

La Paloma Azul Menu

Address : Av. Popocatepetl 154, Portales Sur, Benito Juárez, 03300 Ciudad de México, CDMX, Mexico

Phone : +52 55 5688 5662

Opening times : 11:30 AM - 09:00 PM

Menu Tops

Curado de Pistache	\$
Curado de Piñón	\$
Pulque Blanco	\$
Curado de Mango	\$
Curado de Nuez	\$
Cacahuates Y Curados En la Paloma	\$
Curado de Jitomate	\$
Pulque de Nuez	\$
Curado de Guayaba	\$
Pulque de Mango	\$
Pulque Y Curado	\$
Pulque Guayaba	\$
Pulque Mango	\$
Pulque de Cempasuchil Muy Diferente En Sabor Pero Si Duda Muy Rico	\$
Curado Avena	\$
Dizque Curado de Pistache	\$
Salsa de Molcajete Picoso Y Guajes	\$
Guacamole En Las Palomas	\$
Taco de Chapulines Con Guacamole	\$
Curado de Apio Y Pistache	\$

At **La Paloma Azul**, the menu offers a delightful array of dishes and beverages that showcase traditional Mexican flavors with a creative twist. The standout items include a variety of **Curados**-infused alcoholic drinks with a unique, flavorful base. The **Curado de Pistache** and **Curado de Piñón** are must-tries, offering nutty, sweet flavors that complement the pulque base. For fruit lovers, the **Curado de Mango** and

Curado de Guayaba are refreshing, with the tropical sweetness balancing the earthy taste of pulque. The **Curado de Nuez** adds a richer, nutty depth, while the **Curado de Jitomate** introduces a tangy, savory variation.

The **Pulque Blanco** is another staple, served in its purest form, alongside a range of flavored pulques like the **Pulque de Nuez** and **Pulque de Mango**, which both stand out for their smoothness and distinctive flavors. For something truly unique, try the **Pulque de Cempasuchil**, a bold, marigold-infused pulque that offers a very different taste profile but is undeniably delicious.

Food offerings include **Taco de Chapulines con Guacamole**, where crispy grasshoppers are paired with creamy guacamole for a savory treat. The **Guacamole en las Palomas** is another highlight, with its fresh, zesty flavors making it the perfect accompaniment to any of the dishes. For an extra kick, the **Salsa de Molcajete Picoso y Guajes** is a spicy, flavorful sauce that enhances the bold flavors of the menu.

Other interesting options include **Curado Avena** and the curious **Dizque Curado de Pistache**, both of which are infused with distinctive ingredients, giving diners an intriguing experience. With a mix of traditional favorites and inventive flavors, **La Paloma Azul** ensures an unforgettable dining experience with each bite and sip.