, pickled onions, and served with beans

GREEN OR RED

\$130

Served with refried beans, cream, cheese, and egg

Extra chicken

+\$30

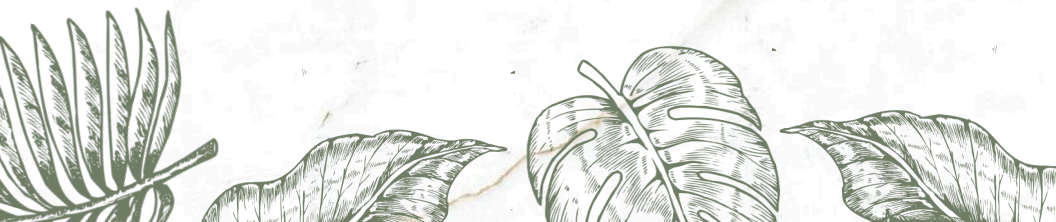
Extra arrachera or cecina

+\$70



Beverages

ORANGE JUICE	\$60
GREEN JUICE	\$70
TARO	\$70
CHAI TEA	\$95
MATCHA LATTE	\$90
VANILLA OR STRAWBERRY MILKSHAKE	\$90
RUSSIAN LEMONADE	\$90
ORANGEADE	\$48
AMERICANO COFFEE	\$45
ESPRESSO	\$45
CAPPUCCINO	\$55
LATTE	\$45
FLAT WHITE	\$60
MINT GREEN TEA	\$80
JASMINE GREEN TEA	\$80
EARL GREY BLACK TEA	\$55
RED FRUITS HERBAL TEA	\$55



RESTAURANTE BAR

ES
TD



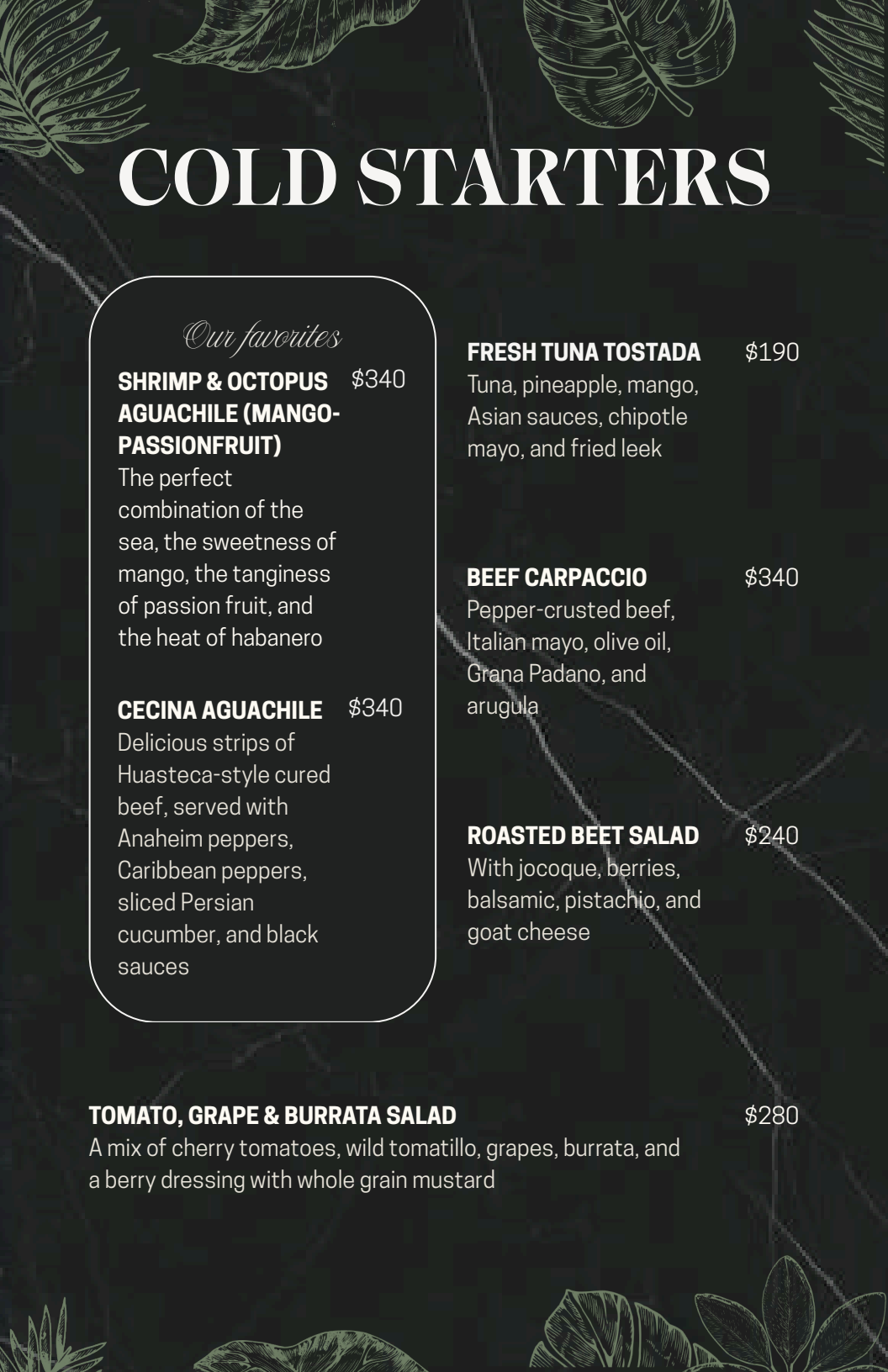
20
24

BY CASA IRENE

BY CASA IRENE

Lunch & Dinner

2:00 PM - 11:00 PM



COLD STARTERS

Our favorites

SHRIMP & OCTOPUS \$340 **AGUACHILE (MANGO-PASSIONFRUIT)**

The perfect combination of the sea, the sweetness of mango, the tanginess of passion fruit, and the heat of habanero

CECINA AGUACHILE \$340

Delicious strips of Huasteca-style cured beef, served with Anaheim peppers, Caribbean peppers, sliced Persian cucumber, and black sauces

FRESH TUNA TOSTADA \$190

Tuna, pineapple, mango, Asian sauces, chipotle mayo, and fried leek

BEEF CARPACCIO \$340

Pepper-crusted beef, Italian mayo, olive oil, Grana Padano, and arugula

ROASTED BEET SALAD \$240

With jocoque, berries, balsamic, pistachio, and goat cheese

TOMATO, GRAPE & BURRATA SALAD

\$280

A mix of cherry tomatoes, wild tomatillo, grapes, burrata, and a berry dressing with whole grain mustard

GRILLED CAESAR SALAD

\$280

Grilled romaine lettuce, croutons, cherries, parmesan, with optional pancetta or chicken

CAPRESE (HOUSE STYLE)

\$260

Beefsteak tomato, buffalo mozzarella, pesto, Greek yogurt, and balsamic

GUACAMOLE WITH GRASSHOPPERS

\$240

Served with Mexican salsa and panela cheese

HOT BITES

PROVOLETA

\$260

Grilled cheese with peppers, garlic, and cherry tomatoes

ROASTED CAULIFLOWER

\$280

With habanero mayo, Cotija cheese, and hibiscus salt

ROASTED BROCCOLI

\$250

In a delicious blue cheese sauce with spinach and garlic, finished with a touch of caramelized walnuts

GRILLED CHISTORRA

\$280

Served with sautéed chiles and onions, ready for tacos

ALDILLA PATTIES (3 PCS)

\$240

Stewed in ranchera sauce, perfect for filling crispy mini bolillo rolls



SOUPS & PASTAS

AZTEC SOUP

\$180

The house favorite, served with panela cheese, avocado, chicharrón, pasilla chili, and cream

FRENCH ONION SOUP

\$180

Unmatched flavor, topped with a gratinéed brioche crouton

CORN & HUITLACOCHÉ CREAM

\$190

Silky yellow corn cream with stewed huitlacoche, Mennonite cheese, and roasted baby corn

ALFREDO PASTA

Classic

\$220

Salmon, shrimp, chicken, or serrano ham

\$310

AMATRICIANA

\$270

Pomodoro sauce with confit aldilla, peperoncino, and Cotija cheese

PUTANESCA

\$250

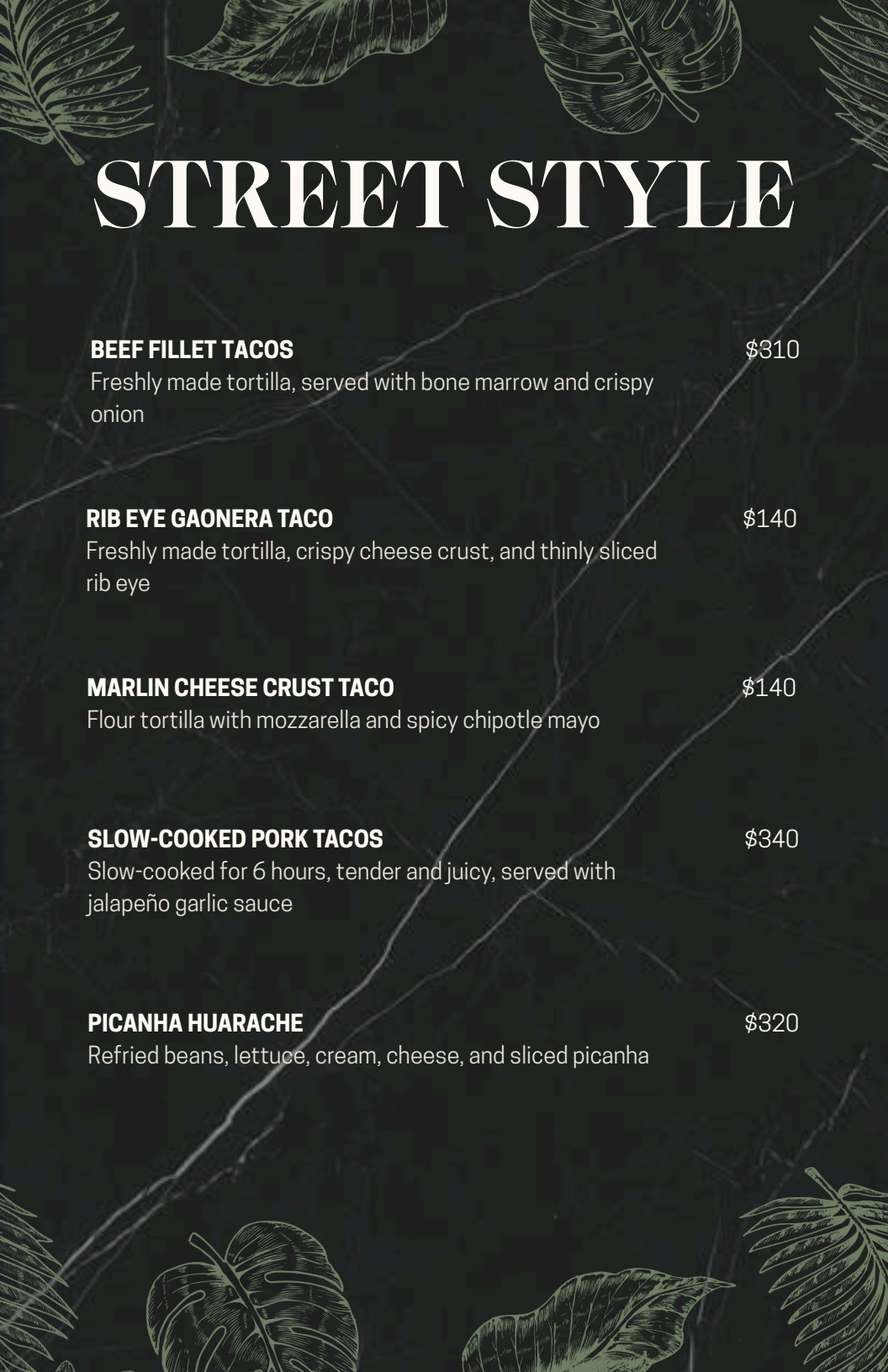
Tomato base with anchovies, cherry tomatoes, and kalamata olives

GAMBERY

\$310

Shrimp butter, shrimp, tomato, and peperoncino





STREET STYLE

BEEF FILLET TACOS

\$310

Freshly made tortilla, served with bone marrow and crispy onion

RIB EYE GAONERA TACO

\$140

Freshly made tortilla, crispy cheese crust, and thinly sliced rib eye

MARLIN CHEESE CRUST TACO

\$140

Flour tortilla with mozzarella and spicy chipotle mayo

SLOW-COOKED PORK TACOS

\$340

Slow-cooked for 6 hours, tender and juicy, served with jalapeño garlic sauce

PICANHA HUARACHE

\$320

Refried beans, lettuce, cream, cheese, and sliced picanha

FROM THE KITCHEN *To your table*

AURA CHICKEN SUPREME

\$290

Delicious chicken breast topped with a pink mole made from beetroot and white chocolate

GARLIC SALMON FILLET

\$390

Grilled to perfection, topped with a garlic shrimp and mushroom sauce, served with mashed potatoes

VERACRUZ-STYLE BEEF TONGUE

\$430

Tender slices in a tomato sauce with olives and capers, served with rice

MORITA BBQ RIBS

\$420

Tender and juicy baby back ribs with a sweet and spicy sauce, served with French fries and yellow corn

ADOBO-BRAISED PORK SHANK

\$430

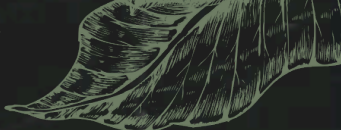
Slow-roasted for 8 hours with a mild adobo seasoning, perfect for sharing, served with rice and fresh salad

GRILLED NOPAL

\$260

Served with panela cheese, purslane, potatoes, and a mix of lettuces.





GRILL

All cuts served with grilled chiles and salad

SKIRT STEAK 300 GRAMOS	\$450
NEW YORK 500 GRAMOS	\$700
FILET 400 GRAMOS	\$750
RIB EYE 500 GRAMOS	\$800

Side Dishes

TRUFFLE FRIES	\$130
CREAMED SPINACH	\$130

STEAK DONENESS

RARE COOL RED CENTER

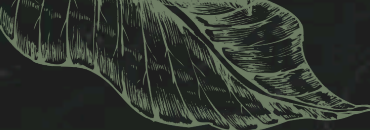
MEDIUM RARE WARM RED CENTER

MEDIUM PINK CENTER

MEDIUM WELL LIGHT BROWN CENTER

WELL DONE FULLY COOKED THROUGHOUT





POSTRES

CAJETA CREPES WITH TEQUILA & ICE CREAM

\$240

CHOCOLATE, ORANGE & MARZIPAN TART

\$180

CLASSIC TIRAMISU

\$190

LOTUS CHEESECAKE

\$210

BERRY CHEESECAKE

\$210

HAAGEN-DAZS ICE CREAM SELECTION

\$180



RESTAURANTE BAR

ES
TD



20
24

BY CASA IRENE