



LUNCH MENU

RAW BAR

MARLIN MINI TOSTADAS (3 pieces)**

Marinated marlin fish, served with Mexican salsa and mayonnaise.

\$190

SHRIMP CEVICHE (150 g)**

Shrimp in lemon juice and pasilla chili oil, served with avocado and orange slices.

\$220

SHAVED OCTOPUS CEVICHE (100 g)**

Marinated with garlic oil and lemon juice, served with organic sprouts, tomato, onion, pepper and avocado.

\$250

GREEN CEVICHE (150 g)**

White fish marinated in lemon and green tomato, prepared with habanero chili and onion, accompanied with olives and a touch of lime oil.

\$220

COLD STARTERS - MEXICAN AND ITALIAN

ANTICAVILLA SALAD

Combination of exquisite ingredients (prosciutto, figs, walnuts, spinach), seasoned with a touch of olive oil.

\$120

ARUGULA SALAD

Fried squid rings, candied sesame and arugula, served with sweet soy and ginger reduction.

\$140

CAESAR SALAD

Organic green salad with traditional Caesar dressing.

\$180



CITRIC´S SALAD

Seasonal lettuces mix, accompanied by orange and grapefruit slices, sunflower seeds, pumpkin seed, pecan and goat cheese, with cranberry vinaigrette.

\$150

INSALATA CAPRESE

The traditional Italian salad with fresh mozzarella cheese and tomatoes, served with olives and basil pesto.

\$230

CARPACCIO DI MANZO (100 g)**

Angus quality beef served with shaved celery and nut salad, anchovies dressing and parmesan cheese.

\$290

CARPACCIO DI SALMONE (100 g)**

Chilean salmon carpaccio served with a fennel and thyme salad, fresh citrus and dill dressing.

\$260

HOT STARTERS - MEXICAN AND ITALIAN

CUITLACOCHÉ CREAM

Mexican truffle cream, with Poblano pepper, zucchini blossoms, curd and amaranth.

\$110

LENTILS SOUP

Traditional soup prepared with mexican sauce and cilantro, served with fried sweet plantain and plantain chips.

\$110

VEGETABLES MINISTRONE GENOVESE STYLE

Seasonal vegetable soup with a touch of basil pesto and parmesan cheese.

\$120

MELANZANE ALLA PARMIGIANA

Oven baked eggplant with fresh mozzarella cheese, tomato sauce and basil; topped with Parmesan gratin.

\$180

FRITTO DI MARE (210 g)

Squid, shrimp, fish, vegetables and potato chips served with arrabbiata sauce.

\$350



LA BANDERA NOS UNE

ENTRÉE MEAT & FISH - MEXICAN AND ITALIAN

RED SNAPPER (180 g)

Red snapper marinated in blackened spices, with creamy mashed potatoes and grilled avocado.

\$460

HERB CRUSTED SEABASS (180 g)

Sicilian style with sliced potatoes and capers.

\$480

GRANDMA'S MOLE (150 g)

Traditional homemade Puebla style red mole, with chicken breast and ayocote bean tamale.

\$230

ANTICAVILLA GREEN MOLE (150 g)

Homemade pumpkin seed mole, with pork rib and tamale nejo.

\$220

ENMOLADAS (3 piezas)

Sauced tortillas in Puebla style mole, stuffed with panela cheese or chicken, with onion and fresh cheese.

\$190

STUFFED ROUND ZUCCHINI IN PUMPKIN SEED MOLE (vegan/vegetarian)

With potatoes, squash blossoms and green beans.

\$170

TAMARIND PRAWNS (6 piezas)

Fresh prawns in tamarind sauce, accompanied with a buttery potato, bathed in creme cheese sauce with chives.

\$340

PRAWNS (5 pieces) AND OCTOPUS (120 g)

Grilled octopus and prawns, served with rosemary emulsion, accompanied with a fresh salad.

\$430



CRUSTED RIB EYE (250 g)

Juicy rib eye served in a bean and chorizo crust, with melt Manchego cheese, radish, serrano chili and a touch of avocado foam, accompanied with mash potato with Parmesan cheese.

\$320

FILET & GORGONZOLA CHEESE (180 g)

Grilled heart of steak, wrapped in bacon, served with gravy sauce, mushrooms and gorgonzola butter gratin.

\$350

SALTIMBOCCA ALLA ROMANA (160 g)

Veal scallops, prosciutto and sage sauté with white wine and Parmesan mashed potatoes.

\$310

PASTA

FETTUCCINE PROSPERI

Pasta with sauce based on fish, green squash and cherry sautéed in olive oil, seasoned with garlic and parsley, served with fresh pomodoro sauce.

\$320

FETTUCCINE ALFREDO

Homemade pasta with traditional Parmesan cheese sauce.

\$240

SPAGHETTI ALLA CHITARRA

Green spaghetti pasta with artichoke hearts, asparagus and shrimps.

\$330

SPAGHETTI CACIO E PEPE (cheese and pepper)

Traditional recipe from Rome of homemade pasta with pecorino cheese and cracked pepper.

\$210

SPAGHETTI ALLA AMATRICIANA

Homemade pasta, pomodoro, guanciale and peperoncino, sautéed in olive oil, with pecorino cheese slices.

\$210



SHORT PASTA AL POMODORO or ALLA ARRABBIATA

Fresh pomodoro, basil and Parmesan cheese or alla arrabbiata and a touch of chili pepper.
\$210

RAVIOLI DI RICOTTA E SPINACI

Ricotta and spinach ravioli, butter and sage sauce or tomato and basil sauce.
\$220

IL NOSTRI RISOTTI & GNOCCHI

MUSHROOM RISOTTO

House specialty risotto made with porcini mushroom, Parmesan cheese butter and truffle oil.
\$320

GNOCCHI DI PATATE ALLA SORRENTINA

Homemade potato gnocchi hechos, sauteed in Sorrentina sauce, (mozzarella, tomato, basil).
\$280

GRILLED CUTS

ANGUS CERTIFIED BEEF

All cuts are served with a side of oven potatoes and grilled vegetables.

RIB EYE (300 gr)
\$490

BEEF TENDERLOIN (180 gr)
\$450

NEW YORK (300 gr)
\$430

CHILEAN SALMON (180 gr)
\$370

CHICKEN BREAST (180 gr)
\$210

*As part of the commitment that Anticavilla has to protecting the environment, this menu contains local food, and organic or of sustainable origin. All the food is trans fat free.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

Prices are in Mexican pesos. Taxes included.

Restaurant open for breakfast, lunch and dinner.

Lunch
Tuesday to Sunday
13:00 to 18:00

On Monday we are closed.

We have dinner service for groups over 12 people, for social and business events, for special dates such as Valentine's Day, Mother's Day, etc.