

OTILIA

MENU

ADDRESS: Avenida 1ª Norte Poniente, 15A. Pte. Nte. 378 esquina, Moctezuma, 29030 Tuxtla Gutiérrez, Chis., Mexico

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MENU TOPS

TOSTADAS DE ATÚN	\$
POSTRE	\$
HAMBURGUESA FONDUE	\$
CHIAPAS	\$
TACOS DE CHAMORRO	\$
MACAROONS	\$
SALMON PLATE	\$
AGUACHILE DE RIB EYE	\$
PULPO A LAS BRASAS	\$
TUÉTANO CON PULPO	\$
TACOS DE PATO	\$
CHURROS CON CHOCOLATE	\$
VINO	\$
TARTA DE PERAS	\$
HAMBURGUESA DE RIB EYE	\$
HAMBURGUESA DE SHORT RIB	\$
CALAMARES	\$
SENSACIONES DE CHOCOLATE	\$
PECHUGA DE POLLO ROSTIZADA	\$
ENSALADA DE BETABEL	\$

Walking into **Otilia** on Avenida 1ª Norte Poniente 15A (Pte. Nte. 378 esquina, Col. Moctezuma, 29030 Tuxtla Gutiérrez, Chis., Mexico) is immediately welcoming - the atmosphere is warm, modern-but-comfortable, and you can tell from the design that they've poured effort into making the menu stand out. In this review I'll guide you through the "Otilia menu" from a diner's point of view, highlighting my favourite dishes and what makes the menu truly worth exploring.

From the start the menu strikes a balance between creative flair and comforting familiarity. Starters and share plates invite you to begin the meal with something bold yet accessible. For instance, the **Tostadas de Atún** are a must-order: crisp blue corn tostadas topped with fresh tuna, creamy goat cheese, mango chunks and chipotle-mayo - the combination of textures and flavours really shines on this dish. The presentation is smart and photogenic, but more importantly the taste delivers. I found this dish to be a wonderful introduction to how Otilia treats each plate as an experience.

Another starter highlight was the **Tuétano Con Pulpo** (bone marrow topped with roasted octopus) - rich, indulgent, and full of umami, the marrow provided that deep savoury note and the pulpo was grilled with just the right bite. It speaks to the kitchen's confidence: they're willing to pair unexpected ingredients and serve something both luxurious and playful.

Once you move into mains, the "Otilia menu" offers a variety of dishes that cater to seafood lovers, burger fans and those wanting a slightly elevated steak or meat-centric option. The **Pulpo a las Brasas** is another standout: tender octopus tentacles, charred just enough, served alongside sautéed vegetables and a bright sauce - it doesn't feel heavy despite its richness. The **Hamburguesa Fondue** was a fun twist: a smash-style burger on a brioche bun with melted cheese fondue, bacon marmalade and chipotle - comfort food with a gourmet edge. For steak lovers, the **Hamburguesa de Rib Eye** and **Hamburguesa de Short Rib** show that burgers here aren't just afterthoughts; they are carefully constructed and satisfyingly large.

If you prefer something lighter and fresh, Otilia does salads and ceviches with equal passion: the **Ensalada de Betabel** (beet salad) brought colour and crunch, while seafood options such as the **Aguachile de Rib Eye** (yes, rib eye in an aguachile style!), or **Tacos de Pato** (duck tacos) showed how playful and inventive the menu can be. The taco section, rather than just following the usual route, brings in duck, rib eye, and other "special" fillings that elevate the usual taco experience.

Desserts and drinks complete the "Otilia menu" nicely. A sweet finish with **Sensaciones de Chocolate** or **Churros con Chocolate**, and for those who enjoy a fine glass, the wine selection plays its part. The menu really feels like a full evening experience rather than just a casual bite.

What makes the menu special at Otilia is how each dish feels thoughtful - not over-fussy, but curated. The flavours reflect both local meaning (in Chiapas) and international technique, so you might see something like salmon done elegantly, or ribs with high-quality finish. Guests have commented that pieces like the beet carpaccio and grilled octopus show how Otilia "takes familiar ingredients and elevates them to new culinary heights".

In summarising: the "Otilia menu" offers a well-rounded journey. Start with standout appetizers like the Atún tostadas, move into bold mains whether you favour grilled octopus, a gourmet burger or a creative taco, and finish sweet with something like the chocolate dessert and a fine drink. The service makes a difference - staff are attentive, guiding you through the menu annotations and ensuring your experience flows smoothly.

If I were to pick top three must-try dishes from the menu, they would be:

Tostadas de Atún - the perfect starter that already signals the kitchen's creativity.

Pulpo a las Brasas - a main that delivers texture, flavour and that grill-char quality.

Hamburguesa Fondue (or the Rib Eye burger) - for those who want something satisfying and smart.

In conclusion, if you find yourself in Tuxtla Gutiérrez and looking for a dining experience that goes beyond standard fare, the menu at Otilia offers variety, quality, and that friendly, relaxed yet sophisticated ambiance you hope for. It's the kind of place you can go for a special evening out, treat yourself, or bring friends and try a few different plates to share.