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José Manuel Baños Rodríguez  
CHEF EJECUTIVO

- DESSERTS -

GAZNATE  
Caramel foam of  
cheeses, green apple and clover  
110

COCONUT SAUCE HONEY  
cheese foam, honey jelly, green apple  
ice cream and coconut toast  
120

TANGERINE BUÑUELO  
tangerine jelly and goat cheese filling,  
tangerine sorbet and gel  
110

*Our prices includes taxes*

- COFFEE -

EXPRESSO  
32

EXPRESSO CORTADO  
35

DOUBLE EXPRESSO  
56

DOUBLE EXPRESSO CORTADO  
60

AMERICANO  
29

CAPUCCINO  
39

LATTE  
40

MOKA  
42

WATER HOT CHOCOLATE  
30

MILK HOT CHOCOLATE  
40

TEA ( HERBAL INFUSION)  
28

CREATED BY

CAFÈ **Blasón** PLUMA HIDALGO, OAXACA



Allende 114 Col Centro. Oaxaca, Oax. México

- COLD APPETIZERS -

CRAB TOSTADA, MARINATED IN GARLIC OIL,  
CHILI POWDER AND LEMON  
160

GUACAMOLE WRAPPED IN PRENSA CHEESE,  
SUN DRIED TASAJO, PICO DE GALLO AND  
SOUR CREAM  
130

FISH CEVICHE WITH SUN DRIED TASAJO,  
CREAMY AVOCADO AND FERMENTED  
CHILE DE AGUA  
130

PASSIONFRUIT CEVICHE  
CATCH OF THE DAY, XOCONOSTLE NITRO POP-  
CORN AND PASSIONFRUIT SAUCE  
135

AVOCADO TEMPURA WITH PUMPKIN FLOWER,  
ALIOLI AND CILANTRO SHOOTS  
110

- HOT APPETIZERS -

TLACOYOS WITH WHITE BEANS, SOUR CREAM,  
ISTMEÑO CHEESE, PORK JAWL AND NOPAL WITH  
GREEN SAUCE  
190

CHICATANA ANT TAMAL  
STUFFED WITH PORK AND TOPPED WITH  
CHICATANA ANT MOLE, PLANTAIN PUREE AND  
WATERCRESS  
210

*The consumption of raw food is responsibility of the  
diner*

RIB EYE TOSTADA WITH CHEESE CRUST, CORN  
AND GRASSHOPPERS, GREEN SAUCE WITH  
CHICATANA, CHEESE CREAM, CHILE DE AGUA  
AND CHEPICHE  
190

- SOUP, PASTA AND RICE -

CHICKPEA SOUP, MUSHROOM CORAL, CHILLI  
MAYONNAISE, EGGPLANT CONFIT AND  
CRUNCHY OF CHILE PASILLA MEXICANO  
90

CORN SOUP WITH PURSLANE, BEANS AND  
TOMATILLO  
90

ARROZ MILPA, RISOTTO WITH MAIZE POWDER,  
SQUASH VINE PURÉE WITH DUCK CHICHARRÓN  
AND SQUASH BLOSSOMS  
210

THE CACTUS FROM LA NONNA, CACTUS  
SPAGUETTI, RED PEPPER SAUCE, PORK JAWL  
AND GRASSHOPPER POWDER  
140

NOODLE SOUP WITH TOMATO PURÉE AND  
OAXACAN CHEESE  
95

- SALADS -

SMOKED SALAD, GRILLED VEGETABLES,  
SUGAR COATED PEPITA AND GOAT CHEESE  
SPREAD WITH TEPACHE VINAIGRETTE  
110

RED SALAD

BEETROOT, TOMATO KIDNEY AND STRAWBERRY,  
RASPBERRY VINAIGRETTE, STRAWBERRY AND MINT  
GEL, CHEESE AND CLOVERS  
110

- ENTRÉES-

CATCH OF THE DAY WITH GREEN MOLE  
FISH MARINATED WITH GARLIC OIL AND LIME, PEA PUREE  
AND PURSLANE AND AMARANTH LEAVES SALAD  
270

FISH LEEK  
PURSLANE SALAD, SQUASH FLOWERS, AMARANTH  
LEAVES AND LEEK FOAM WITH ONION ASH  
270

SMOKED SEAFOOD, GRILLED SHRIMP AND  
OCTOPUS WITH CHINTEXTLE (TO SHARE)  
560

MOLE NEGRO WITH PORK CHOP AND BUTTER RISOTTO  
320

DUCK AND MANCHAMANTELES  
DRY AND CURED DUCK WITH CARROT PUREE AND MAN-  
CHAMANTELES MOLE  
380

BEEF WITH BEER SAUCE  
BEEF TOPPED WITH CONFIT CARROTS, TOMATE, BONE  
MALLOW AND BEER SAUCE, GREEN SALAD AND SHERRY,  
CHILLY POWDER AND HONEY VINAIGRETTE  
330

VACA CON CHILHUACLE  
RIB EYE WITH CHILHUACLE, CACAO, AND CHEESE GOAT  
CRUST, FIG SAUCE, POTATO PUREE AND CHILHUACLE  
POWDER  
750

PORK GRAVY, BABY CORN AND BRUSSELS  
SPROUTS  
310

TACOS  
(3 PIECES)

TACOS DE TROMPO  
(BY PIECE, ONLY THURSDAYS  
THROUGH SUNDAYS)  
50

BEEF TRIPE TACOS WITH BONE MARROW  
AND CHINTEXTLE OIL, AVOCADO  
AND ONION  
190

FRIED OCTOPUS TACOS WITH CHINTEXTLE,  
WHITE BEAN PASTE, CHAYOTE, ONION AND APPLE  
WITH CHILE DE AGUA MAYONNAISE  
210

SUCKLING PIG TACOS, CREAMY AVOCADO,  
ONION, CHILLI AND RADISH  
345

-TASTING MENU-  
A JOURNEY THROUGH OAXACA  
(PERSONAL MENU)

(THE TASTING MENU IS ONLY SERVED IF THE COMPLETE TABLE  
REQUESTS IT, NOT IN PARTIALITIES)  
1450