

DON ARTEMIO®

MEXICAN HERITAGE



DON ARTEMIO IS A CONCEPT INSPIRED BY SALTILLO



Our brand name, proposed by Armando Fuentes Aguirre “Catón”, the city’s official historian, honors a great Saltillense: Artemio de Valle Arizpe. Don Artemio loved fine dining and enjoyed good wines. He was a true gourmand, as well as a diplomat, writer, and author of more than 50 books, many of them being historical novels about lifestyles through different regions in Mexico, where the food from different periods of Mexican history are highlighted.

The architectural design is inspired by the old houses of Saltillo, typically made with clay bricks. The room you're sitting in is made with 20,387 clay bricks made by Saltillo’s local brickmakers. It also incorporates pieces representing the “telar,” a weaving loom used in the handcrafted process of making a traditional Sarape.

Our menu incorporates ingredients of northeastern Mexico such as kid goat; nopales, a desert cactus.

Back home we dry-age meats from local farms and have an exclusive wine cellar from Coahuila, as well as a large collection of Mexican wines.

PARA COMPARTIR

Nopalitos Fritos **GF / PV**

Fried tender cactus unique tacos with a touch of bacon, accompanied with heirloom maiz nixtamal tortillas. \$20

Ceviche Tatemado **GF**

Roasted ceviche, cured white fish, octopus, jalapeño ceviche, cilantro oil, piquin salt, charred avocado. \$25

Chilitos Güeros Rellenos de Cabrito **GF**

Chiles güeros stuffed with confit cabrito. \$21

Enchiladas Queso Queso **V**

Homemade artisanal tamarind mole, queso fresco, goat cheese, topped with ajonjoli and crema, potatoes in a slow cooked spicy tomato sauce. \$24

Cazuela de Chorizo

House-made chorizo, bruléé panela cheese, oregano pickled onion, served with house-made tortillas. \$20

Mejillones en Salsa de Chipotle

Mussels cooked in a creamy chipotle sauce, leeks, with homemade potato slices. \$26

Tacos de Lengua **GF**

Overnight braised beef tongue, sautéed in salsa verde, tequila cured tomato, onion and cilantro. \$21

Guacamole **GF / V**

Accompanied with heirloom maiz nixtamal tortillas. \$18

Add on:

- Chapulines \$12

- Chicharrón de rib eye \$10

Totopos **GF / V**

Fried tortilla chips, cured nopales, mexican requesón, serrano salsa, red salsa. \$9

Tártara de Atún **GF**

Tuna, avocado mousse, mexican tapenade, bell pepper vinaigrette. \$29

SOPAS Y ENSALADAS

Corazón de Alcachofa en Mole Negro **V**

Confited artichoke heart, zucchini and black mole made in house. \$19

Ensalada de Espinaca Baby con Aguacate **GF / PV**

Baby spinach, bacon bits, avocado, shredded parmesan, dressed with an ancho balsamic reduction. \$14

Sopa Tarasca **GF / V**

Michoacán based soup, fried mini tortillas, queso fresco, diced avocado, table side pour of a slow cooked tomato pasilla soup. \$12

- Add chicken \$6

Ensalada de Palmito **GF / V**

Grilled heart of palms, panela cheese, tomato, avocado, peanut chili vinaigrette. \$19



*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have allergies, please alert us as not all ingredients are listed. Some items will have limited availability.

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PLATOS FUERTES

El Famoso “Chile Hojaldrado” **V**

Cream cheese pecan stuffed poblano chile wrapped in puff pastry, over tomato sauce. \$29

Chilean Sea Bass en Mole Negro

Seared sea bass, in a oaxacan mole negro, sliced seared plantain, tomato herb rice. \$52

Cabrito Braseado al Horno Lento en

Salsa de Tomate **GF**

Slow cooked oven braised cabrito, tomato sauce, purple cabbage salad, oregano pickled red onion. \$49

Salmon en pipián verde y frijoles puercos **GF**

Fresh salmon sauté, refried beans, fresh salad. \$42

Costillas de Cabrito **GF**

Fried tender cabrito ribs, oregano pickled red onion, tomato and cabbage salad. \$49

DE LA PARRILLA

Rib Eye al Carbón 18 oz **GF**

Grilled ribeye, creamy porcini sauce, camembert potato pureé, betabel pave. \$82

Filete de Res Asado 8 oz **GF**

Broiled fillet mignon on chipotle sauce, ancho-pasilla herb black bean pureé, grilled calabacita and baby carrot. \$54

IN-HOUSE DRY AGED

USDA Prime Tomahawk **GF**

29 days in-house dry aged tomahawk
35 oz \$185
42 oz \$220

Rosewood Ranch New York Wagyu **GF**

17 days, dry aged in-house 14 oz New York Wagyu \$89

SIDES

Frijoles Puercos \$13 **GF**

Black Bean Pureé \$12 **GF**

Tomato Herb Rice \$11 **GF/V**

Camembert Potato Pureé \$13 **GF/V**

Grilled Calabacita and Baby Carrot \$12 **GF/V**

Heirloom Maiz Nixtamal Tortillas \$10 **GF/V**

LOS POSTRES

Tres Leches del Desierto

Deconstructed tres leches dessert, amonite shell ice cream. \$16

Fresas con Crema

Mexican vanilla bean cream, berries, berry foam, tulip cookie chunks, couli. \$14



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