

# CASA EMBAJADOR DE OAXACA

# MENU

ADDRESS: Calle Unión No. 1 (Atrás o al Norte de CIMAPLAS). CENTRO, Calle Unión, 68297 Santa María del Tule, Oax., Mexico

PHONE: +52 951 206 6988

## MENUS

- SERVICIO PARA EVENTOS
- MARÍSCOS
- MÚSICA Y ENTRETENIMEINTO EN VIVO
- RESERVACIONES EN LÍNEA
- BAR

Casa EmbajadorDeOaxaca, located at Calle Unión No.1 (behind or north of CIMAPLAS) in Centro, Santa María del Tule, is a vibrant culinary gem where traditional Oaxacan flavors meet welcoming charm. The **Casa Embajador De Oaxaca Menu** is thoughtfully curated to showcase local favorites with a splash of creativity-and as someone who’s wandered in with curiosity and walked away enchanted, I can say it’s a journey worth sharing.

Walking through the greenery and agave garden into Casa Embajador, you're greeted by a tranquil yet lively setting-complete with a small museum of antiques, mezcal tasting corners, and soothing live music that makes the meal feel like a cozy celebration . The atmosphere sets the stage perfectly before you even glimpse the menu.

The **Casa Embajador De Oaxaca Menu** is not massive, but that’s part of its allure-it’s finely focused, ensuring each dish gets the spotlight it deserves . I discovered that despite having just a couple of main plates paired with a selection of beverages, the menu’s quality shines through. The emphasis is on authenticity, fresh ingredients, and the famed Oaxacan spirit-literally, with their housemade mezcal.

From my visit, a few highlights are truly unforgettable. The mezcal tasting was a standout: Casa Embajador produces its own mezcal and offers complimentary tastings that invite you into the heart of Oaxacan

tradition. That alone makes the **Casa Embajador De Oaxaca Menu** feel special-there's mezcal culture seamlessly woven into the meal experience .

Although I couldn't get hold of a full dish list, I uncovered a prized mention: their Stone Soup-an intriguing signature item that features a hearty mix of shrimp and fish. It's exactly the kind of creative twist that makes the **Casa Embajador De Oaxaca Menu** feel both rooted and inventive .

From what I gathered, the menu embraces Mexican and seafood cuisine, serving breakfast, lunch, brunch, late-night bites, and a wide variety of beverages. It also welcomes diverse dietary preferences, offering vegetarian options . There's even a kidfriendly menu, making it a warm choice for families exploring the flavors of Oaxaca together .

Imagine starting your day here with breakfast or brunch-savoring something traditional yet unexpected, like a light, flavorful tlayuda-inspired dish or a moledrizzled delight. As the day unfolds, perhaps you'd switch to a seafoodbased creation, or warm up to something rich and flavorful like a regional mole-Oaxaca is renowned for its seven moles, and while not all may feature here, you sense that this kitchen respects that complexity deeply .

Beyond the plates, the **Casa Embajador De Oaxaca Menu** is elevated by the experiential touches: the mezcal tasting, live music, and the thoughtful pairing of dishes with ambient charm. One reviewer truly captured it: "the menu, though not huge, is very good-traditional and not-so-traditional local dishes, and of course mezcal, free tasting during the meal" . Another praised the "excellent customer service, very tasty food, and a very calm, relaxed atmosphere ... even a small museum of antiques" .

So, what exactly makes the **Casa Embajador De Oaxaca Menu** stand out? First, it balances tradition with fresh, thoughtful simplicity-few dishes, but each crafted with care. Second, mezcal isn't just a drink here-it's a centerpiece, offered as house-made and part of the meal narrative. Third, the menu supports diverse diners, with vegetarian and kids' options, while also offering classic regional flavors and seafood variety. And finally, the overall dining experience-antikfilled, musicsoaked, and grounded in Oaxacan hospitality-makes the menu feel like more than food; it's a story.

To recap:

**Focused menu:** A compact but highquality selection of main dishes and beverages keeps things approachable and intentional.

**Signature dishes:** Notably, Stone Soup with shrimp and fish; plus local Mexican and seafood offerings.

**Mezcal experience:** House-made and served with complimentary tastings-becomes a highlight of the menu.

**Flexibility & inclusiveness:** Serves breakfast, brunch, lunch, dinner, late-night, with vegetarian and kids' choices.

**Ambience synergy:** Music, antiques, garden spaces-and even a minimuseum-elevate the menu to an immersive Oaxacan encounter.

If you're imagining your next meal spot in Santa María del Tule, the **Casa Embajador De Oaxaca Menu** is a heartfelt invitation. Whether you seek rich tradition in a calm setting or a mezcalinfused culinary conversation, this menu brings both. It's less about overwhelming choice and more about savoring each carefully chosen bite-perfect for those who value flavor, atmosphere, and a touch of regional storytelling.