



Also in
Open Table

BISTRO MEXIQUE
Murillo 2 (x San Francisco)

OCTOBER 28 - NOVEMBER 2, 2025
DÍA DE LOS MUERTOS SPECIAL MENU

Welcome Cocktail

Mezcal, mandarin, totemoxtle ash y tumeric salt

First Course

Crema luz de noche: huitlacoche and squash blossom cream
soup

Pairing: Malbec de Viñedo San Miguel

Second Course, choose:

Chicken breast, pan-seared for perfectly crispy skin, served on a
white mole sauce, with zucchini patty pan and smoked olive oil

Citrus-crusted salmon, on sweet potato puree, sauced with a
pumpkin beurre blanc

Pairing: Chenin Blanc Dos Búhos

Dessert, choose:

Tradicional pan de muerto, filled with pumpkin jam
and mezcal sorbet

Cocoa tamale with guava sauce

Maridaje: Sauvignon Blanc Dos Búhos

Price per person \$2200 or you can select
individual dishes with or without the pairing.

Reserva ahora
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