

DON ARTEMIO®

FORT WORTH

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 wine. He was a true gourmand, as well as a diplomat, writer, and author of more than 50 books—many of them historical novels that explore lifestyles across different regions of Mexico, often highlighting the foods of various periods in the country’s history.

The architectural design is inspired by the old houses of Saltillo, traditionally built with clay bricks. The room you are sitting in was constructed using 20,387 clay bricks made by local Saltillo brickmakers. The space also incorporates elements inspired by the telar, a weaving loom used in the handcrafted production of the traditional sarape.

Our menu highlights ingredients from northeastern Mexico, such as kid goat and nopales, the desert cactus. In Saltillo, we dry-age meats from local farms and maintain an exclusive wine cellar focused on wines from Coahuila, alongside a broad collection of Mexican wines.

Para Compartir

Nopalitos Fritos **GF/PV**

Unique, tender-fried cactus tossed with bacon, served with handmade heirloom blue corn tortillas to make tacos. 26

Ceviche Tatemado **GF**

Texas red fish and octopus in serrano vinaigrette, piquín salt and charred avocado. 27

Chilitos Güeros Rellenos de Cabrito

Chiles güeros stuffed with slow-cooked cabrito confit, pasilla vinaigrette, caramelized onion. 26

Enchiladas Queso Queso **GF/PV**

Deep fried enchiladas, stuffed with queso fresco and goat cheese, topped with housemade artisan tamarind mole, sesame seeds, cream, potatoes in a slow spicy tomato sauce. 26

Cazuela de Chorizo **GF**

Housemade chorizo, bruleé panela cheese, oregano pickled onion, served with handmade heirloom blue corn tortillas. To make tacos. 26

Mejillones en Salsa de Chipotle **GF**

Mussels cooked in a creamy chipotle sauce, leeks, with housemade potato chips. 29

Tacos de Lengua **GF**

Overnight-braised beef tongue, sautéed in tomatillo sauce, tequila cured tomato, onion and cilantro. 26

Tacos de Chorizo **GF**

Housemade dry-age chorizo, charred panela cheese, sliced avocado, serrano aioli, ranchera sauce served over our handmade heirloom blue corn tortillas. 25

Guacamole **GF**

Served with handmade heirloom blue corn tortillas, pico de gallo. 23

Add on:

- Chapulines 16
- Chicharrón de Ribeye 14

Totopos **GF/V**

Housemade tortilla chips, cured nopales, Mexican requesón, serrano sauce, red sauce. 9

Tártara de Atún **GF**

#1 Tuna, avocado mousse, Mexican tapenade, bell pepper vinaigrette, housemade tostadas, serrano, radish. 29

V - Vegetarian

PV - Possibly Vegetarian

GF- Gluten Free

*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.

3268 W 7th St. Fort Worth, TX. (817) 470-1439

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Sopas y Ensaladas

Sopa Tarasca GF
Slow cooked Michoacán style tomato pasilla soup, poured tableside over fried tortilla strips, queso fresco, zucchini, carrots, diced avocado. 17
- Add chicken. 8

Corazón de Alcachofa en Mole Negro PV
Butter confit artichoke heart, zucchini, topped with housemade Oaxacan mole negro. 29

Ensalada de Espinaca Baby con Aguacate GF/PV
Baby spinach, bacon bits, avocado, shaved parmesan, dressed with an ancho balsamic reduction. 19

Ensalada de Palmito GF/V
Grilled hearts of palm, panela cheese, tomato, avocado, peanut chili vinaigrette. 25

Platos Fuertes

El Famoso “Chile Hojaldrado” V
Cream cheese and pecan stuffed poblano chile wrapped in puff pastry, over housemade tomato sauce. 39

Chilean Sea Bass en Mole Negro GF
Seared Sea Bass, topped with Oaxacan mole negro, sliced fried plantain, tomato-herb rice. 64

Codorniz en Mole Poblano
Texas Quail stuffed with a creamy pecan almond rice, housemade poblano mole, oven roasted potatoes, queso fresco, toasted pumpkin seeds. 48

Salmón en Pipián Verde y Frijoles Puercos GF
Fresh sautéed Norwegian salmon, in housemade green pipián mole, refried beans, fresh salad. 48

Cabrito Braseado al Horno Lento en Salsa de Tomate GF
Slow-cooked cabrito, tomato, jus, cabbage and tomato salad, oregano pickled red onion, served with handmade heirloom blue corn tortillas. 59

Costillas de Cabrito *Limited availability GF
Slow-cooked confit cabrito ribs, oregano pickled red onion, fresh tomato and cabbage salad served with handmade heirloom blue corn tortillas to make tacos. 56

De la Parrilla

Ribeye al Carbón 16 oz GF
Ribeye, creamy porcini sauce, camembert potato purée, thousand layer beets. 93

Filete de Res Asado 7 oz GF
Filet mignon on ancho -pasilla herbed black bean purée, chipotle sauce, grilled calabacita and baby carrot. 64

*All of our steaks are cooked in charcoal

Vaca Vieja GF
Japanese Wagyu Striploin. Spanish tradition inspired. (By the oz, 6 oz min.) MP

In-House Dry Aged

Prime Tomahawk GF
29 days in-house dry-aged Tomahawk with two family style sides.
35 oz 210
42 oz 252
48 oz 288 *Limited availability on sizes

Rosewood Ranch Texas Wagyu Striploin GF
17 days in-house dry-aged 12 oz Texas Wagyu Striploin. 119

Sides

Frijoles Puercos. 15 **GF**
Black Bean Purée. 15 **GF**
Tomato-Herb Rice. 13 **GF**
Camembert Potato Puree. 18 **GF**
Grilled Zucchini and Baby Carrot. 16 **GF/V**
Handmade Heirloom Blue Corn Tortillas. 10 **GF/V**

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