

Don Artemio Menu

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Blvd. Venustiano Carranza 8550, Valle Hermoso, 25207 Saltillo,
Coah., Mexico

❖ Menu Tops

Wine	\$
Chile En Nogada Relleno de Cabrito Y Nueces de la Región	\$
Pastel de 3 Leches	\$
Enchiladas de Queso Queso	\$
Entradas	\$
El Famoso Chile Hojaldrado	\$
Tartar de Totoaba	\$
Botana	\$
Pastel de Tres Leches	\$
Mezcal de Agave Ojase Muy Bueno	\$
Pan de Elote Con Helado de Pulque	\$
Cortes de Carne	\$
Crema Quemada	\$
Cabrito Al Horno	\$
Requesón Y Totopos Para	\$
Sopes de Pulpo	\$
Sopa de Tortilla	\$
Chicharron	\$
Volcán de Cajeta	\$
Concha Vainilla Y Chocolate	\$

Don Artemio, located at Blvd. Venustiano Carranza 8550, Valle Hermoso, Saltillo, Coahuila, is a culinary treasure that beautifully marries traditional northern Mexican flavors with contemporary culinary artistry. The menu at Don Artemio is a

celebration of the rich gastronomic heritage of the region, offering a diverse array of dishes that cater to a variety of palates.

Appetizers and Small Plates

Start your culinary journey with some of Don Artemio's standout appetizers. The Nopalitos Fritos are a must-try-tender cactus fried with bacon, served with heirloom nixtamal tortillas, creating a delightful balance of textures and flavors. Another popular choice is the Ceviche Tatemado, featuring roasted white fish and octopus in a serrano vinaigrette, piquin salt, and charred avocado, offering a smoky and tangy profile. For a unique twist, the Chilitos Güeros Rellenos de Cabrito presents chiles stuffed with slow-cooked cabrito, delivering a rich and savory bite.

Seafood enthusiasts will appreciate the Mejillones en Salsa de Chipotle, where mussels are cooked in a creamy chipotle sauce, accompanied by homemade potato chips. The Tártara de Atún is another highlight, featuring fresh tuna tartare with avocado mousse and a bell pepper vinaigrette, served with house-made tostadas.

Main Courses

Don Artemio's main courses showcase the depth of northern Mexican cuisine. The Cabrito Braseado al Horno Lento en Salsa de Tomate is a slow-cooked cabrito in tomato jus, served with handmade heirloom blue corn tortillas, offering a tender and flavorful experience. For steak lovers, the Ribeye al Carbón is a charcoal-grilled ribeye, complemented by a creamy porcini sauce and camembert potato purée, creating a luxurious main dish.

The Costillas de Cabrito are another specialty, featuring slow-cooked confit cabrito ribs served with oregano-pickled red onion and fresh tomato and cabbage salad, accompanied by heirloom house-made blue corn tortillas. For a seafood option, the Chilean Sea Bass en Mole Negro presents seared sea bass topped with Oaxacan mole negro, seared plantain, and tomato herb rice, offering a harmonious blend of flavors.

Sides and Accompaniments

To complement your main course, Don Artemio offers a selection of sides. The Frijoles Puercos are a hearty choice, while the Camembert Potato Purée provides a creamy and rich accompaniment. The Handmade Heirloom Blue Corn Tortillas are a staple, perfect for scooping up the delicious sauces and salsas that accompany the dishes.

Desserts

No meal at Don Artemio is complete without indulging in their exquisite desserts. The Tres Leches del Desierto is a deconstructed version of the classic dessert,

featuring ammonite shell ice cream, offering a unique and delightful end to your meal. The Encuentro de Chocolate is a chocolate sphere cake filled with chocolate mousse, finished with a chocolate glaze and served with beet-ancho chile foam, providing a rich and decadent experience.

Beverages

Don Artemio's beverage selection is curated to enhance the dining experience. Their house-made mezcal, Ojasé, is an exquisite infusion of desert herbs, offering a distinct and aromatic profile. The cocktail menu features creative concoctions such as the La Güera Rodríguez, combining Banhez Mezcal Joven with pineapple, lime, and tamarind chipotle syrup, delivering a refreshing and smoky flavor.

Conclusion

Dining at Don Artemio is more than just a meal; it's an immersive experience that transports you to the heart of northern Mexico. With its thoughtfully crafted menu, attentive service, and inviting ambiance, Don Artemio stands as a testament to the rich culinary traditions of the region, offering guests a memorable and flavorful journey.