

ANTOLINA

MENU

Address: Aguascalientes 232, Hipódromo, Cuauhtémoc,
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❖ MENU TOPS

Pork Belly and Cocopaches	\$
Enmoladas de Mole Negro Mixe	\$
Guacamole Con Chapulines	\$
Taco Negro	\$
Tlayuda Mixta	\$
Molotes de Plátano Con Mole Negro	\$
Esquites	\$
Fish of the Day	\$
Bone Marrow	\$
Beer	\$
Hamburguesa Con Chapulines	\$
Chile En Nogada	\$
Tostada de Pata	\$
Flautas Ahogadas	\$
Mole Con Pollo	\$
Tlayuda de Chorizo	\$

Antolina, nestled in the vibrant Condesa neighborhood of Mexico City at Aguascalientes 232, offers a culinary experience that marries tradition with innovation. This warm and inviting restaurant pays homage to the women of Mexican cuisine, blending authentic flavors with contemporary flair.

Antolina Menu Highlights

Antolina's menu is a celebration of Mexico's rich culinary heritage, featuring dishes that showcase local ingredients and bold flavors. The Taco Negro de Pork Belly and Cochinita is a standout, offering a smoky, tender pork belly paired with the tangy sweetness of cochinita pibil. The Enmoladas de Mole Negro Mixe presents a deep, earthy mole enveloping soft tortillas, creating a comforting and flavorful dish.

For those seeking a unique twist, the Guacamole Con Chapulines combines creamy avocado with the crunch of toasted grasshoppers, adding an authentic touch to the classic dip. The Tlayuda Mixta, a Oaxacan specialty, features a large, crispy tortilla topped with a variety of meats and vegetables, delivering a satisfying crunch with every bite.

Seafood enthusiasts will appreciate the Fish of the Day, prepared with fresh, sustainable ingredients, and the Cayaco Ceviche, which offers a refreshing blend of citrus-marinated fish and vibrant herbs.

Innovative Offerings

Antolina also embraces creativity with dishes like the Molotes de Plátano Con Mole Negro, where sweet plantain dough is filled with mole and cheese, then fried to perfection. The Bone Marrow, served with tortillas and a tangy salsa, provides a rich and indulgent experience.

Vegetarians and vegans are not overlooked, with options such as the Tostada de Pata, a crispy toast topped with flavorful ingredients, and the Nopal Tartar Salad, which offers a refreshing and light alternative.

Beverage Selection

To complement the meal, Antolina offers a curated selection of beverages. Their mezcal cocktails, including the Mezcal Margarita, are crafted to enhance the dining experience. The Ariche, a honeyed cocktail, provides a sweet contrast to the savory dishes.

Conclusion

Antolina's menu is a testament to the richness of Mexican cuisine, offering a diverse array of dishes that cater to various tastes and dietary preferences. With its commitment to quality ingredients and innovative presentations, Antolina stands out as a must-visit destination for food enthusiasts in Mexico City.