

ASK FOR THE DINNER SPECIAL

Ask to the head waiter for the vegan and the vegetarian options

PLEASE DO COMMUNICATE TO THE MANAGER IN TURN ANY ALLERGY OR FOOD RESTRICTION YOU MIGHT HAVE

STARTERS:



Corn chips and "pico de gallo" sauce with or without serrano chili	\$44.00
Guacamole, served with "sopero" style cheese with or without serrano chili	\$108.00
Tacos (3) of sauteed shrimps with "Oaxaca" style cheese, sour cream, onion, "epazote" and xcatic chili	\$116.00
Tacos (3) of chicken breast marinated in "morita" chili sauce sauteed with onion and coriander	\$108.00
Dobladas (3) stuffed with grill fish fillet, refried beans, onion, coriander and "serrano" chili	\$126.00
Nopal cactus salad with fresh onion, tomato, coriander, "panela" cheese, oregano and roasted "chile de arbol" oil	\$96.00
Baked "panela" cheese with olive oil and oregano, served with cherry tomato with garlic	\$96.00
Tostadas (2) of grilled tuna steak with a sesame seed crust, fried leek and coriander dressing	\$126.00
Sikil p'ak (roasted pumpkin seeds and tomato dip) with roasted "xcatic" chili, chives and fried yucca chips	\$96.00
"Ancho" chili (2) stuffed with pistachios, sauteed shrimps, cream cheese, over red tomato sauce with grilled fresh pineapple (mango in season)	\$126.00
Tostadas (2) of grilled tuna steak with "mulato" chili sauce, over yam puree with jicama, fresh coriander, avocado and sprouts	\$126.00

SOUPS Y CREAMS:

Lentil soup with tomato, turmeric and sesame seed oil, served with fresh onion and coriander	\$92.00
"Lima" soup with chicken breast chunks, bell peppers and onion, served with caramelized "habanero" chili and fried corn tortilla strips	\$92.00
Coconut soup with shrimps, bell peppers, onion and "cascabel" chili	\$92.00
Cream of "habanero" chili, served with dill and croutons	\$92.00

SALADS:

Goat cheese, fine lettuces, pecans, grapefruit supreme, red onion, dried cranberries, sesame seeds and a balsamic vinegar reduction	\$124.00
Fresh papaya, "panela" cheese, black beans, pumpkin seeds and a citrus fruits and fresh coriander vinaigrette	\$112.00
Apple, fine lettuces, almonds, carrot and avocado with orange, ginger and olive oil vinaigrette	\$124.00
Pear, fine lettuces, homemade granola, blue cheese chunks and guava vinaigrette	\$124.00

Quinoa with fine lettuces, zucchini, "panela" cheese, tomato, onion, cucumber and sprouts with olive oil and spearmint vinaigrette \$132.00

ENTREES:

SHRIMPS:

In plantain and red recado sauce, served with white rice and "nopal" cactus salad	\$214.00
Breaded with cinnamon, served with tamarind and "xcatic" chili sauce and with a spinach, apple and red onion salad	\$214.00
Marinated in "pasilla" chili, plantain and cacao sauce, served with yam puree and sauteed green beans	\$214.00

TUNA:

With sesame seed and black pepper crust, served with sauteed spring potato and a cucumber and cherry tomato salad, with a yogurt and dill dressing	\$228.00
Wrapped in banana leaf with olive oil and "lima" slices, served with lentil salad and roasted plantain puree	\$228.00
With a "pasilla" chili and green tomato sauce, served with white rice and avocado marinated in olive oil, red onion and lime juice	\$228.00

FISH FILLET:

Topped with homemade "mole poblano" style, over a plantain and guava sauce, served with sauteed green beans and white rice	\$238.00
In a "xcatic" chili creamy sauce, served with roasted bell peppers and sauteed pear vegetables, with red onion and fresh chopped coriander	\$238.00
With pumpkin seed, chaya and roasted green tomato sauce, served with sauteed local zucchini and carrots	\$238.00

CHICKEN BREAST:

With homemade "mole poblano" style sauce, served with white rice and a boiled beans	\$196.00
Stuffed with "poblano" chili strips and onions, served with a creamy "poblano" chili sauce, sauteed "cacahuazintle" corn kernels with "epazote" and tomato salad with an onion and oregano vinaigrette	\$196.00
With amaranth seed crust, filled with cottage cheese, bell peppers and fine herbs, served with spinach, zucchini, cherry tomato and red onion salad	\$196.00

DESSERTS:

"Ate" served with "Chihuahua" style cheese	\$78.00
Homemade "Flan" with natural vanilla, served with an orange and "agave" sirup sauce	\$88.00
Sherbet or ice cream (price per scoop)	\$58.00
Cakes and tarts	\$98.00
Crepes (3) with "cajeta", orange juice and aged rum sauce, served with chopped pecans and sour cream	\$108.00

Dinner

WE DESINFECT ALL FRUITS AND VEGETABLES
VAT TAX INCLUDED; TIP NOT INCLUDED