

# NÜ

NÜ's goal is to make you discover the richness of the modern Mexican cuisine through flavourful and original recipes.

NÜ is run by 7 talented Chefs lead by Cesar Castañeda, who was elected as one of Mexico's 10 best Chefs under 30 by Gourmet Magazine.

When leaving Mexico City to start this adventure, the team of 7 got their arm tattooed with a heptagon symbolizing the spiritual bond between them. This tattoo then became our logo, and we are very proud of it.

## MENU

🌱	<b>TAMAL COLADO</b> , Oaxaca cheese, puree of local beans, tomato salad, Xnipec onions	260
	<b>ARRACHERA CARPACCIO</b> , hoja santa vinaigrette, Bola cheese (D.O.), mustard ice cream	280
🌱🌱	<b>GREEN CEVICHE</b> , cucumber, green tomato, onions, green apple, white beans *Optional with fish	245 +80
	<b>SHRIMP AND PASSION FRUIT AGUACHILE</b> , salicornia, mashed piquillo pepper	315
	<b>MARINATED MUSHROOMS</b> , creamy portobello, epazote couscous *Optional with pork belly	260 +100
🌱	<b>MACKEREL CARPACCIO</b> , cilantro vinaigrette, puree of grapefruit peel, passion fruit ice cream	315
	<b>CHILE XCATIC TACOS</b> , filled with pork belly, organic tomato puree	275
	<b>DZIKILPACK FISH OF THE DAY</b> , chiltomate sauce, cilantro cubes	390
	<b>BEEF STEW</b> , yucca puree, avocado leaf, fried tomato sauce	405
	<b>LAMB</b> , tomato confit, cotija cheese sauce	415
🌱	<b>FISH OF THE DAY</b> , shrimp and lemongrass broth, potato foam	395
🌱🌱	<b>WOOD OVEN BAKED RICE</b> , vegetables, almond aioli	355
🌱	<b>OCTOPUS IN BLACK RECAUDO</b> , peanut sauce, Valladolid longaniza crumbles	395
🌱	<b>DUCK AND HOMEMADE BLACK MOLE</b> , corn chochoyotes	410

All of our vegetables are 100% organic and sourced locally  
All of our products are selected in awareness and respect for our environment.

🌱 Vegan 🌱 Gluten free

Eating raw or undercooked meat, poultry, eggs or seafood represents a risk to the health of all, but especially for older adults, children under 4 years of age, pregnant women and other susceptible persons or with compromised immune systems. The cooking of such animal foods reduces the risk of illness. The consumption of any food for which you might have a medical restriction (allergy, intolerance ...) is the responsibility of each person. Prices in Mexican pesos. We accept MXN / USD. Credit cards are welcome. Prices include taxes. Does not include 15% service charge.



## DESSERTS 205

**TRES LECHES CAKE**, strawberry sauce, cocoa leaves, pecan macarons

**MARQUESITA**, crispy biscuit roll, Bola cheese foam (D.O.), dark chocolate

**HORCHATA**, praline, pistachio ice cream, cinnamon

**CORN BISCOCHO**, epazote sauce, dark chocolate thins, amaranth, corn ice cream

 **MANGO PANNACOTA**, pink pepper, jicama, red prickly pear gelatin

ICE CREAMS AND SORBETS 180

TRADITIONAL CAFE DE OLLA 95

## DIGESTIVES

BAILEY'S 180

LICOR 43 180

SAMBUCA BIANCO 190

SAMBUCA NERO 190

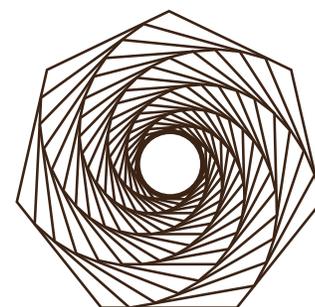
XTABENTÚN 150

FRANGELICO 150

GALLIANO 150

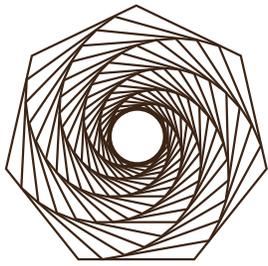
LICOR DAMIANA 150

PATRÓN CAFÉ 180



 Vegan  Gluten free

If you suffer from any food allergy or intolerance, please inform your waiter, however please note the consumption of any food for which you might have a medical restriction is your sole responsibility. All prices are in Mexican Pesos. We accept payments in cash or credit card, Mexican Pesos or USD. Please note our prices include taxes but not 15% service charge.



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## BEVERAGES

### COCKTAILS

#### CHARANDINHA 200

Our versión of the classic Caipirinha from Brazil, made with Charanda (Sugarcane spirit from Michoacan) muddled fresh lime and chía, scented with local herbs and mezcal from San Luis Potosi

#### MULE, MULE 200

Vodka infused at the moment with yellow lemon, agave beer syrup (From San Miguel de Allende), topped with ginger beer and a touch of raicilla infused with hierba maiz, served in a mexican metal cup

#### IT'SPRITZ 200

Aperol, prosecco, soda, perfumed with orange blossom infused in silver tequila

#### SAINT & TONIC 200

Mezcal gin, infused with pinneapple, tonic water, yellow lemon and hints of yerba santa

#### EPAZOTE SOUR 200

White tequila, epazote, tangerine juice, lemongrass syrup, white vermouth

#### AMORES DE AGAVE 200

Mezcal, mint, ginger beer, agave syrup and chile serrano infusion

#### CLAY POT NEGRONI 210

Campari, homemade red sweet vermouth & Mexican gin rested in clay pot

#### PISCO'S HOUR 200

Pisco, red wine syrup, egg whites, lemon juice and bitters of roses and cacao

#### OLD WEST 200

Our version of the old fashioned made with bourbon washed in butter, mexican vanilla syrup, home made mezquite & cacao bitters, perfumed with sotol from Durango

#### MOJITO ESMERALDA 200

White rum infused with green melon and cardamom, fresh mint, sugar, lime finished with prosecco

#### NAKED & FABULOUS 210

An exotic "Absinth Mezcal", aperol, 43 licor, yellow lemon, rimmed with sugar and rosé salt

#### MEXICAN BEER 60

Corona  
Modelo Especial  
Negra Modelo

#### ARTISAN BEER 80

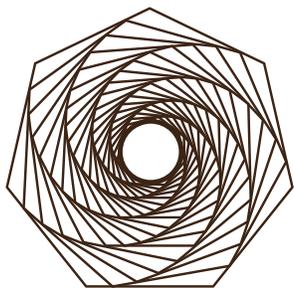
Bocanegra Pilsner  
Bocanegra Dunkel  
Cucapa Pale Ale  
Cucapa American Amber Ale

#### IMPORTED BEER 80

Stella Artois

#### WITHOUT ALCOHOL

Nü Water Flat / Sparkling 500 ML 50  
Hete Flat / Sparkling 750 ML 90



## WINE MENU

### RED

#### WENTE VINEYARDS, MERLOT, USA

Deep aromas of red fruits, currant and spices. Vanilla and roasted flavors prevail **1,095**

#### PRUNO VILLACRECES, RIBERA DEL DUERO, SPAIN

Suggestive and complex nose of berries (currant, blackberry), with elegant floral nuances (violet) and hints of pepper, vanilla and undergrowth **1,195**

#### TERRAZAS RESERVA, MALBEC, ARGENTINA

Deep ruby red color. Fresh wine where the flowers stand out like violéatas, jam and plums Glass **195** Bottle **925**

#### VINO DE LA REINA SANGIOVESE, MEXICO

Medium round body texture, caramelized cherry notes with vanilla. Ideal with fatty and roasted dishes Glass **170** Bottle **800**

#### INCOGNITO, BLEND, MEXICO

Concentrate on its flavor all the fruitiness and subtlety of the Guadalupe Valley

Glass **155** Bottle **750**

#### MARIATINTO, BLEND, MEXICO

With a base of tempranillo and syrah and a mixture of different grapes they make an extraordinary combination for a complex wine. Very good companion of meats and seasoned food **1,215**

#### ALA ROTA, BLEND, MEXICO

Deep wine with intense red tones, in aromas it contains a lot of fruity notes of ripe blackberries with spices like cinnamon. Ideal to accompany red meats and fatty dishes **1,095**

#### VIRESA SURCO 2.7 CABERNET SAUVIGNON, MEXICO

Aromas of moist earth, herbs and dried flowers, light taste of bitter cranberries **800**

### WHITE

#### VILLA SANDI, PINOT GRIGIO, ITALY

Pale straw yellow colour; light stone fruit, mildly mineral nose with some floral and lemon drop notes Glass **155** Bottle **750**

#### MATUA, SAUVIGNON BLANC, NEW ZEALAND

It comes with citrus notes such as green apple, grapefruit, with a kind acidity and all minerals **935**

#### VINO DE LA REINA, CUVÉE BLANC DUQUESA, MEXICO

Pristine and bright, perfect with seafood, pasta & white meats Glass **155** Bottle **750**

#### BLANCO DE LA CASA, BLEND, MEXICO

Light, fresh wine, easy to enjoy. Very good companion of seafood as well as to enjoy as an aperitif Glass **155** Bottle **735**

#### VIÑA KRISTEL SAUVIGNON BLANC, MEXICO

Dry wine with aromas of green apple and vanilla, ideal to accompany light dishes of fish and chicken **805**

#### 2V CASA MADERO, MEXICO

A combination of chardonnay and chenin blanc resulting in notes of tropical fruits, citrus and white flowers **945**

### ROSÉ

#### CHATEAU DES FERRAGES, CÔTES DE PROVENCE, FRANCIA

Fresh wine with aromas of strawberry, grapefruit and citrus. In the mouth it has a good balance in acidity and fruity.

Glass **195** Bottle **950**

#### V ROSADO CASA MADERO, MEXICO

Very aromatic fruits such as guava, grapefruit, peach, tangerine and some honey. As an appetizer and accompanying seafood as well as salads Glass **195** Bottle **930**

### SPARKLING

#### VILLA SANDI, PROSECCO DOC, ITALY

Good acidity and notes of golden apple and white flowers

Glass **210** Bottle **950**

#### MOET & CHANDON BRUT, CHAMPAGNE, FRANCE

With a fine and elegant bubble as well as notes of white nuts and some cereals **2,450**