

# Antojitos Yucatecos Los Arcos

## Menu

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Liverpool 158, Juárez, Cuauhtémoc, 06600 Ciudad de México, CDMX,  
Mexico

### ❖ Menu Tops

Agua de Horchata	\$
Panuchos Con Cochinita Pibil Y Relleno Negro	\$
Tacos de Cochinita Pibil	\$
Chamorro Pibil	\$
Conchinita Pibil Tacos	\$
Panuchos Y Sopa de Lima	\$
Salsas	\$
Sopa de Lima Panuchos de Cochinita Y Agua de Ciruela Roja	\$
Sopa de Lima Y Panchos de Cochinita Pibill	\$
Panuchos Con Relleno Negro	\$
Sincronizados	\$
Agua de Chía Y Horchata	\$
Papadzules Cochinita	\$
Pan de Cazon	\$
Pechuga Pibil	\$
Deliciosos Salbutes	\$

Antojitos Yucatecos Los Arcos, located at Liverpool 158 in Mexico City's Zona Rosa, offers a delightful journey into the rich culinary traditions of the Yucatán Peninsula. This cozy eatery is renowned for its authentic Yucatecan dishes, prepared with passion and served in a warm, inviting atmosphere.

### ???? Traditional Soups

**Sopa de Lima:** A quintessential Yucatecan soup featuring a savory chicken broth infused with lime juice, accompanied by crispy tortilla strips and shredded chicken breast.

## Tacos

**Cochinita Pibil:** Slow-cooked pork marinated in achiote and citrus, offering a tender and flavorful bite.

**Pollo en Escabeche:** Pickled chicken with a tangy and slightly spicy profile.

**Salpicón de Res:** Shredded beef mixed with onions and herbs, delivering a fresh and zesty taste.

**Relleno Negro:** A rich turkey stew made with a dark, flavorful sauce.

## Panuchos & Salbutes

**Panuchos:** Three fried tortillas stuffed with black beans and topped with your choice of cochinita pibil, pollo en escabeche, salpicón de res, or relleno negro.

**Salbutes:** Similar to panuchos but without the bean filling, offering a lighter option with the same delicious toppings.

## Specialty Dishes

**Papadzules:** Soft corn tortillas filled with hard-boiled eggs and bathed in a rich pumpkin seed sauce.

**Pan de Cazón:** A layered dish featuring tortillas, seasoned shark meat, and tomato sauce, baked to perfection.

**Pechuga Pibil:** Chicken marinated in achiote and citrus, wrapped in banana leaves and slow-cooked, resulting in a moist and flavorful dish.

## Meats & Sides

**Manita en Pibil:** Pork feet marinated and slow-cooked in achiote, offering a unique and tender texture.

**Pollo en Pibil:** Chicken prepared in the traditional pibil style, delivering a deep, smoky flavor.

**Chamorro:** Pork shank slow-cooked to achieve a melt-in-your-mouth tenderness.

**Cochinita Pibil (1/4 portion):** A generous serving of the beloved slow-cooked pork, perfect for sharing.

**Huesitos en Pibil:** Pork bones marinated and slow-cooked, offering a flavorful and hearty option.

### ???? Sandwiches

**Torta de Cochinita:** A traditional sandwich filled with cochinita pibil, refried beans, avocado, and buttered bread, creating a satisfying and flavorful meal.

### ???? Beverages

**Agua de Horchata:** A refreshing rice-based drink flavored with cinnamon and vanilla.

**Agua de Ciruela Roja:** A sweet and tangy plum beverage, offering a unique taste experience.

**Sodas:** A selection of popular soft drinks, including Coca-Cola, Coca-Cola Zero, mineral water, and flavored Lulu drinks.

### Desserts

**Capirotada:** A traditional Mexican bread pudding made with cinnamon, raisins, and nuts.

**Duraznos en Almibar:** Sweetened peaches served with or without cream, providing a light and refreshing end to your meal.

**Pay de Elote:** A sweet corn pie that combines the natural sweetness of corn with a creamy texture.

**Flan Napolitano:** A rich and creamy caramel custard dessert, a classic favorite.

### Salsas & Extras

**Salsas:** A variety of salsas to complement your meal, including habanero with onion, habanero with arbol chili, and morita chili.

**Extras:** Refried beans and additional tortillas are available to enhance your dining experience.

Antojitos Yucatecos Los Arcos offers a delightful array of Yucatecan specialties, each prepared with care and authenticity. Whether you're a local resident or a visitor to Mexico City, a visit to this establishment promises a memorable culinary adventure.