

Menu

Ojitos Negros is born from the desire to express **passion and love for Mexico**: its history; its culture and the warmth of its people; its vast and beautiful geography; the strength and richness of its lands; **its flavors, aromas and colors stored in multiple memories converted into traditional gastronomy.**

From our interpretation and inspiration, we seek to exalt the richness and variety of our gastronomy, which gives us identity and offers a living stage to **traditions, techniques and regional cuisine, captured on a canvas of flavor**, seeking to make you **feel at home and live a unique experience.**

CONTEMPORARY QUERETARO CUISINE

STARTERS

TACOS AND
TOSTADAS

SALADS

SOUPS

PASTA

MAIN
COURSES

DESSERTS

BEVERAGES



OJITOS NEGROS RECOMMENDATIONS



Contemporary

QUERETARO CUISINE

NOPAL EN PENCA 20.25

\$215

OUR VERSION OF THE TRADITIONAL QUERETARO RECIPE, GRILLED NOPAL, DEHYDRATED NOPAL AND FRIED NOPAL WITH EPAZOTE BÉARNAISE SAUCE, HOUSE CHORIZO, COTIJA CHEESE AND TORTILLA POWDER WITH CHILE POWDER.

SHRIMP MEATBALLS WITH CHICKPEA

\$135

OUR VERSION OF THE TRADITIONAL SIERRA GORDA RECIPE, FRESH SHRIMP MEATBALLS WITH CHICKPEA OVER CANTINA-STYLE SHRIMP BROTH, FRIED POTATO STICKS, LIME ZEST AND ITS TRADITIONAL GARDEN GARNISH.

LAMB SHOULDER TAPEADO

\$315

LAMB SHOULDER COOKED AT LOW TEMPERATURE IN TRADITIONAL "CHIVO TAPEADO" MARINADE ACCOMPANIED BY OUR RANCH-STYLE CHICKPEA PURÉE AND A TOUCH OF HOUSE LIME SAUCE.

DUCK IN BEETROOT MOLE

\$390

SERVED OVER TRADITIONAL BEETROOT MOLE FROM AMEALCO WITH SAUERKRAUT AND APPLE, PEAR AND CARROT SAUTÉED WITH VANILLA.

XOCONOSTLES RELLENOS DE REQUESÓN

\$125

CRYSTALLIZED XOCONOSTLES STUFFED WITH FRESH CHEESE, IDEAL TO PAIR WITH A SWEET WINE.



MEATBALLS



NOPAL EN PENCA



XOCONOSTLES



LAMB SHOULDER

Starters

PORK BELLY AGUACHILE

\$205

PORK BELLY COOKED AT LOW TEMPERATURE, FRIED CHICHARRÓN DE LA RAMOS STYLE AND GRILLED OVER COALS IN AGUACHILE SAUCE WITH CUCUMBER, JICAMA AND RED ONION WITH AVOCADO



PRESSED PORK RIND CROQUETTES

\$165

IN GREEN KEFIR AND QUELITES SAUCE, QUELITES OIL AND PESTO WITH CORN HUSK ASH, PICKLED RADISH AND LIME SAUCE.

CUARESMEÑO PEPPER STUFFED WITH FISH

\$165

CUARESMEÑO PEPPERS STUFFED WITH MEXICAN-STYLE FISH STEW PERFUMED WITH EPAZOTE, WRAPPED AND FRIED IN TEMPURA WITH TEPACHE MAYONNAISE, GUAVA GUACAMOLE AND CORN POWDER.

HUITLACOCHÉ CREPE

\$185

GOLDEN POTATO CREPES FILLED WITH SAUTÉED HUITLACOCHÉ, SAUTÉED SQUASH WITH CORN, CORN MILK AND A TOUCH OF QUELITES PESTO WITH ANCHO CHILE CAVIAR



PRESSED PORK RIND CROQUETTES



CUARESMEÑO PEPPER



HUITLACOCHÉ CREPE



PRESSED PORK RIND CROQUETTES

FRIED CAULIFLOWER IN XOCONOSTLE MARINADE

\$130

GRATINATED OVER XOCONOSTLE MARINADE MIRROR WITH PARMESAN CHEESE.

BURIED SHRIMP

\$230

FRIED OVER HOUSE CHORIZO SAUCE MIRROR WITH CORN POWDER AND PORK RIND WITH TEPACHE MAYONNAISE, AVOCADO, ONION AND CILANTRO.

TUNA AND SCALLOP TIRADITO

\$220

THIN SLICES OF TUNA AND SCALLOP WITH CHIPOTLE AND ORANGE VINAIGRETTE, FRUIT PICO DE GALLO AND AVOCADO ACCOMPANIED BY ARRIERA TOSTADA CHIPS.

CORDILLERA AND PACIFIC FISH CEVICHE

\$295

FISH CEVICHE CURED IN TIGER'S MILK WITH PICO DE GALLO, SPICED YELLOW CORN, ROASTED SWEET POTATO, AVOCADO AND WATER FRUITS WITH LIME FOAM AND ACCOMPANIED BY ARRIERA TOSTADA CHIPS.

BROCCOLI FILLET IN PULQUE PIPIÁN

\$130

GOLDEN BROCCOLI FLORET IN ALMOND BUTTER OVER PULQUE PIPIÁN MIRROR AND DEHYDRATED QUELITES



COCHINITA PIBIL GORDITAS

\$190

CORN GORDITAS FILLED WITH THE TRADITIONAL COCHINITA RECIPE WITH PRESSED PORK RIND, X'NIPEC AND GUACAMOLE.



BROCCOLI FILLET IN PULQUE PIPIÁN



FRIED CAULIFLOWER



TUNA AND SCALLOP TIRADITO



COCHINITA PIBIL GORDITAS

Tacos *and* Tostadas



GUAJOLOTE DE JABALI



TACOS CAMPECHANOS



TACOS DORADOS DE SUADERO

GOLDEN SUADERO TACOS

\$160

GOLDEN TACOS FILLED WITH SUADERO DROWNED IN GREEN SAUCE AROMATIZED WITH HOJA SANTA ACCOMPANIED BY LETTUCE, CREAM, ONION, COTIJA CHEESE AND RADISH.

BLACK SIRLOIN TACOS

\$150

SIRLOIN SLICES IN BLACK RANCH SAUCE WITH DRIED CHILES ACCOMPANIED BY ONION RINGS WITH CORN HUSK ASH, GRILLED ONION WITH DILL AND GRILLED PEPPER SLICES.

WILD BOAR GUAJOLOTE

\$235

WILD BOAR COOKED AT LOW TEMPERATURE IN SOURDOUGH BIROTE BREAD WITH MAYONNAISE, CARROT PURÉE, SOAKED IN GUAJILLO CHILE MARINADE WITH LETTUCE, CHEESE, CREAM, CARROT CAVIAR, CILANTRO CAVIAR, CARROT PAPER AND FRIED POTATO STICKS.

"DON FER" CAMPECHANOS TACOS

\$150

BEEF JERKY TACOS WITH HOUSE CHORIZO, PORK RIND SERVED WITH ÁRBOL CHILE SAUCE, ONION AND CILANTRO. **(VERY SPICY)**

RABBIT BARBACOA ENMOLADAS

\$185

RANCH-STYLE RABBIT BARBACOA OVER POBLANO MOTHER MOLE WITH CORN CHIPS, CHEESE, CREAM AND RED ONION.

IF YOU LIKE SPICY ASK FOR PIPIÁN DE PULQUE

BEEF SALPICÓN AND GRASSHOPPER TOSTADA

\$155

BEEF SALPICÓN IN ORANGE VINAIGRETTE WITH OREGANO, PEPPERS, CARROT, RED ONION AND JULIENNED LETTUCE ON ARRIERA TOSTADA WITH REFRIED BEANS, WALNUT AND MUSTARD SAUCE WITH AVOCADO AND GRASSHOPPERS.



FRIED FISH TACO

\$170

TEMPURA-FRIED FISH ON CORN TORTILLAS WITH REFRIED BEANS, PURPLE CABBAGE SALAD, BARRIO SAUCE (PICKLED PIQUÍN CHILE WITH GUAJILLO MARINADE), LIME AND RADISH.

ZARANDEADO OCTOPUS TOSTADA

\$115

OCTOPUS HEADS GOLDEN IN CITRUS BUTTER WITH CHILE POWDER AND PIMENTÓN DE LA VERA, GARLIC MAYONNAISE AND ZARANDEADO MARINADE WITH DRIED CHILES OVER REFRIED BEANS ON HALF ARRIERA TOSTADA FROM AMEALCO BY JUANITA NOLASCO (TRADITIONAL COOK).

CARRETEROS BARBACOA TACOS

\$125

BEEF BARBACOA ON HANDMADE CORN TORTILLAS WITH RANCH SAUCE, GRILLED ONION WITH DILL AND RASPBERRY GUACAMOLE.

TOSTADA DE PULPO ZARANDEADO



TOSTADA DE SALPICÓN DE RES Y CHAPULINES



TACO DE PESCADO FRITO

Salads



REGIONAL CHEESE SALAD

\$210

MIXED LETTUCE WITH SPINACH, MENNONITE CHEESE, PARMESAN, "DEL REBAÑO" CHEESES (QUERETARO CHEESES) WITH SEASONAL ATE, CANDIED PEANUTS AND RED WINE REDUCTION.



ROASTED BEETROOT AND SWEET POTATO SALAD

\$195

YELLOW AND PURPLE ROASTED BEETROOT AND SWEET POTATOES IN COAL OVEN WITH FINE JULIENNE SPINACH, ALFALFA SPROUTS, RASPBERRY VINAIGRETTE WITH APPLE AND MUSTARD AND AGAVE HONEY DRESSING



MILPA SALAD

\$180

QUELITES MIX WITH MIXED LETTUCE, SPINACH, SQUASH BLOSSOM, FRIED CACAHUAZINTLE CORN, CORN KERNELS, TENDER CORN, FRIED TORTILLA JULIENNE, CHERRY TOMATO DRESSED WITH HUITLACOCHÉ DRESSING AND CORN VINAIGRETTE (POZOLE STYLE).



SIERRA SALAD

\$180

QUELITES MIX WITH MIXED LETTUCE AND SPINACH, ARUGULA, CHERRY TOMATO, PUMPKIN SEEDS, CORN KERNELS, MUSHROOM AND CREMINI WITH ROASTED BEETROOT AND SWEET POTATO, ALFALFA SPROUTS WITH FRESH CHEESE DRESSING.

Soups

NORTHERN BEEF BROTH

\$110

BEEF STEW BROTH WITH VEGETABLES, CHICKPEA AND CORN WITH GARDEN GARNISH (CHOPPED ONION, CILANTRO AND SERRANO CHILE) AND LIME.



QUERETARO SOUP

\$120

TRADITIONAL QUERETARO GREEN FAVA BEAN SOUP WITH MEXICAN SAUCE AND NOPALES ACCOMPANIED BY CUBED PANELA CHEESE.

LAMB MOLE DE OLLA

\$205

HOUSE RECIPE WITH LAMB SHOULDER AND MIXED VEGETABLES WITH CHICKPEA, SERVED WITH GARDEN GARNISH AND LIME.

MUSHROOM CONSOMMÉ

\$135

MIXED MUSHROOMS, BUTTON, CREMINI, WHITE OYSTER AND SHIITAKE SAUTÉED WITH WHITE ONION AND GARLIC REDUCED WITH WHITE WINE.



ROASTED TOMATO CREAM

\$120

LOW-TEMPERATURE ROASTED TOMATOES WITH GOAT CHEESE CREAMED WITH BUTTER, ACCOMPANIED BY WHIPPED GOAT CHEESE CREAM, CROUTON AND ROASTED TOMATOES IN THEIR COOKING OIL



Pasta



QUELITES PESTO PASTA

\$190

SHORT PASTA WRAPPED IN CREAMY ROASTED TOMATO SAUCE WITH SAUTÉED SQUASH, RED ONION AND CHERRY TOMATO WITH QUELITES PESTO, QUELITES MIX AND PARMESAN CHEESE.



HUITLACOCHÉ CREAMY RICE

\$260

RICE CREAMED WITH BUTTER, WHITE WINE, HUITLACOCHÉ REDUCTION WITH STEWED BEEF AND MIXED CORN WITH PARMESAN CHEESE AND QUELITES.



AZTEC LASAGN

\$210

CORN MASA LASAGNA WITH POBLANO STRIPS IN CREAM, MENNONITE CHEESE SERVED WITH BEAN SAUCE, CHEESE SAUCE ACCOMPANIED BY QUELITES MIX WITH ITS DRESSING, RED ONION, CHERRY TOMATO AND PARMESAN CHEESE.

QUERETARO CHEESE MACARONI

\$190

SHORT PASTA WRAPPED IN CREAMY TOMATO SAUCE WITH MIXED MUSHROOMS SAUTÉED WITH GARLIC AND REGIONAL "DEL REBAÑO" CHEESES (LOCAL PRODUCER), WITH PARMESAN CHEESE.



Main Courses



DRY CHILE BBQ RIBS

\$325

COOKED AT LOW TEMPERATURE FOR 26 HOURS. ACCOMPANIED BY MASHED POTATOES AND GRILLED YELLOW CORN ESQUITES IN BUTTER.

GRILLED RIB EYE

\$550

IN COAL OVEN ACCOMPANIED BY VEGETABLES IN BLACK BUTTER WITH ROASTED POTATO.

PICAÑA IN CHILE ASH REDUCTION

\$465

CITRUS BUTTER ROASTED CHICKEN

\$325

ROASTED IN CITRUS BUTTER ACCOMPANIED BY VEGETABLES SAUTÉED IN BLACK BUTTER AND SLICED ROASTED POTATO.

BAJÍO BEEF TONGUE

\$350

COOKED AT LOW TEMPERATURE FOR 48 HOURS. SERVED IN ENCACAHUATADA SAUCE WITH QUELITES SALAD AND AYOCOTE (REGIONAL BEAN).

BEEF RIBS IN PEANUT AND SOY BBQ

\$655

BEEF RIBS COOKED AT LOW TEMPERATURE IN SOY SAUCE REDUCTION WITH PEANUT SERVED WITH GRILLED ESQUITES AND CAULIFLOWER PURÉE.



LENGUA DE RES BAJÍO



COSTILLAS



POLLITO ROSTIZADO



MEZCAL BEEF FILLET

\$690

VACUUM COOKED AND PASSED THROUGH COAL OVEN ACCOMPANIED BY MASHED POTATO WITH HABANERO CHILE AND EPAZOTE BÉARNAISE SAUCE AND AYOCOTE AND QUELITES SALAD

RIB EYE IN HUITLACOCHE DEMIGLACE

\$650

GRILLED RIB EYE WITH BEEF STOCK AND HUITLACOCHE REDUCTION SERVED WITH GRILLED ESQUITES WITH QUELITES MAYONNAISE AND SPINACH SAUTÉED WITH BACON AND GRILLED SPRING ONION



DUCK IN JAMAICA MOLE

\$390

WITH CARROT PÂTÉ, GRILLED ONION AND EDAMAME WITH AYOCOTES SAUTÉED IN BLACK BUTTER.

NOPAL TUNA

\$325

GRILLED TUNA MEDALLION WITH MIXED VEGETABLES SAUTÉED IN BLACK BUTTER, XOCONOSTLE MARINADE AND DEHYDRATED NOPAL.

GRILLED ZARANDEADO FILLET

\$375

IN ZARANDEADO-STYLE MARINADE ACCOMPANIED BY REFRIED BEANS.



FILETE DE RES AL MEZCAL



RIB EYE EN DEMIGLACE



PATO EN MOLE DE JAMAICA



FILETE ZARANDEADO

WILD BOAR IN PASILLA MULATO AND PLUM SAUCE

\$365

WILD BOAR COOKED AT LOW TEMPERATURE AND GRILLED OVER DRIED CHILE SAUCE PASILLA AND MULATO WITH RAISINS AND DRIED PLUM ACCOMPANIED BY HUAUZONTLES IN CURRY AND CARAMELIZED PASILLA CHILE.



GRILLED ROASTED OCTOPUS

\$405

WITH CITRUS BUTTER, CHILE POWDER, SPICY PIMENTÓN SERVED WITH GRILLED EGGPLANT PURÉE AND VEGETABLES SAUTÉED IN BLACK BUTTER.



BEER PORK SHANK

\$395

PORK SHANK COOKED AT LOW TEMPERATURE FOR 48 HOURS, SERVED WITH RANCH-STYLE CHICKPEA PURÉE, GUACAMOLE, PICKLED ONION AND RADISH ACCOMPANIED WITH CORN TORTILLAS.

FISH IN GREEN PIPIÁN

\$375

ACCOMPANIED BY PICKLED RADISH SALAD WITH RED ONION IN PONZU WITH SESAME.

JABALI EN SALSA DE PASILLA



PULPO ROSTIZADO



CHAMORRO A LA CERVEZA



PESCA EN PIPIAN VERDE



Desserts



ÓPERA **\$155**
WITH COFFE AND OAXAQUEÑO
CHOCOLATE.



CANOLIS **\$155**
FILLED WITH BLUE CHEESE AND RED
FRUIT AND CITRUS FERMENT.



**EXPERIENCIA
DE CHOCOLATE** **\$155**
MIX OF TEXTURES AND DIFFERENT
FLAVORS OF CHOCOLATES MIXED WITH
OTHER TYPES OF SPICES OR
PREPARATION METHODS



TARTELETA DE ATE **\$115**
TARTLET FILLED WITH APPLE WITH
HOUSE ATE AND BATHED IN
HOMEMADE GUAVA CAJETA.



**BALSAMIC
STRAWBERRY
PAVLOVA** **\$135**
COVERED WITH RUM CREAM
AND RED FRUITS WITH PEPPER.



TIRAMISU **\$155**
WITH CAFÉ DE OLLA AND
FRESH CHEESE CREAM WITH
CREAM AND OAXACAN
COFFEE AND CHOCOLATE

Postres



VOLOVAN DE MAZAPAN **\$115**

VOLOVÁN FILLED WITH MARZIPAN
CRÈME BRÛLÉE AND COVERED WITH
HOMEMADE DRUNKEN SAUCE.



LIMON MOJITO **\$155**

DON'T MISS IT!



PEAR PUFF PASTR **\$155**

WITH ROSEMARY AND RICOTTA ICE CREAM.



CREAMY CHEESE CAKE **\$155**

WITH SEASONAL FRUIT SAUCE.



CORN FLAN

WITH BRANDY CARAMEL.

\$155

Beverages

TOPO CHICO	\$45
PERRIER	\$80
MINERAL WATER	\$45
LEMONADE	\$45
ORANGEADE	\$45
SOFT DRINK	\$45
STA. MARÍA WATER	\$45
JUICE	\$55
PREPARED CLAMATO	\$60
SUMMER RED WINE GLASS	\$150
SUMMER RED WINE PITCHER	\$650

Coffee

AMERICANO	\$45
ESPRESSO	\$45
DOUBLE ESPRESSO	\$55
CAPPUCCINO/LATTE	\$60
WHITE CHOCOLATE	\$55
MEXICAN CHOCOLATE	\$55
LAVENDER COFFEE TONIC	\$70
MOCHA	\$70

Beer

CORONA / VICTORIA \$ 45

MODELO ESPECIAL / NEGRA MODELO\$ 50

STELLA ARTOIS\$ 60

CHELADA +\$5 CLAMATO +\$10



Mixology



CATRINA'S KISS

\$165

WHISKY WITH A TOUCH OF KIWI STRAWBERRY AND SPEARMINT SYRUP.

EL REY

\$150

MEZCAL WITH HOUSE-MADE TEPACHE WITH A TOUCH OF CHILI LIQUEUR AND A DARK BEER TOP

CATRINA SPRITZ

\$165

GIN, EUREKA LEMON JUICE AND PINEAPPLE, ACTIVATED CHARCOAL AND A TOP OF PROSECCO.

LA LLORONA

\$165

GINEBRA, STREGA, LICOR DE DAMIANA, OLEO DE MANZANA Y QUINA.

MEZCALITA PEACH/RED FRUITS/GUAVA/CUCUMBER KIWI

\$130

OJITOS NEGROS

\$165

TEQUILA, TRIPLE SEC, GRAPEFRUIT AND LIME JUICE, ACTIVATED CHARCOAL, AND COCONUT CREAM.

ST. GERMAIN COLLINS

\$165

GERMAIN ACCOMPANIED BY PINEAPPLE JUICE, EUREKA LEMON, AND WHISKEY.

PASSION PALOMA

\$165

LA PALOMA A TRAVES DE NUESTROS OJITOS.

MASTER COFFEE GROWER

\$165

THE HOUSE DIGESTIVE WITH MEZCAL AND PIXTLE.

BELY

\$165

TEQUILA, EXTRA DRY VERMOUTH, AND ROSEMARY SYRUP.

BLUE SEA

\$165

GIN, CITRUS JUICE, CURAÇAO, COCONUT CREAM, AND A SPLASH OF TONIC.

OFRENDA (POR TEMPORADA)

\$130

Mixología

SOUL

\$150

MEZCAL WITH TANGERINE JUICE, ROSEMARY, AND JAMAICA SALT

KING SUN

\$165

ST. GERMAIN, TEQUILA Y UN TOP DE QUINA.

AJOLOTE

\$150

MEZCAL WITH A HINT OF PINEAPPLE AND PEACH, EUREKA LEMON JUICE, AND RIMMED WITH HIMALAYAN SALT.

MULIX

\$150

MEZCAL WITH PASSION FRUIT, ORANGE, AND BLACK SALT.

XOLOITZCUINCLE

\$165

MEZCAL WITH HOUSE-MADE PITAHAYA PULP AND ACTIVATED CHARCOAL.

QUETZAL

\$165

MEZCAL WITH GREEN APPLE OIL, CUCUMBER, AND HIBISCUS SALT.

OPUNTIA

\$165

MEZCAL, HOUSE-MADE LIMONCELLO OIL, XOCONOSTLE TEPACHE, BIANCO VERMOUTH, AND CHOCOLATE BITTERS.



Wine

By Glass

LÁGRIMAS

VERDEJO

\$150

NICOLE

NEBBIOLO SANGRADO

\$150

TRES RAÍCES ENSAMBLE

CBS Y SYRAH

\$180

LABERINTO

BLEND (CBS, MERLOT, TEMPRANILLO)

\$180

MAGONI ORIGEN 43

AGLINICO/ SANGIOVESE/ MONTEPULCIANO / CBS

\$180

White

INEDITO

VERDEJO/ ALBARIÑO/ GEWÜRZTRAMINER/ VIOGNER

\$850

LÁGRIMAS

VERDEJO

\$850

LÁGRIMAS

CHARDONNAY

\$800

Rosé

NICOLE

NEBBIOLO SANGRADO

\$750

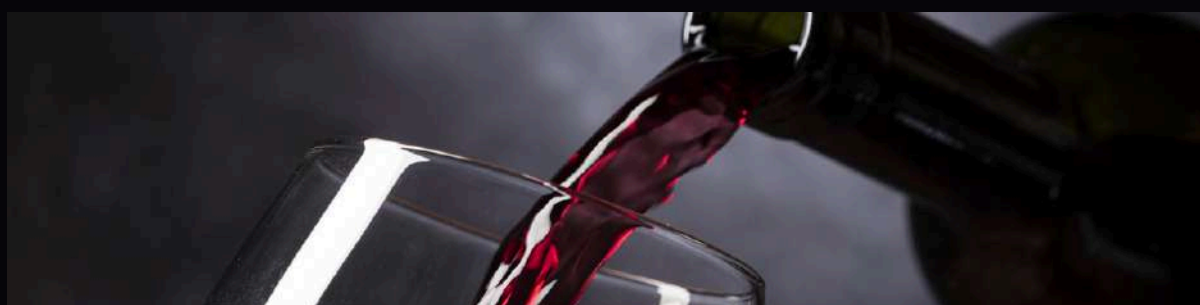
MAGONI ROSE

PINOT NOIR/ PINOT MEUNIER/ GRENACHE/ CBS

\$750

Red

LA CASONA CABERNET/ MERLOT	\$1,320
MEGACERO MERLOT/ SHIRAZ/ CABERNET SAUVIGNON	\$1,650
TRES RAÍCES ENSAMBLE MERLOT	\$1,320
TRES RAÍCES ENSAMBLE CBS Y SYRAH	\$800
TRES RAÍCES ENSAMBLE PINOT NOIR	\$1,050
INÉDITO ROBLE CARIGNAN/ MERLOT/ PRIMITIVO/ GRENACHE/ CABERNET SAUVIGNON	\$1,050
POZO DE LUNA ENSAMBLE CABERNET SAUVIGNON/ SYRAH/ MERLOT	\$850
LABERINTO BLEND (CBS, MERLOT, TEMPRANILLO)	\$800
CAVA QUINTANILLA SYRAH	\$960
CAVA QUINTANILLA BLEND (CBS Y MALBEC)	\$1,100
MAGONI ORIGEN 43 AGLINICO/ SANGIOVESE/ MONTEPULCIANO/ CBS	\$850
SURCO 2.7 CABERNET SANGIOVESE	\$850
ROGANTO NEBBIOLO	\$1,050
LAS ARCINAS MERLOT	\$950
LAS ARCINAS RESERVA CABERNET SAUVIGNON/ CABERNET FRANC	\$1,480





OJITOS NEGROS

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