

# Dinner

## 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	\$ 48.00
Guacamole, served with "sopero" style cheese (with or without serrano chili)	\$ 122.00
Tacos (3) of sauteed shrimps with "Oaxaca" style cheese, sour cream, onion, "epazote" and xcatic chili	\$ 128.00
Tacos (3) of chicken breast marinated in "morita" chili sauce sauteed with onion and coriander	\$ 116.00
Dobladas (3) stuffed with grill fish fillet, refried beans, onion, coriander and "serrano" chili	\$ 128.00
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 and garlic	\$ 96.00
Tostadas (2) of grilled tuna steak with a sesame seed crust, fried leek and coriander dressing	\$ 128.00
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 and cream cheese, over red tomato sauce and 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 AND 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 citrus fruits with 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

WE DESINFECT ALL FRUITS AND VEGETABLES





## ENTREES:

### SHRIMPS:

In plantain and red recado sauce, served with white rice and "nopal" cactus salad	\$224.00
Breaded with cinnamon, served with tamarind and "xcatic" chili sauce and spinach, apple and red onion salad	\$224.00
Marinated in "pasilla" chili, plantain and cacao sauce, served with yam puree and sauteed green beans	\$224.00

### 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	\$238.00
Wrapped in banana leaf with olive oil and "lima" slices, served with lentil salad and roasted plantain puree	\$238.00
With a "pasilla" chili and green tomato sauce, served with white rice and avocado marinated in olive oil, red onion and lime juice	\$238.00

### FISH FILLET:

Topped with homemade "mole poblano" style, over a plantain and guava sauce, served with sauteed green beans and white rice	\$242.00
In a "xcatic" chili creamy sauce, served with roasted bell peppers and sauteed pear vegetables, with red onion and fresh chopped coriander	\$242.00
With pumpkin seed, chaya and roasted green tomato sauce, served with sauteed local zucchini and carrots	\$242.00

### CHICKEN BREAST:

With homemade "mole poblano" style sauce, served with white rice and boiled beans	\$216.00
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	\$216.00
With amaranth seed crust, filled with cottage cheese, bell peppers and fine herbs, served with spinach, zucchini, cherry tomato and red onion salad	\$216.00

### DESSERTS:

"Ate" served with "Chihuahua" style cheese	\$82.00
Homemade "Flan" with natural vanilla, served with an orange and "agave" sirup sauce	\$92.00
Sherbet or ice cream (price per scoop)	\$68.00
Cakes and tarts	\$98.00
Crepes (3) with "cajeta", orange juice and aged rum sauce, served with chopped pecans and sour cream	\$112.00

