

MARÍA Y SU BICI

MENU

ADDRESS: C. 5 de Mayo 91, Centro, 76000 Santiago de Querétaro, Qro., Mexico PHONE: +52 442 214 1403

MENU TOPS

MEMELA TOPPED WITH OAXACAN CHEESE	\$
GUACAMOLE CON CHAPULINES	\$
MEZCAL CAMPIÑA	\$
FRIJOLES	\$
AGUA DE HORCHATA	\$
MEZCAL ARTESANAL DE PECHUGA	\$
CALDO DE PIEDRA	\$
PARA UN TACO DE CHAPULINES	\$
TLAYUDA DE DOS CARNES	\$
CHILE EN NOGADA	\$
JARRA DE AGUA	\$
MEZCALITO	\$
MEZCAL DE PECHUGA	\$
AGUA DE LIMA	\$
SALSAS	\$
CHILAQUILES	\$
PULQUE DE FRESA	\$

At María y Su Bici, located at Calle 5 de Mayo 91 in the heart of Santiago de Querétaro, the menu is a vibrant tapestry of Oaxacan and Yucatecan flavors, offering a delightful culinary journey through Mexico's rich gastronomic heritage. The restaurant's ambiance is warm and inviting, with dishes often served on natural materials like coconut, enhancing the earthy and authentic experience.

Appetizers and Small Plates

Start your meal with the Hormiguero de Chicatanas, a unique dish featuring flying ants from the coast, served with a traditional salsa and totopos. For a more familiar yet equally delightful option, the Guacamole con Chapulines combines creamy guacamole with crunchy grasshoppers, offering a perfect blend of textures and flavors. The Tacos de 3 Moles Oaxaqueños provide a trio of tacos filled with chicken and topped with different moles-green, yellow, and black-showcasing the depth and complexity of Oaxacan sauces.

Main Courses

The Tlayuda Alebrijes is a standout, a large tortilla topped with mole negro, refried beans, avocado, and a mix of chapulines (grasshoppers), chicatana (flying ants), and maguey worms, offering a bold and authentic taste of Oaxaca. For those seeking a more traditional option, the Tlayuda Mixta combines tasajo (beef), cecina (pork), and chorizo, providing a hearty and satisfying meal. The Chile Pasilla con Quesillo features a pasilla chili stuffed with Oaxacan cheese, delivering a smoky and rich flavor profile.

Soups and Stews

María y Su Bici offers a variety of traditional soups and stews. The Caldo de Piedra is a must-try, a unique dish where hot stones are placed in a broth of fish and shrimp, cooking the ingredients at the table. Another notable option is the Pozole Mixteco con Mole Negro, a hearty soup made with hominy and pork, enriched with a deep, flavorful black mole.

Regional Specialties

The restaurant also features regional specialties from both Oaxaca and Yucatán. The Panuchos al Pibil are tortillas topped with refried black beans and cochinita pibil, a slow-cooked pork dish, offering a delightful combination of flavors. The Chamorro al Pibil presents tender pork shank marinated in achiote and wrapped in banana leaves, delivering a succulent and aromatic dish.

Salads and Sides

For a lighter option, the Ensalada María y Su Bici combines spinach, lettuce, cucumber, fruits, and Oaxacan cheese, tossed in a refreshing dressing. The Verdolagas con Espinazo features purslane cooked with pork spine in a green sauce, offering a flavorful and nutritious side dish.

Desserts

Conclude your meal with traditional Oaxacan desserts. The Nicuatole is a sweet pudding made from corn and flavored with cinnamon, providing a comforting end to your dining experience. The Postre María combines goat cheese balls with chapulines, ate (a sweet fruit paste), and orange segments, offering a unique and delightful flavor combination.

Beverages

To accompany your meal, María y Su Bici offers a selection of beverages, including traditional Oaxacan drinks like Tejate, a fermented beverage made from corn and cacao, and Horchata, a sweet rice-based drink. For those seeking something stronger, the restaurant boasts an impressive collection of mezcals, showcasing the diverse flavors of this iconic Mexican spirit.

Conclusion

María y Su Bici is more than just a restaurant; it's a celebration of Mexican culinary traditions. With its diverse menu, featuring dishes from Oaxaca and Yucatán, the restaurant offers an authentic and

memorable dining experience. Whether you're a local resident or a visitor to Santiago de Querétaro, a meal at María y Su Bici promises to be a delightful journey through Mexico's rich gastronomic landscape.