

# Lunch

## ASK FOR THE LUNCH 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

### MEXICAN SPECIALTIES:

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
CHALUPITAS (2) with black beans, "Oaxaca" cheese and pico gallo (with or without "serrano" chili)	\$ 90.00
SOPES (3) with shredded chicken or nopal cactus and your choice of black beans, tamarind or mole sauce	\$ 122.00
ENFRIJOLADAS (3) to choose stuffed with shredded chicken, "panela" cheese or scrambled eggs, served with a black bean and "hoja santa" sauce, garnished with tomato, avocado, epazote, sour cream and "sopero" style cheese	\$ 122.00
ENCHILADAS (3) To choose stuffed with shredded chicken or "panela" cheese, served with mole, green or red tomato sauce, garnished with boiled beans and pico de gallo (with or without "serrano" chili), decorated with onion strips, "sopero" style cheese and sour cream	\$ 122.00
Battered "Poblano" chili pepper stuffed with "Oaxaca" style cheese, homemade granola and corn kernels, served with boiled beans and brown rice, decorated with sour cream, green and red tomato sauce	\$ 146.00
TOSTADAS (2) of fish sauteed with onions, decorated with fresh pineapple, red radish, sunflower sprouts and "serrano" chili	\$ 126.00
DOBLADAS (3) stuffed with shrimps with "ajillo" sauce and refried black beans, served with "nopal" cactus salad	\$ 116.00
Grilled "nopal" cactus with "panela" cheese, onion, epazote and "pasilla" chili sauce, served with brown rice	\$ 122.00

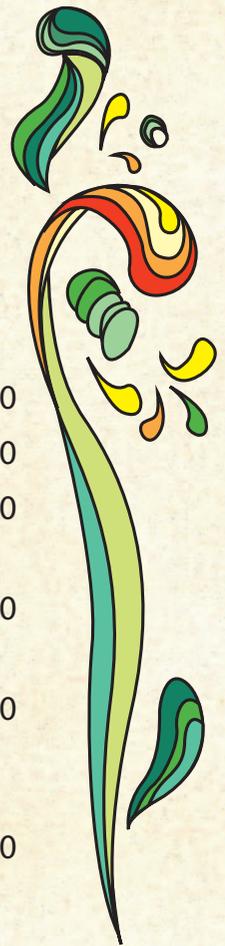
### SOUPS AND CREAMS:

"Tlalpeño" style chicken broth with shredded chicken, carrot, chayote, chipotle chili, chickpeas, epazote and avocado	\$ 88.00
Chicken and tomato broth, served with fried tortilla strips, "panela" cheese, avocado, fresh coriander, "pasilla" chili oil and sour cream	\$ 88.00
"Poblano" chili cream soup, served with "panela" cheese, corn kernels and poblano chili pieces	\$ 88.00
Black beans cream soup served with "Oaxaca" cheese and fried tortilla strips	\$ 88.00

### SALADS:

Grilled fish strips over lettuces, tomato, cucumber and sprouts with yogurt and dill dressing	\$ 176.00
Grilled tuna steak over fine lettuces, cherry tomato, roasted sunflower seeds and red onion with olive oil and balsamic vinegar	\$ 176.00

WE DESINFECT ALL FRUITS AND VEGETABLES



### SALADS:

Marinated chicken skewers over lettuces, red radish, roasted pumpkin seeds and carrot served with honey vinaigrette and peanut dressing	\$ 158.00
Spinach and fine lettuces with pecans, apple, broccoli, raisins cacao nibs and blue cheese dressing	\$ 146.00
Oaxaca" cheese, turkey ham, fine lettuces, tomato, avocado, corn kernels, onion, fried corn tortilla strips and coriander dressing	\$ 146.00
Quinoa with fine lettuces, sprouts, chickpeas, sunflower seeds, "jicama", carrot, avocado, black beans and lime vinaigrette	\$ 158.00

### SANDWICHES:

(Served with boiled black beans except for the turkey breast sandwich)

Vegetarian: with olive oil, "nopal" cactus, mushrooms, "chaya", "panela" cheese, tomato, roasted onion and avocado	\$ 118.00
Cooked turkey breast: with butter, black beans, tomato, onion and avocado served with pickled "jalapeño" chili aside	\$ 132.00
Breaded fish: with mayonnaise, cucumber, lettuce, tomato, parsley and mustard	\$ 138.00
Grilled chicken breast: with butter, tomato, onion, cucumber, fresh coriander and avocado	\$ 128.00
Turkey ham and "manchego" style cheese: with mayonnaise, onion, tomato, avocado and lettuce	\$ 118.00
Grill tuna fillet marinated in "guajillo" chili sauce, served with avocado, alfalfa sprouts and cambray onions	\$ 144.00
Sweet potato fries seasoned with sea salt and black pepper	\$ 58.00

### ENTREES:

Shrimps to choose with fresh coriander and serrano chili cream sauce, "ajillo" sauce or garlic and butter, served with spring potato sauteed in butter with parsley, tomato, red onion and cucumber salad, with olive oil and oregano vinaigrette	\$ 216.00
Grilled fish fillet to choose with garlic and butter, "ajillo" or "Veracruz" style sauce, served with white rice, local zucchini in red tomato sauce and green salad	\$ 228.00
Grilled tuna steak to choose with hibiscus sauce or garlic and butter, served with yam puree and fine lettuces, grape tomato and black olives salad with basil and olive oil vinaigrette	\$ 226.00
Grilled or breaded chicken breast, served with white rice vegetable pear and carrot sauteed in butter	\$ 198.00
Chicken breast with homemade "poblano" mole sauce, served with white rice, "nopal" cactus, onion, fresh coriander, tomato and oregano salad	\$ 208.00

