

ELENA

1927

Elena means light.

And perhaps no other word could better describe a gracious host: someone who can illuminate a table, bring people together, and make them feel truly welcome.

Elena was the wife of our founder. Her warmth, curiosity, and genuine way of welcoming others left a legacy that remains. 1927, the year of her birth, accompanies her name as a tribute to that beginning.

Today, that light returns to the table at Elena 1927: international cuisine with a Mexican soul, created to discover the world with the warmth of home.

Welcome to Elena.

The light is on.

STARTERS

SCALLOP FROM THE SEA OF CORTÉS Scallop, chilled bisque, green grapes, dill and Yahualica chile oil.	130G	$350
TENDERLOIN TARTARE Prime ribeye, chives, Parmigiano Reggiano, Saratoga potato crisps and anchovy aioli.	200G	$390
SEARED TUNA TIRADITO Lemon vinaigrette, pepper relish and avocado emulsion.	120G	$310
OCEAN ORIGIN Ikejime-prepared kampachi, citrus tomato and coconut broth, lime, samphire and basil oil.	130G	$390
GRILLED ZARANDEADO SHRIMP Grilled shrimp, avocado hummus and grapefruit salad.	150G	$310
CRAB FRITTER Jumbo claw crab, crispy onion, lemon and a fritter with güero chile cream.	150G	$580
AVOCADO & COCONUT Ripe avocado mousseline, coconut oil, naan-style bread, dill, feta and escamoles in garlic mojo.	200G	$270
CARROT & JOCOQUE Carrot and chickpea hummus, locally made jocoque, za'atar, citrus notes and glazed carrots.	200G	$260

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Spicy · Vegan · Gluten-free recipes · Vegetarian

Raw or undercooked - Consuming it may increase your risk of foodborne illness, especially if you have a certain medical condition.

*DISH NOT INCLUDED IN THE ALL-INCLUSIVE PLAN. PRICES ARE IN MEXICAN PESOS | TAXES INCLUDED.

SALADS

PEAR SALAD — 150G — $240
Mixed greens with white wine vinaigrette, fresh pear, Gorgonzola, roasted peppers and candied walnuts.

SWEET POTATO & HONEY SALAD — 150G — $230
Mixed greens with honey vinaigrette, roasted sweet potato, sweet potato purée, pumpkin seeds and goat cheese.

GREEN HARVEST — 160G — $230
A delicate mix of lettuce and spinach, warm green beans, curry and coconut, salted peanuts and toasted sesame seeds.

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SOUPS & CREAMS

LOBSTER BISQUE — 150G — $260
Lobster confit in garlic butter, roasted tomatoes, brandy and cream.

WILD MUSHROOM BOUILLON — 280ML — $250
Portobello, shiitake and shimeji mushrooms, braised cabbage, truffle crumble and mushroom emulsion.

CLAM CAPPUCCINO — 280ML — $350
Chives, confit garlic, butter and espresso foam with black beans

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MAIN COURSES

*DUCK & MANDARIN Duck magret, potato mille-feuille, asparagus, candied mandarins and duck jus with mandarin.	250G	$680
FILET MIGNON Beef fillet, beef jus and baked potato terrine asparagus and carrot purée.	180G	$510
MEDITERRANEAN SALMON Velouté, sesame Provençal preparation, Moroccan-style risotto, shiitake and lemon oil.	180G	$410
PORK & MOLE Twice-cooked pork, spiced chile jus and white almond sauce.	180G	$560
MILK-FED CHICKEN Tender braised chicken, roasted Brussels sprouts and Dijon mustard sauce.	350G	$560
*LANGOUSTINES Fermented garlic mojo, creamy rice and black garlic aioli.	250G	$680
RIBEYE BITE Guanciale, prime Angus ribeye, chimichurri emulsion and roasted onions.	185G	$590
SHRIMP RAVIOLI Served in asparagus sauce with shavings of Parmesan cheese.	200G	$410
*SOFRITO BERLINERS Filled choux pastry, wild boar ragù, foie gras parfait, passion fruit glaze and clover sprouts.	195G	$600
BRAISED SHORT RIB Beef braised with spices and dried chiles, reduced jus, avocado cream, pickled güero chile and onion kimchi.	180G	$410
SAFFRON CARBONARA Served with house-made pasta, braised pork pancetta and basil leaves.	200G	$380

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SWEET NOTES

CAJETA FONDANT 120G $180
Served warm, with toasted coconut ice cream.

1927 120G $230
Walnut sponge cake soaked in amaretto, pistachio and chilled vanilla soup from San Sebastián del Oeste.

AVOCADO TEXTURES 120G $220
Silky avocado cream, walnut ice cream, raspberry, sweet tomato gelée and chocolate sponge.

SWEET POTATO & CHOCOLATE TERRINE 120G $180
Honey-glazed sweet potato, chocolate ganache and cocoa pâte sucrée.

MONT BLANC 120G $230
White chocolate shell, cocoa, high-altitude coffee, coffee reduction, mascarpone ice cream and cardamom malt.

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