



PITIONA COCINA DE AUTOR

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¡THANK YOU FOR COMING!

  
*José Manuel Baños Rodríguez*  
CHEF EJECUTIVO

- DESSERTS -

STREET FRUITS  
(PINEAPPLE ICE CREAM WITH MANGO  
AND COCONUT DOTS)  
95

FROST PIES TRILOGY  
(APPLE PIE, BANANA PIE  
AND LEMON PIE)  
110

BUÑUELO  
(WITH CHEESE MOUSSE  
AND COFFEE WITH MEZCAL ICE CREAM)  
110

FLAN  
(WITH CHEESE, TANGERINE SEGMENTS  
AND MEZCAL CANDY)  
110

CHOCOLATE FOREST  
(BERRIES ICE CREAM, CHOCOLATE GANACHE  
AND CARAMELIZED PUMPKIN SEEDS)  
120

CHOCOLATE OAXAQUEÑO  
(COCOA CAKE WITH COFFEE MOUSSE  
AND CHOCOLATE TEXTURES)  
120

CHEESE PLATE  
(FRUIT MARMALADE, HONEY  
AND ARTISIAN BREAD)  
220

NITRO CHURRO OF RICE PUDDING  
230



- 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

CARAJILLO  
130



- TASTING MENU -

SIX COURSES

690

NINE COURSES

990

WITH PAIRING (6 COURSES)

+450

WITH PAIRING (9 COURSES)

+550

- HOT APPETIZERS -

BLACK BEAN TAMAL WITH CHEESE  
AND CHICHILLO MOLE

110

GORDITAS WITH FLANK STEAK  
AND GREEN SAUCE, RADISH  
AND AVOCADO CREAM ON TOP

140

MOLOTES ISTMEÑOS, BANANA SPHERES FILED  
WITH A SPHERE OF RED WINE ACCOMPANIED  
BY CREAM AND GOAT CHEESE BISCUIT

100

MEMELAS WITH SHRIMPS, CHICHILLO  
AND CHEESE

165

PORK JOWL TOSTADA COOKED ON THE GRILL  
WITH ONION AND AVOCADO CREAM ON TOP

125

- COLD APPETIZERS -

SHRIMP CEVICHE WITH WATERMELON  
CHILLI POWDER AND ROASTED PEANUTS

185

TIRADITO FISH WITH GUACACHILE  
AND OYSTER POWDER

170

OCTOPUS WITH PORK

185

- SOUPS -

NOODLE SOUP PREPARED  
WITH OAXACA CHEESE SPHERES

85

- SALADS -

GREEN SALAD WITH GREEN PEA POWDER,  
HONEY VINAIGRETTE AND LEMON SLICES

80

SMOKED SALAD, ROASTED VEGETABLES,  
CARAMELIZED PUMPKING SEEDS,  
CREAMY GOAT CHEESE WITH NUTS  
AND VINAIGRETTE

80

TOMATOES SALAD WITH GOAT CHEESE,  
KALAMATA OLIVES AND  
LEMON VINAIGRETTE

80

- MAIN COURSES -

OCTOPUS WITH CHIKEN PUREE,  
GREEN APPLE AND BROOCH

180

TROUT FILLET GRILLED WITH PUMPKIN SEEDS

215

FISH WITH CHICHILLO, BANANA PUREE  
AND CHOCHOYOTES

270

POBLANO FISH, NUTS AND  
MARINATED MUSHROOMS

240

FISH WITH CHICATANA ANTS,  
ONION PUREE AND CHARD

240

MOLE NEGRO WITH GRILLED CHICKEN  
AND RISOTTO

210

SHRIMPS WITH GARLIC  
AND ALIOLI

270

SUCKLING PIG TACOS WITH AVOCADO CREAM,  
ONION, CHILLI AND RADISH SLICES

310

STEWED OXTAIL WITH CAULIFLOWER  
AND SWEET POTATO PUREE

310

RISOTTO WITH PIG EAR  
AND COLORADITO MOLE

240

PORK WITH  
HUAXMOLE

210

PORK STEAK WITH  
GREEN MOLE

320

SQUIDS FILLED WITH  
BEEF AND CORN

215

DUCK MAGRET WITH AVOCADO CREAM  
AND HONEY VINAIGRETTE

260

GOATLING BARBECUE

310

