

# Desserts

## Flan de la Casa (200g)

\$180

Artisan double-caramel flan, slow-baked to achieve a silky texture. Finished with a delicate touch of maple syrup and served with fresh berries, a refined interpretation of a Mexican classic.

## Pastel Helado de Café de Olla (250g)

\$225

Frozen cheesecake crafted with cream cheese and mascarpone, infused with café de olla, a traditional spiced coffee from central Mexico, and subtle cinnamon notes. Finished with a touch of coffee liqueur and served with fresh berries.

## Pastel de Temporada (205g)

\$225

Seasonal cake crafted by professional pastry chefs using carefully selected ingredients. Each creation seeks balance between texture, sweetness, and technique, reflecting a contemporary vision of Mexican pastry.

# Coffee & Tea

## Café Nespresso

Ristretto (25ml), espresso (40ml), lungo (110ml), americano (250ml) o macchiato (140ml) +\$12

\$60

## Café Olla (250ml)

Coffee brewed with cinnamon and piloncillo (unrefined cane sugar).

\$65

## Capuccino o Latte (250ml)

Double espresso with steamed milk and hot milk foam.

\$75

## Carajillo (200ml)

Licor 43 (60 ml), ice and espresso.

\$195

## Martini Nespresso (237ml)

Espresso coffee, Vodka Tito's (45ml), coffee liquor (15ml), simple syrup and ice.

\$255

## Chocolate (250ml)

Cold or hot milk blended with traditional Abuelita Mexican chocolate.

\$75

## Infusiones & Té Premium (250ml)

A curated selection of premium teas, herbal infusions, and tisanes.

\$65

## Extras

Chapulines (30g)	\$100
Arrachera Certified Angus Beef @ (100g)	\$190
Pollo (100g)	\$120
Queso (100g)	\$85
Small Guacamole (100g)	\$85
Side of Frijoles or Rice (100g)	\$85
Huevo (1pza)	\$85
Tocino (50g)	\$55
Vaso Michelado / Suero (30ml) (Limón y escarcha de sal.)	\$18
Vaso Cubano (45ml) (Limón, sal, salsa negra.)	\$28
Vaso Clamatado (150ml) (Limón, sal, salsa negra, Clamato, orilla de chamoy.)	\$68

All prices include 16% VAT. No service charge or gratuity has been added to your bill; tipping is optional.

In accordance with regulations established by the Bank of Mexico, we accept payments in Mexican pesos only. We accept cash, credit cards, and debit cards (Visa, MasterCard, or American Express), as well as meal voucher cards accepted by MercadoPago terminals.

To request an official invoice (factura), payment must be made in cash, with a national credit card, or with a national debit card. Our system does not allow invoices to be issued for payments made with international cards or meal voucher cards.

If for any reason you feel that the service did not meet your expectations or you have any concerns, please inform one of our managers or contact us at [admin@fett.mx](mailto:admin@fett.mx). We will respond within 48 hours.

All weights in grams (g) are approximate. Protein and ingredient weights are measured raw. All of our products are handled according to the highest quality standards.

We recommend consuming all products fully cooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please consume at your own discretion.

For invoicing, future reservations, to review our terms and conditions, privacy notice, or to learn more about Santo Habanero, please visit our website: [www.santohabanero.com](http://www.santohabanero.com)

Please drink responsibly. If you drink, do not drive. The sale of alcohol to persons under 18 years of age is strictly prohibited. The purchase of food is required when consuming alcoholic beverages in our establishment.



# Food Menu



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## Starters

### Tacos Ahogados en Salsa (490 g)

\$245

Eight golden tacos filled with chicken, potato, or slow-roasted cochinita pibil, generously bathed in freshly prepared red or green sauce. Finished with fresh cream and cheese for a balance of crisp texture and richness.

### Molcajete de Guacamole Tradicional (450 g)

\$270

Tableside guacamole prepared in a traditional volcanic stone molcajete. Made with hand-selected fresh avocado, house pico de gallo, and our signature seasoning. Served with crisp tortilla chips and fresh panela cheese.

### Quesadilla Prehispánica Artesanal (140 g)

\$270

Handmade corn tortilla filled with melted cheese and toasted chapulines (grasshoppers), served with fresh green salsa. An elegant reinterpretation of Mexico's ancestral ingredients.

### Enchiladas (300g)

\$250

Three handmade nixtamal corn tortillas filled with chicken (150 g) or cheese (150 g), topped with your choice of green, red, Swiss-style, or bean sauce prepared to order. Finished with fresh cream, grated cheese, and onion, served with refried beans.

### Sopa de Tortilla (350ml)

\$180

Crisp tortilla strips in a slow-simmered tomato broth, served with fresh cream, panela cheese, guajillo chili, avocado, and crunchy pork cracklings — a comforting classic of Central Mexico.

### Pozole (350ml)

\$180

Slow-cooked cacahuazintle hominy in traditional broth, deeply rooted in the culinary heritage of Guerrero and Jalisco. Served with pork (80 g) or chicken (80 g) and fresh garnishes to personalize each bite.

## From The Sea

### Tostada de Atun y Mango (650 g)

\$235

Fresh tuna (150 g) and ripe mango cubes layered over artisan guacamole, enhanced with toasted black sesame and creamy chipotle dressing. Served on a crisp tostada, evoking contemporary Pacific coast cuisine.

### Ceviche de Atun y Mango (650 g)

\$265

Fresh tuna (150 g) marinated in lime juice with mango, red onion, avocado, and cucumber, achieving a precise balance of acidity, texture, and freshness. Inspired by Mexico's Pacific coastal tradition, reinterpreted with a contemporary approach.

### Aguachile Verde Tradicional (650 g)

\$265

Seven fresh shrimp marinated in serrano chili and lime aguachile, a preparation originating in Sinaloa and emblematic of Mexico's Pacific coast. Served with avocado, red onion, cucumber, and cilantro.

### Tiradito de Atún (650 g)

\$290

Delicately sliced fresh tuna (150 g) dressed in our house seafood sauce for depth and character. Accompanied by avocado, red onion, and pickled onion, finished with toasted sesame for added texture and refinement.

### Coctel de Camarón (650 g)

\$195

Fresh shrimp (100g) in a traditional-style cocktail sauce made with Clamato, lime juice, and balanced heat. Combined with avocado, cucumber, onion, and fresh mango, evoking classic coastal flavors through a contemporary lens.

### Tacos Tlatoani en Costra de Queso (350ml)

\$198

Chopped shrimp (100g) or cauliflower sealed in a melted cheese crust, served on handmade corn tortillas with avocado, poblano pepper strips, chipotle mayo, and toasted sesame.

## Entrees

### Charro del Pacífico Flameado al Mezcal (650 g)

\$850

Certified Angus Beef® skirt steak (300 g) charcoal-seared in our Mibrasa oven and seven garlic shrimp, flambéed tableside with Oaxacan mezcal. Served with freshly prepared guacamole, traditional beans, grilled cactus, and a selection of handmade nixtamal corn and flour tortillas.

### Escamoles en Mantequilla Clarificada (100 g)

\$600

Select escamoles (100 g, regarded as an ancestral delicacy from Central Mexico and Hidalgo, sautéed in clarified butter with garlic, onion, and fresh epazote. Served with handmade nixtamal corn tortillas, honoring one of Mexico's oldest culinary traditions.

### Chile en Nogada (475g)

\$550

Poblano pepper stuffed with traditional picadillo made from Certified Angus Beef® (120 g), seasonal fruits, and toasted spices, inspired by the historic conventual cuisine of Puebla. Topped with the chef's creamy walnut sauce, finished with toasted pine nuts and fresh pomegranate.

### Burrito Roll de Arrachera Angus al Carbón (475g)

\$450

Certified Angus Beef® skirt steak (200 g) charcoal-seared in our Mibrasa oven, wrapped in artisan flatbread with melted cheese. Brushed with paprika butter and served with chipotle mayo and pickled red onion in a contemporary interpretation of Northern Mexican flavors.

### Arrachera Angus Norteña al Carbón (300g)

\$570

Certified Angus Beef® skirt steak (300g) charcoal-seared in our Mibrasa oven, inspired by the ranch-style cuisine of Northern Mexico. Served with handmade flour tortillas, slow-caramelized onions, traditional pork-infused beans, and fresh avocado.

### Tradicional Mole Poblano (300g)

\$298

Chicken breast, leg, or thigh (150g), bathed in traditional mole poblano, a culinary jewel from the state of Puebla, crafted from a complex blend of dried chilies, cacao, and toasted spices. Slow-simmered for depth and balance, served with white rice and handmade corn tortillas.

### Caramelo Sonorense al Carbón (350ml)

\$290

Certified Angus Beef® skirt steak (200g) charcoal-seared in our Mibrasa oven, inspired by the northern culinary traditions of Sonora. Layered on flour tortillas with traditional pork-infused beans, melted Manchego cheese, and caramelized onions.

### Taco de Chapulines Ancestral (30g)

\$180

Toasted chapulines (30g), an emblematic culinary tradition from Oaxaca, served over house guacamole and finished with black habanero sauce on a handmade corn tortilla.

### Taco de Escorpión Ancestral (1 pz)

\$650

Whole scorpion served over house guacamole with mango-habanero sauce on a handmade nixtamal corn tortilla. A bold tribute to Mexico's ancient edible insect tradition.

### Tacos de RibEye Certified Angus Beef® (100 g)

\$595

Certified Angus Beef® ribeye (120g) charcoal-seared in our Mibrasa oven, served on handmade nixtamal corn tortillas with fresh avocado, slow-roasted onion, pico de gallo, and blistered chili, highlighting their smoky depth.

### Tacos de Cochinita Pibil (350ml)

\$170

Slow-cooked cochinita pibil (120g) prepared in achiote and spice marinade, an ancestral technique from Yucatán, served on double handmade corn tortillas with pickled red onion and mango-habanero sauce.

### Tacos Adobados al Pastor (350ml)

\$170

Marinated chicken (120g), pork (120g) or cauliflower in traditional al pastor adobo, a style popularized in Mexico City with Lebanese influence, freshly grilled and served on double handmade corn tortillas with pineapple, onion, and cilantro.