

1

"Aztec" style soup with fried tortilla strips, "panela" cheese, avocado, coriander, "pasilla" chili oil and sour cream

Shrimps in achiote sauce, served with fried beans and "nopal" cactus salad

Coconut ice cream with mixed fresh fruit

Price per person: \$314.00

2

"Tlalpeño" style broth with avocado, vegetables, chickpeas and "chipotle" chili

"Nopal" cactus salad with an "arbol" chili oil

Fresh fish filet with guava sauce, topped with homemade mole sauce and served with white rice and sautéed green beans

Berries sherbet

Price per person: \$372.00

3

Guacamole with chips

Chicken breast in an "ancho" chili and almond sauce, served with green rice and boiled beans

Homemade vanilla flan with a fresh orange sauce

Price per person: \$384.00

4

"Poblano" chili cream soup with corn grain and panela cheese

Fresh papaya, beans and "panela" cheese salad with a sour orange vinaigrette

Tuna steak with a "pasilla" chili sauce, served with spring potatoes and fine lettuces salad

Fruit jelly with "Chihuahua" style cheese

Price per person: \$426.00

5

"Lima" chicken broth with bell peppers and caramelized habanero chili

Baked panela cheese marinated with olive oil and oregano

Shrimps in "pasilla" chili and cacao sauce, served with yam puree and a green salad with sprouts

Chocolate brownie with hazelnut ice-cream

Price per person: \$434.00

6

Bean soup with "epazote"

Raw "nopal" cactus salad with onions, tomato and fresh coriander

"Huitlacoche" (corn mushroom) lasagna, with a bean and a tomato sauce

Berries sherbet

Price per person: \$392.00

7

Fine lettuces and citrus fruit salad with a Dijon mustard vinaigrette

Shrimp medallions with a creamy tequila sauce, along with a beef filet with a blackberry and "chipotle" chili sauce, served with sliced potatoes

Crepes in thick caramel, orange and rum sauce with hazelnut ice cream

Price per person: \$478.00

15% service charge not included

All prices include taxes

