

# CIELITO

✦ G R I L L ✦

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*MENU*

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# *COCKTAILS & BAR*



# HOUSE COCKTAILS

**JARDÍN CASAMIGOS 70**

Tequila served with watermelon juice, garnished with house-made tortilla salt.

**DON MARGARITA 70**

Mandarin and blood orange margarita made with Don Julio Blanco tequila.

**DON CIELITO TEQUILA 70**

Don Julio Blanco tequila, Campari, and citrus juices with a sparkling touch.

**COCTEL NO. 10 70**

Tanqueray No. Ten gin served with watermelon and strawberry juice, lightly sparkling.

**COCKTAILS**

|                  |    |
|------------------|----|
| Margarita        | 55 |
| Expresso Martini | 55 |
| Lupe Guera       | 60 |
| Lupe Morena      | 60 |
| Lupe Original    | 60 |
| Moscow Mule      | 60 |
| Piña Colada      | 55 |
| Gin and Tonic    | 55 |
| Paloma           | 55 |
| Old Fashioned    | 60 |
| Negroni          | 60 |
| Bloody Mary      | 50 |
| Red Sangría      | 55 |
| WhiteSangría     | 55 |
| Mojito           | 55 |

**GOLD EXPERIENCE 70**

Whiskey, Rosso vermouth, and a touch of agave honey, complemented with watermelon juice.

**BABY MANGO 65**

Refreshing mango and pineapple juice with mezcal. Served chilled for a refreshing drink with a touch of chamoy.

**EL AZTECA 65**

Intense refresher of tequila, mango and lemon served with spicy ice.

**CANTARITO 65**

Mexican classic with tequila, citrus and grapefruit soda.

**BEER**

|                    |    |
|--------------------|----|
| Gallo              | 32 |
| Cabro              | 32 |
| Monte Carlo        | 34 |
| Dorada Draft       | 32 |
| Heineken           | 36 |
| Stella Artois      | 36 |
| Corona             | 34 |
| Modelo Especial    | 32 |
| Negra Modelo       | 32 |
| Michelada          | 12 |
| Michelada Mexicana | 12 |
| Michelada Chapina  | 12 |

**ANTIGUA BEER 45**

- Sin Novia (IPA)
  - Muy Noble (Blonde Ale)
- Don Nadie (American Amber Ale)
  - Cucurucho (Stout)

| RED WINES           | BOTTLE | GLASS |
|---------------------|--------|-------|
| EL ENEMIGO          | 450    | 95    |
| Malbec / Argentina  |        |       |
| ANAYON SELECCIÓN    | 400    | 95    |
| Blend / Spain       |        |       |
| BALBAS BARRICA      | 300    | 75    |
| Tempranillo / Spain |        |       |

| WHITE WINES          | BOTTLE | GLASS |
|----------------------|--------|-------|
| CALITIERRA RESERVA   | 300    | 75    |
| CHARDTONNAY          |        |       |
| Chardonay / Chile    |        |       |
| PROPHECY PINOT       |        |       |
| GRIGIO               | 400    | 95    |
| Pinot Grigio / Italy |        |       |

 Glass: Red Malbec or White Sauvignon Blanc from the House 65

ASK FOR OUR COMPLETE LIQUOR AND WINE LIST.

# APPETIZERS

## CLASSICS

### USDA PRIME BEEF CARPACCIO 100

Thin slices of USDA Prime beef tenderloin, served with olive oil, capers, parmesan cheese, and fresh arugula.

### AVOCADO CARPACCIO 85 **NUEVO**

Thin slices of avocado, served with olive oil, capers, Parmesan cheese and fresh arugula.

### AGUACHILE DE LOMITO 125

Thin slices of grilled seared tenderloin marinated in sweet and sour aguachile.

### GRILLED CHORIZO 90

Argentinian sausage to share. Served with tortillas and one side of your choice: salad, guacamole, or refried beans.

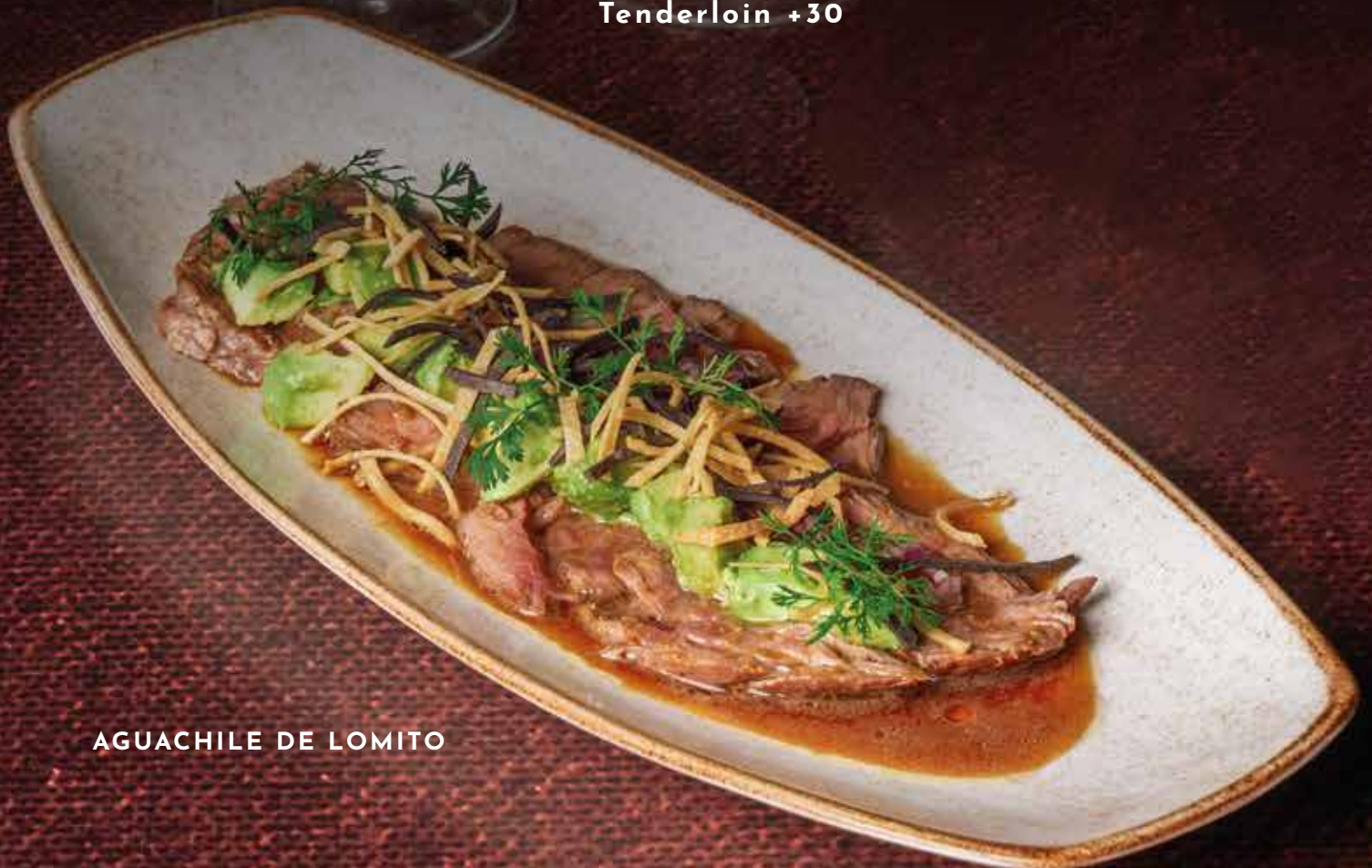
### CRISPY PORK TO SHARE 85

Crispy pork skin hung on a clothesline, a traditional element of Mexican cuisine.

### TORTILLAS WITH TECPANECO CHEESE 70

Four tortillas fresh off the griddle, filled with authentic Tecpán cheese.

**Tenderloin +30**



AGUACHILE DE LOMITO

## GRILL TABLE 160 🐷

To share. Three sopes with cochinita pibil, two suckling pig tacos, two tortillas with Tecpaneco cheese, Argentinian chorizo, chicharrones, beans, guacamole and chirmol.

### GUACAMOLE MOLCAJETE 65 **NUEVO**

Prepared with our house recipe.

Pork belly: 85 | With pork crackling: 90

### SOPES 75

Thick corn cakes topped with black beans, your choice of meat, pickled red onions, lettuce, and a touch of fresh cream.

Choose your meat:

Cochinita pibil Grilled chicken

Beef barbacoa

### MELTED CHEESE 60

Select blend of melted cheeses grilled over our wood fire.

With chorizo 65

|         | SMALL | BIG |
|---------|-------|-----|
| SIMPLE  | 60    | 90  |
| CHORIZO | 65    | 95  |

|                   | SMALL | BIG |
|-------------------|-------|-----|
| PUYAZO CHICHARRÓN | 65    | 95  |
| SHRIMP            | 80    | 110 |

## GRILL TABLE



## FROM THE SEA

### TUNA TOSTADAS 95

Three Vietnamese tuna toasts with guacamole, cucumber, and Dijon mustard.

### OCTOPUS TOSTADAS 110

Three Spanish-style octopus tostadas with avocado, chipotle sauce, and radish.

### BLACK SHRIMP AGUACHILE 95

Mazatlán-style grilled aguachile with shrimp, cucumber, and red onion.

### GRILLED OCTOPUS 🌟

Mediterranean-style grilled octopus with olive oil and chipotle sauce. Served with spicy roasted potatoes.

HALF PORTION 160

FULL PORTION 290



GRILLED OCTOPUS

### PERUVIAN CEVICHE 95

Sea bass marinated in leche de tigre, yellow chili, Peruvian corn, and crispy cancha corn.

### OCTOPUS CARPACCIO 195 **NUEVO**

Thin slices of octopus served with olive oil, capers, Parmesan cheese and fresh arugula.

### SCALLOPS 125 **NUEVO**

Served grilled with avocado and chalaca sauce.

### MIXED TIRADITO 125 🌶️

Octopus, scallops and shrimp in classic Peruvian tiger's milk with yellow chili pepper.



MIXED TIRADITO

# SALADS

## CIELITO STEAK SALAD 🌮

House salad topped with USDA Prime tenderloin and shoestring fries.

BEEF TENDERLOIN 6 OZ 135 BEEF TENDERLOIN 8 OZ 175

## PALMITO GRILL SALAD 70

Tomato, avocado, golden cheese and roasted hearts of palm with olive oil.

## GRILLED STEAK SALAD **NUEVO**

Grilled iceberg lettuce, grilled red onion, cherry tomatoes, blue cheese, and tenderloin. Topped with a slightly creamy cilantro jalapeño dressing.

6oz 135 8oz 175

## COBB SALAD 95 **NUEVO**

Grilled chicken breast, blue cheese, avocado, crispy bacon, cherry tomatoes, grilled red onion, and hard-boiled egg. Served with honey mustard dressing.



GRILLED STEAK SALAD

# *SOUPS*

## **TORTILLA SOUP 65**

Traditional tomato stock scented with epazote served with chicken or pork rinds.

## **TLALPEÑO SOUP 65**

Classic chicken broth with rice, chickpeas, roasted corn, onion and accompanied by chipotle chili.

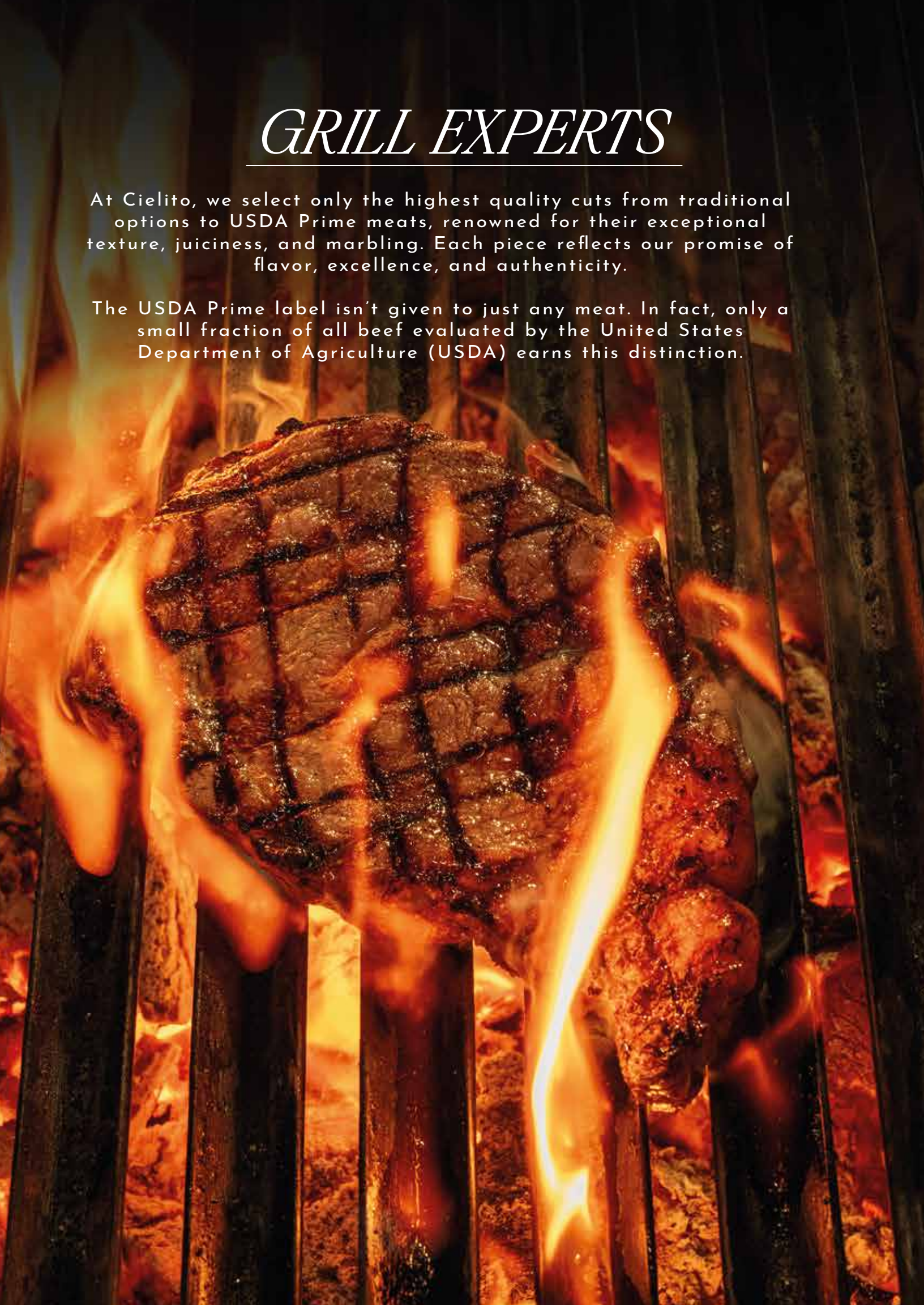


# *GRILL EXPERTS*

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At Cielito, we select only the highest quality cuts from traditional options to USDA Prime meats, renowned for their exceptional texture, juiciness, and marbling. Each piece reflects our promise of flavor, excellence, and authenticity.

The USDA Prime label isn't given to just any meat. In fact, only a small fraction of all beef evaluated by the United States Department of Agriculture (USDA) earns this distinction.



# OUR GRILL

## USDA PRIME CUTS

Served with two sides of your choice.

### PUYAZO

USDA Prime certified cut, characterized by its abundant marbling and incomparable juiciness.

8oz 185 12oz 215

### TENDERLOIN

Lean cut with USDA Prime certification, recognized for its exceptional tenderness and refined texture.

8oz 185 12oz 215

### SKIRT STEAK

Fine cut with USDA seal, recognized for its intense flavor and generous marbling that guarantees exceptional juiciness.

12oz 295

### RIB EYE

Premium quality Rib Eye with rich marbling that enhances its juiciness and deep flavor.

16oz 295

### NEW YORK STEAK 🥩

Imported cut accompanied by two side dishes of your choice.

12oz 345



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## TRADITIONAL CUTS

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Served with two sides of your choice.

### PUYAZO

Locally sourced, carefully selected cut.  
8oz 150 12oz 190

### LOMITO

Locally sourced, carefully selected cut.  
8oz 150 12oz 190

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## CHOOSE YOUR SIDE

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Rice with vegetables  
Salad  
Guacamole

Refried beans  
Baked potato  
French fries

Matchstick potatoes  
Grilled vegetables  
Mashed potatoes

Roasted corn on the  
cob  
Gratinated spinach

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## EXTRAS 12

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- Tortillas
- Tortilla chips
- Grilled Water Bread
- Plantains
- Roasted rye bread



# OTHERS ON THE GRILL

## **SURF AND TURF SHRIMP 275**

The best of our grill in one dish. 8 ounces of USDA prime sirloin or rump steak and 6 ounces of Pacific shrimp.

## **SURF AND TURF OCTOPUS 295**

The best of our grill in one dish. 8 ounces of USDA prime sirloin or rump steak and 6 ounces of Pacific octopus.

## **CIELITO BURGER 105**

Classic burger with a 1/3 lb patty made from puyazo and tenderloin, topped with cheese, bacon, tomato, and lettuce. Served with one side of your choice.

## **TRIPLE CHEESE BURGER 115 NUEVO**

Hamburger with a 1/3 lb. patty of sirloin and tenderloin with 3 cheeses: Blue Cheese, mozzarella, and parmesan, bacon, arugula, and grilled red onion. Served with a side dish.

## **BLACK TOP VOLCANO 295 🌋**

12 ounces of pitazo steak, roasted on our vertical spit with black sauce. Served with tortillas, avocado, and onion so everyone can assemble their tacos to their liking. Add melted cheese + 30



**BLACK TOP VOLCANO**

### **CHARCOAL GRILLED CHICKEN 100**

1/4 of a slow-cooked chicken, finished on charcoal, served with Spanish tomato sauce.

### **SEA BASS 205**

Grilled Atlantic sea bass fillet, prepared to your liking and accompanied by 2 side dishes. Garlic sauce or grilled.

### **SHRIMP 205**

8 ounces of grilled Pacific shrimp, prepared to your choice and accompanied by 2 side dishes. Garlic or grilled.

### **SHRIMP IN CHIPOTLE SAUCE 205** ☆

Grilled shrimp served on a bed of chipotle sauce prepared with our house recipe. Accompanied by avocado and a side dish.



**SHRIMP IN CHIPOTLE SAUCE**

# TO SHARE

## PUYAZO CIELITO 595

2 pounds of thick-cut USDA Prime puyazo steak, slow-cooked sous vide at 55°C and seared on our grill to enhance its juiciness and flavor. Includes 2 side dishes of your choice.

## LOMITO PRIME 595

2 pounds of thick-cut USDA Prime tenderloin, slow-cooked sous vide at 55°C and seared on our grill to enhance its juiciness and flavor. Includes 2 side dishes of your choice.

## SURF AND TURF GRILL 645 🍷

1 1/2 pounds of traditional sirloin or tenderloin steak, 1 pound of shrimp of your choice, perfectly grilled on our grill. Accompanied by 4 side dishes of your choice.

1/2 octopus pound 645    1/2 pound of lobster 645

## NEW PYREX

### PYREX OF LOMITO, PUYAZO OR MIXED 485

1 1/2 lbs of meat accompanied by two side dishes.

### MIXED PYREX OF LOMITO OR PUYAZO AND SKIRT STEAK 525

1 1/2 lbs of meat accompanied by two side dishes.

### FAMILY PYREX LOMITO, PUYAZO OR MIXED 625

2 1/2 of meat accompanied by four side dishes.

### FAMILY PYREX OF LOMITO OR PUYAZO AND SKIRT STEAK 685

2 1/2 of meat accompanied by four side dishes.



SURF AND TURF GRILL

# *SPECIALTIES*

## **PEPPERCORN BEEF TENDERLOIN** ✪

Seared tenderloin, grilled and tossed in a creamy sauce of freshly ground black pepper. Served with two side dishes.

**8oz 215   12oz 245**

## **BEEF TENDERLOIN IN CHILTEPE CREAM SAUSE** **NUEVO**

Seared tenderloin, grilled and topped with a creamy chiltepe sauce. Served with two sides.

**8oz 210   12oz 240**

## **BEEF TENDERLOIN IN MUSHROOM CREAM SAUCE** **NUEVO**

Seared tenderloin, grilled and topped with a creamy butter and mushroom sauce. Served with two side dishes.

**8oz 215   12oz 245**



**BEEF TENDERLOIN IN  
MUSHROOM CREAM SAUCE**

# *PREMIUM TACOS*

## **BIRRIA TACOS 110**

4 shredded beef birria tacos served with warm birria.

## **MEXICAN BARBACOA TACOS 110**

4 beef barbacoa tacos with avocado and jalapeño chilli on corn tortillas.

## **GAONERA-STYLE RIBEYE TACOS 195** 🌟

3 USDA Prime ribeye tacos in gaonera style (thin cut) with cheese crust.



**GAONERA-STYLE RIBEYE TACO**

### **LOBSTER TACOS 165** NUEVO

3 tacos served with lobster, melted cheese and garlic butter.

### **TEMPURA SHRIMP TACOS 110**

4 tempura shrimp tacos decorated with avocado, cabbage salad and chipotle sauce.

### **TACOS DE LECHÓN 100**

4 shredded suckling pig tacos in corn tortillas accompanied by orange-cured cabbage and Yucatecan xnipec salsa.



EVENT RESERVATIONS AND CATERING

2420-9955/ 3999-0856

1ra. Avenida 13-51 zona 10

