

APERITIVO

RESTAURANTE



THE GASTRONOMIC EXPERIENCE TO COMPLEMENT YOUR VISIT TO CASA T'HŌ

Part RESTAURANT, part BAR, part CAFÉ

APERITIVO combines the timelessness of Paseo Montejo with the casual nature of Mexican design and eatery. It is a light-filled space for an early morning espresso, a long lunch of shared dishes, and a spot for a late-night bite and drinks.

APPETIZERS

Aranccini \$200

Rissoto croquettes stuffed with Cheese, Pomodoro sauce and Grana Padano

Shrimp Tostada \$150

Corn tostada, Whiskey flamed Shrimp salad, with Cucumber, Ginger mayo, Jicama slices, Avocado and Lemon

Tuna Tartare \$220

Fresh Tuna Cubes with House Mayonnaise, Red Onion, Capers, Avocado and Salad

Beet Tartare (vg) \$190

Roasted beets, Homemade almond cream cheese, Lemon zest and Pickled green grapes

Olive Poppers \$140

Crunchy Olives stuffed with Labneh with Roasted pepper dipping

Avocado Carpaccio \$190

Sliced avocado, Labneh, Roasted tomatoes, Local pumpkin seeds, Fried capers

Peninsular Beef

Carpaccio \$300
Beef slices with grilled Xcatic alioli, Local citrus, Roasted garlic and Cashew

Baked Cheese \$420

Ideal for sharing
Baked Camembert cheese with Spices and Honey, Roasted grapes, Black olive tapenade and Focaccia

Tzatziki \$140

Grated cucumber, Greek yogurt, Garlic, Dill, Mint, Lemon

El Trío \$380

Babaganoush | Labneh | Beet Hummus, Pita Bread and Crudités by the side

Beet Hummus (vg) \$170

Chickpeas puree, Roasted beets, Pumpkin seeds, Crudités and Toasted pita bread

Babaganoush (vg) \$170

Burnt eggplant, Cashew, Macha sauce, Olive oil and Toasted pita bread

Jocoque T'HŌ \$170

House Recipe: Labneh with Dzidzilché honey, Za'atar and Toasted pita bread

Extra order of Crudités \$25

Extra order of Toasted Pita Bread \$35

SOUPS & SALADS

Cold Avocado Soup \$140

In a Vegetable broth, with Cucumber and Labneh

Niçoise Salad \$250

Mixed lettuce, Canned tuna, Boiled egg and House vinaigrette

Spiced Carrot Soup \$140

Indian Style Carrot and Spices Soup

Eureka Salad \$200

Roasted zucchini with Lemon, Green apple, Celery, Goat cheese and Roasted pumpkin seeds

Beet Gazpacho \$140

Cold Beet Soup with Yogurt

Green Goddess Salad \$180

Grilled lettuce heart with Fresh Herb vinaigrette, Toasted Macadamia nuts and Rosemary croutons

MAIN DISHES

Catch of the Day \$350

Fish fillet with Dill yogurt Sauce, Avocado hummus & Grilled lettuce heart

Gravlax \$280

Thin slices of Home-cured salmon with Citrus cream, Mustard seeds, Cucumber, Grapefruit and Beet reduction

Beef Steak \$580

Ⓢ20 minutes

Red wine and beef demiglace, Local pumpkin mousseline, Truffled potato gratin with Black Garlic alioli

Hasselback Chicken \$360

Grilled chicken breast with Hasselback potato, Mint sauce, Dried tomato pesto & Fried parsley

Pasta Casa T'HŌ \$300

Short Pasta with Shrimp, Pesto and Local pumpkin with a touch of Jocoque, Olive oil & Grana Padano

Pasta A l'Arrabiata \$260

Short Pasta with Spicy pomodoro sauce, Bacon, Dehydrated mushrooms & Grana Padano

SANDWICHES

All our sandwiches come with a small green salad & homemade vinaigrette on the side

Ham & Cheese \$220

Baked ham, Gouda cheese, Fig butter

Tokio Blues \$220

Bacon, Grilled pineapple, Rucula, Melted gouda cheese, Macha mayo

Tuna Melt \$190

Tuna salad & Melted gouda cheese

Mediterráneo (vg) \$210

Stewed tomato and eggplant, Rucula & Sundried tomato pesto and Mint chimichurri

DESSERTS

Torta de Cielo \$250

Made 100% with Almonds, it is a sample of the Authentic and Traditional Yucatecan Pastry, accompanied by thin slices of Almond marzipan and Fudge

Dark Chocolate

Brownie \$250

Great for sharing

With Flan ice cream and hot Caramel

Corn Cake \$220

Homemade sweet corn cake with a mix of natural Raspberries pickled in Cold Brew & a scoop of Vanilla ice cream with a dash of a local Citrus Caramel

Crumble Cake \$180

Jarred cake with Chocolate crème fraîche, Homemade crumble & Red fruit compote

Montejo Ice Cream \$120

Custard Ice Cream, Homemade Crumble, Artisanal Cone

Fresh Sorbet \$120

Cucumber with Jicama

Fruit Sorbet \$120

Seasonal Fruit

BEVERAGES

Pomelo Tonic \$80

Grapefruit juice, Tonic Water, Lemon, Agave honey

Santa Ana Gimlet \$80

Lemon juice, Cucumber, Cardamom, Mineral water

Hibiscus Ginger \$80

Jamaica, Ginger, Agave honey

Cucumber Fresh \$80

Cucumber, Mint, Lemon, Agave honey

Mimosa \$180

Freshly squeezed orange juice & Prosecco

Available from 12pm

Dirty Horchata \$80

Homemade Horchata \$60

T'HŌ Natural Water

355ml \$60

T'HŌ Sparkling Water

355ml \$65

Perrier Sparkling Water

355ml \$50

Coca - Cola

(regular or diet) \$50

Lemonade or Orangeade

(natural or sparkling) \$50

Cold Brew \$80

Coco-Café \$80

Americano \$50

Espresso \$45

Double Espresso \$75

Latte \$70

Capuccino \$70

Mexican Chocolate

(cold or hot) \$60

Hot Tea Forte \$85

Cold Tea Forte \$95

Chai Tea \$75

(cold or hot)

Matcha Tea \$75

(cold or hot)

Extras:

Almond Milk + 20

Lactose Free Milk + 15

Whole Milk +15

casatho.com

Reservaciones: 999 115 7036

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*(vg) - vegan / We ask you to inform us of any dietary restrictions.
All our prices are in National Currency and VAT included. Service is not included.*