



MOOGOÑE

COCINA DE ÉPOCA

Lunch- Dinner

MENÚ



In the lands of San Juan Guichicovi, where the Isthmus of Tehuantepec becomes jungle and wind, the Mixe (Ayuuk) voice is born: Moog (corn) and Ñe (water). This is the heartbeat of Mogoñé, an ancient railway station that today, with the passing of the Interoceanic Train, comes back to life.

Chef Diego García's proposal, rooted in Oaxaca's Central Valleys, pays tribute to Oaxacan cuisine with a contemporary approach, highlighting the Isthmus region through local ingredients and traditional techniques. The menu ranges from iconic street foods to deeply complex dishes such as moles, seafood, and heritage preparations.

Each creation is conceived as an expression of place—where product, seasonality, and culinary memory come together in an experience that balances tradition and creativity.



Oaxaca de Juárez, Oaxaca

From the Oaxacan Table (To share)

Crispy Tasajo (Dried Beef)

Crispy shredded Oaxacan tasajo (cured beef), served over bean purée with chorizo, guacamole, and tortillas.

\$240

Garnachas istmeñas (3)

Fried corn discs topped with shredded beef, house sauce, pickled cabbage, and Isthmus cheese.

\$130

Barbacoa Memelitas (2)

Thick corn masa cakes with pork lard, beans, and fresh cheese, topped with traditional red beef barbacoa and pickled onions.

\$150

Tetela with Ejutla Sausage

Hand-pressed triangular corn masa filled with beans and cheese, topped with traditional Ejutla-style beef sausage, avocado cream, and pickled onions.

\$250

Plantain Balls Stuffed with Isthmus Stew

Sweet plantain stuffed with beef stew, fruits, and mild dried chiles, served with manchamanteles-style mole with guava.

\$230

Stone Soup

Shrimp, fish, mushrooms, rice noodles, tomato, and epazote; cooked tableside with hot stones using an ancestral technique from San Felipe Usila.

\$340

Passion Fruit Ceviche

Catch of the day with passion fruit, green apple, red onion, cucumber, lime, cilantro oil, and habanero tiger's milk. Served with tostadas.

\$340

Green Aguachile

Shrimp in lime and house green sauce, with cucumber and red onion; topped with crispy tasajo, avocado cream, and fresh water chile slices.

\$390

Dishes meant for sharing while exploring the flavors of Oaxaca.

All our dishes are made to order. We appreciate your patience and understanding.



House Specialties

Slow-Cooked Pork Shank (Chamorro Confit)

Slow-braised pork shank with a mezcal-infused pasilla chili sauce and traditional ferments; served with Isthmus-style purée, glazed carrots, and verdolagas (purslane).

\$390

Stuffed Chicken Breast with Wild Mushrooms & Coloradito Mole

Chicken breast stuffed with squash blossom and ricotta, breaded with dried wild mushrooms; served with house-made coloradito mole, vegetable tempura, and creamy risotto with Oaxacan cheese.

\$390

Black Mole

House black mole served with sweet plantain purée and rice spheres.

Rib Eye (300g)
\$650

Short Rib (300g)
\$690

Fettuccine with Chepil & Shrimp

Fresh pasta in a creamy chepil herb sauce with bacon; grilled shrimp with hoja santa butter, finished with Parmesan and aged goat cheese.

\$450

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Desserts

Sweet Corn Cake

Made with tender heirloom corn and butter, served over pastry cream, vanilla crumble, and raspberries.

\$120

French Toast

House-made brioche with bean cajeta (caramel), strawberries, agave honey, and house-made vanilla ice cream.

\$120

Chocolate Ice Cream

House-made, served with cacao crumble.

\$70

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