



MOOGOÑĒ

COCINA DE ÉPOCA

Lunch · Dinner

MENU



In the lands of San Juan Guichicovi, where the Isthmus of Tehuantepec becomes jungle and wind, the Mixe voice (Ayuuk) is born: Moog (corn) and Ñe (water). This is the pulse of Mogoñe, an ancient railway station that today, with the passage of the Interocean Train, recovers its heartbeat.

Chef Diego García's gastronomic proposal, originally from Oaxaca's Central Valleys, pays homage to Oaxacan cuisine through a contemporary lens, with special emphasis on the Isthmus of Tehuantepec. Using local ingredients and traditional techniques, the menu ranges from emblematic appetizers to more profound dishes such as moles, seafood and preparations of remarkable complexity and identity.

Each creation is conceived as an expression of the land, where product, seasonality and culinary memory converge in an experience that balances tradition and creativity, evoking the authentic flavors of Oaxaca from a contemporary perspective.



Oaxaca de Juárez, Oaxaca

DISHES TO SHARE

Tetela with Suckling Pig

A traditional dish from Oaxaca's Mixteca region: nixtamalized corn triangle filled with beans and quesillo, served with Mixe pasilla sauce, suckling pig, house-made crispy pork skin, avocado cream and pickled onion.

\$220

Estofado de Fiestas (3)

A festive specialty from Oaxaca's Isthmus region, traditionally prepared for local celebrations: tender beef cooked with apple, plantain and pineapple, offering distinctive sweet notes.

\$190

Gorditas Istmeñas (4)

A refined reinterpretation of the Isthmus region's most iconic snack, the garnacha: beef with mild Isthmian sauce, finished with candied corn, pickled cabbage and dried cheese cream.

\$160

Tlayudita with Shrimp

A beloved Oaxacan staple: crisp corn tortilla layered with refried beans, butter-poached shrimp, chintextle adobo, smoked quesillo, pickled cabbage, milpero tomato, chintextle mayonnaise and pumpkin seeds.

\$240

Fresh Tuna Tostaditas (2)

Small fresh tuna tostadas cured in a glazed chile costeño macha sauce, featuring Oaxaca's native coastal chile and one of its signature ingredients, with sesame, passion fruit and agave honey; served with avocado cream, crispy rice and fried leeks.

\$180



HOUSE SPECIALTIES

Tasajo Oreado Tacos (2)

Corn tortilla, beans, chorizo, avocado cream, locally sourced beef tasajo, thinly sliced, salted and traditionally air-dried, and quesillo spheres.

\$180

Memelitas of Tongue and Tripe (2)

Corn base, pork lard, beans, quesillo, beef tongue and delicately crisped beef tripe, prepared chicharrón-style.

\$180

Pickled Mango Ceviche

An elegant Mexican-style ceviche of fresh catch gently cured in citrus leche de tigre and served chilled with pickled mango gel, avocado, cucumber, red onion, cilantro oil, crispy onion and cilantro sprouts.

\$340

Green Aguachile with Shrimp

Mexican-style green aguachile: shrimp marinated in lime juice and water chile, with cucumber, onion, dried beef chicharrón, quesillo textures and avocado cream; served with a fried tlayuda.

\$390

Black Aguachile with Shrimp and Octopus

Mexican-style black aguachile: shrimp and octopus chicharrón marinated in lime juice and house-made black chile oil, with cucumber, red onion, grilled cucumber and chichilo mole ash; served with an Isthmian totopo.

\$480

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



HOUSE SPECIALTIES

Pollo Fungi

Chicken breast stuffed with ricotta and squash blossom, coated in crispy dehydrated wild mushrooms, served over house coloradito mole with candied mushrooms and risotto with smoked quesillo.

\$390

Fettuccine with Chepil and Shrimp

Creamy chepil and white-wine sauce with aged goat cheese and Parmesan, served with crispy shrimp.

\$430

Pork Belly with Borracha Sauce

Borracha sauce with mezcal and traditional ferments, served with an Isthmian-style purée and confit pork belly.

\$380

Caldo de Piedra

Originating in San Felipe Usila, in Oaxaca's Chinantla region, Caldo de Piedra is an ancestral tradition historically prepared by men as a symbol of gratitude and respect toward women. Fish, seafood, chile and herbs are cooked instantly with glowing river stones in a ritual where sharing the dish means welcoming the diner as part of the family. Today, it is recognized as Intangible Cultural Heritage of the State of Oaxaca, and at Moogoñe we offer our version:

Red

Oaxacan Mixe pasilla, shrimp, fresh catch, scallop, epazote, tomato, carrot, baby potato and vermicelli.

\$420

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DESSERTS

Corn Cake

House-made corn cake served with a delicate requesón anglaise, vanilla and chocolate crumble, and red berries.

\$170

French Toast

Made with homemade brioche, bean cajeta, mezontle ice cream, agave honey, cacao nib crumble and strawberries.

\$195

House-made ice creams:

Chocolate

Traditional Oaxacan style

Vanilla

Natural vanilla bean

Mezontle

Roasted maguey heart

Served with crumble and red berries.

\$120

