

santo  
gusano<sup>®</sup>  
COMAL & MEZCAL



# NUESTRA COCINA



From a very young age from the aromas of my grandmother's pots and stoves, I found my true passion, cooking. Every afternoon after school, my grandmother took care of me and would integrate herself fully in the kitchen. Between jokes, laughter and her exquisite flavors, it encouraged me to dedicate myself fully to gastronomy. I wish to transport you to this space, to a corner of beautiful Oaxaca, through the aromas and flavors of our cuisine that we prepare with our heart.

*Chef José Manuel Baños*

*Gùli gaàgi-, gùli gaàgi  
¡Buen provecho!*



# TASTING MENU

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BY CHEF JOSÉ MANUEL BAÑOS  
AND MEZCALIER LALA NOGUERA

## BEAN BROTH



**MINI GUACAMOLE TOSTADA WITH  
GRASSHOPPER AND MINI TLAYUDA**  
*SANTO GUSANO ESPADÍN JOVEN MEZCAL*



**MINI BANANA MOLOTE WITH  
MANCHAMANTELES SALSA**  
*CARREÑO TOBALÁ MEZCAL*



**MARINATED OCTOPUS TACOS**  
*CUISHE CONVITE MEZCAL*



**WHITE FISH WITH TOMATILLO SAUCE  
WITH VERDOLAGAS**  
*MITRE ESPADÍN MEZCAL*



**PINEAPPLE SNOW WITH MEZCAL  
AND PINK PEPPER**

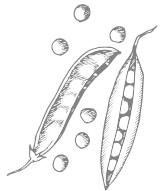


**CAJETA FLAN WITH MEZCAL**  
*SANTO GUSANO REPOSADO MEZCAL*



**MINI CHOCOLATE TAMAL**  
*33 REPOSADO MEZCAL*

With pairing \$1,380  
Without pairing \$790



# ENTRADAS

## GUACAMOLE WITH GRASSHOPPERS

Ideal for sharing, prepared tableside, served with tortilla chips and itsmeno cheese.

Ideal pairing: Tobará Mezcal

## STREET ESQUITES WITH SEAFOOD

Creamy white street corn with butter (250 g), prepared with octopus, shrimp, crema, istmeno cheese, served with chipotle mayonnaise.

Ideal pairing: Madrecuishe Mezcal

## PLÁTANO MACHO CAKES WITH QUESILLO

Lightly fried, served with our traditional mole manchamanteles, roasted pineapple and crema.

Ideal pairing: Cupreata Mezcal

## ARTICHOKES WITH THREE CHILI MARINADE

Grilled artichokes, covered with three-chili marinade, served with mushrooms, artichoke hearts and cheese, accompanied with nantainz sauce.

Ideal pairing: Espadín mezcal

## SANTO GUSANO SHRIMP

Shrimp with its crispy shell (200 g), fried garlic, creamy chipotle salsa, chiltepín aguachile with lime.

Ideal pairing: Cuishe mezcal

## BLACK AGUACHILE SHRIMP

Slightly spicy shrimp (120 g), marinated with black aguachile, jícama, cucumber, brown sauce, avocado, cilantro, and onion.

Ideal pairing: Espadín Mezcal

## CHIPOTLE SHRIMP TACOS

Sauteed shrimp (70 g) with butter, corn, quesillo, chipotle mayonnaise, green pepper, slightly spicy. (2 tacos)

Ideal pairing: Tobará mezcal

## GARLIC SHRIMP TACOS

Camarones salteados (70 g) con ajo, papa, chile guajillo, ceniza de chiles y un toque de limón, servidos con salsa cremosa de aguacate y cilantro criollo. (2 pzas.)

Ideal pairing: Tobasiche mezcal

## MARINATED OCTOPUS TACOS

Marinated octopus with 3 chilies (70 g), grilled, served with pico de gallo and citrus, creamy avocado sauce and roasted pineapple. (2 tacos)

Ideal pairing: Espadín mezcal

## RANCHO TASAJO TACOS

Roasted tasajo (70 g), cactus salad, guacamole, chile and pork rind powder.

Ideal pairing: Espadín mezcal

## RIVERA TACOS

Rib eye chihuatlé (150 g), served with cheese and bone marrow, served over our multicolor tortillas, with our charred chile salsa and lime. (3 tacos)

Ideal pairing: Jabalí mezcal





# SOUPS AND SALADS

## BEAN SOUP

Served tableside, accompanied with vegetable salad in olive oil. (240 ml)

## SOUP OF THE DAY

Prepared fresh everyday. (240 ml)

## CHINIAMPA SALAD

Mixed greens (200 g) purslane, avocado, cucumber, Santo Gusano mezcal dressing and goat cheese.

Ideal pairing: Salmiana mezcal

## SANTO GUSANO SALAD

Mixed greens (200 g), roasted pineapple, fresh apple, passion fruit dressing, sugar-coated peanuts, and smoked Oaxacan cheese.

Ideal pairing: Espadín mezcal

## WATERMELON SALAD

Mixed greens (200 g) and vegetables, fresh watermelon, feta cheese, toasted pumpkin seeds, pumpkin flower dressing.

Ideal pairing: Espadín Mezcal



# SIN MAÍZ, NO HAY PAÍS



Corn is the most representative food item of our culture and gastronomy, where countless stews and drinks are based on this blessed grain, present since ancient times in our diet. Corn belongs to the Poaceae or Grass family and is one of the oldest known food grains. It is considered that corn was cultivated approximately 10 thousand years ago BC. The oldest evidence we have is from 6,250 years ago, evidence found in the Guilá Naquitz cave, in Oaxaca, a few kilometers from Mitla. Santo Gusano Comal and Mezcal offers its guests exquisite Oaxacan-inspired cuisine, where a large selection of dishes seeks in some way to pay tribute to corn and preserve, through its unmatched seasoning, the best of Oaxacan cuisine.





# DEL COMAL

ALL OF OUR TORTILLAS ARE PREPARED BY HAND,  
JUST LIKE IN THE ISTHMUS OF TEHUANTEPEC.

## TLAYUDA OAXAQUEÑA

Crispy corn with bean paste/pasta and the traditional "asiento", grasshoppers, cilantro, fresh vegetables, Oaxacan chorizo, quesillo, creamy avocado sauce, and chile canario.

Ideal pairing: Espadín Mezcal

## TLAYUDA CAMPESINA

Crispy corn with bean, guajes, cilantro, creamy sauce and avocado with papalo, accompanied with charred tomato.

Ideal pairing: Tobalá mezcal

## CHICHARRÓN QUESADILLAS WITH QUESILLO

Pressed chicharrón prepared with guajillo chili, accompanied by quesillo and served with green chepiche sauce (3 pcs).

Ideal pairing: Espadín Mezcal

## MILPA QUESADILLAS

Pumpkin flower, mushrooms, corn, chepiches and quesillo (3 pcs).

Ideal pairing: Tobalá Mezcal

## CARNITAS MEMELA

Candied carnitas, served with morita sauce with cocoa, creamy avocado sauce and aged cheese (2 pcs).

Ideal pairing: Espadín Mezcal



# MOLE

## Un platillo para celebrar



Mole is an emblematic dish of the state of Oaxaca; Its preparation includes endemic ingredients such as chilhuacle, pasilla and ancho chiles, as well as various seeds, spices and herbs. The diversity of ingredients that characterize the entity means that each region has its own essence, forming part of the maximum expression of Oaxacan culture. The word mole has its origin in "Mulli", a word that means stew or mixture, referring to a sauce, and dates back to pre-Hispanic times, when it was a delicacy of the gods. This recipe has transformed over time and became an icon of Mexican cuisine. It is the traditional dish that is served in various festivities. Today, there are more than forty types of mole throughout our country, with Oaxaca being one of the main states for having a great variety of this food in its vast gastronomy; That is why Oaxaca is known as "the land of seven moles." At Santo Gusano Comal and Mezcal, we pay tribute to 2 of the most traditional moles of Oaxaca; the black mole and the traditional, manchamanteles, a sweet-tasting mole, made with pork prepared with ancho chili, cloves, pepper, cinnamon, onion, thyme, oregano and ground garlic; in addition to pieces of tropical fruits such as pineapple, pear, apple and plantain, which give it a peculiar flavor. Enjoy your experience and be sure to try our delicacies accompanied by this delicacy of the gods.







# SPECIALITES

ACCOMPANIED WITH CEREMONIAL TORTILLAS

## PORK RIB WITH VEGETABLES IN SALSA VERDE

Smoked pork ribs (250 g), cooked in charred tomatillo sauce, vegetables and avocado. Served with beans.

Ideal pairing: Madrecuishe mezcal

## MANCHAMANTELES

Pork rib smoked and cooked (250 g) with our mole manchamanteles, served with Oaxacan tamale, epazote beans, roasted pineapple and plátano macho.

Ideal pairing: Espadín mezcal

## CHICKEN WITH BLACK MOLE

Chicken leg and thigh (300 g) covered in Oaxacan black mole served with red rice and plátano macho.

Ideal pairing: Salmiana Mezcal or Reposado

## OAXACAN BLACK MOLE ENCHILADAS

Filled with chicken, meat or pork, served with roasted plátano macho, crema and cheese, toasted sesame, and purple onion (3 pcs).

Ideal pairing: Salmiana mezcal

## ENTOMATADAS

Filled with chicken, meat or pork, covered with our roasted tomato sauce, served with avocado, chambray onion, crema, cheese, and vegetables (3 pcs).

Ideal pairing: Pechuga

## ENFRIJOLADAS

Recipe from the Central Valleys in Oaxaca. Filled with chicken, meat, or pork, covered with our bean sauce, served with slices of chile cuaresmeño, crema, cheese, Oaxacan chorizo, onion and cilantro. (3 pcs).

Ideal pairing: Espadín Reposado Mezcal

## COMPLEMENTOS

Tasajo (60 g)

Shredded Chicken (60 g)

Red Rice (150 g)

Guacamole (60 g)

Cactus Salad (60 g)





# SPECIALITES

## MEAT

### RIB EYE AGED WITH SERRANO CHILE BUTTER

Rib eye aged for 45 days (300 g), served with serrano chile butter medallions and a trio of purees: plantain, sweet potato with cardamom and corn with huitlacoche.

Ideal pairing: Espadín Reposado mezcal

### RIB EYE ZARANDEADO

Rib eye aged for 45 days (300 g), served with roasted cactus guacamole and our trio of sauces.

Ideal pairing: Espadín mezcal

### TASAJO DE RANCHO

Asado al comal (180 g), served with pico de gallo, cactus salad, guacamole and esquites.

Ideal pairing: Tobalá mezcal

## FROM THE COAST

### CALDO DE PIEDRA

Seafood broth, ideal for two people, with red snapper (120 g), vegetables and meco chili; cooked at your table with river stones.

Ideal pairing: Espadín Reposado mezcal

### BLACK MOLE SALMON WITH PLANTAIN PUREE

Roasted salmon filet (210 g) with chintextle butter, served on mashed plantain, black mole, toasted sesame seeds, purslane salad, and crispy salmon.

Ideal pairing: Espadín Reposado mezcal

## ZARANDEADOS

### OCTOPUS (200 g)

Served with potatoes seasoned with chilhuacle chile powder, creamy avocado sauce and candied garlic.

Ideal pairing: Tobalá mezcal

### WHITE FISH FILETE (210 g)

Served with red rice and guacamole

Ideal pairing: Espadín mezcal

### CAMARONES (300 g)

Served with mayonnaise & chipotle mayo, and roasted garlic creamy salsa.

Ideal pairing: Cupreata Mezcal



# TORTILLAS CEREMONIALES



We rescued the tradition of ceremonial tortillas; a practice of Otomi culture and a ritual for harvesting. Painting the tortillas is one of the first parts of the harvest rituals, in which the food received from Mother Earth is appreciated. The tortillas are painted with a mesquite wood stamp and ink made from muicle, a colorful plant to which cochineal and other natural dyes are added. These tortillas made by the indigenous communities of the region are consumed as part of a ritual to commemorate special dates, the patron saint of the place or to manifest happy events for families to have. At Mezcalería Santo Gusano we want to revive this tradition and enjoy our specialties accompanied by ceremonial tortillas that represent our respect and gratitude for the gastronomy of our beautiful country.

