

Dinner

ASK FOR THE DINNER SPECIAL

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	\$52.00
Guacamole, served with sopero style cheese with or without serrano chili	\$132.00
Tacos (3) of sauteed shrimps with Oaxaca style cheese, sour cream, onion, epazote and xcatic chili	\$142.00
Tacos (3) of chicken breast marinated in morita chili sauce sauteed with onion and coriander	\$128.00
Tacos (3) of grilled fish served with refried beans, onion, coriander and serrano chili	\$158.00
Baked panela cheese with olive oil and oregano, served with cherry tomato and garlic	\$112.00
Tostadas (2) of grilled tuna steak with a sesame seed crust, fried leek and coriander dressing	\$144.00
Tostadas (2) of grilled tuna steak with mulato chili sauce, over yam puree with jicama, fresh coriander, avocado and sprouts	\$148.00
Ancho chili (2) stuffed with pistachios, sauteed shrimps and cream cheese, over red tomato sauce and grilled fresh pineapple (mango in season)	\$146.00

SOUPS AND CREAMS:

Lentil soup with tomato, turmeric and sesame seed oil, served with fresh onion and coriander	\$106.00
Lima soup with chicken breast chunks, bell peppers and onion, served with caramelized habanero chili and fried corn tortilla strips	\$112.00
Coconut soup with shrimps, bell peppers, onion and cascabel chili	\$126.00
Habanero chili cream soup, served with dill and croutons	\$106.00

SALADS:

Goat cheese, fine lettuces, pecans, grapefruit supreme, red onion, dried cranberries, sesame seeds and a balsamic vinegar reduction	\$138.00
Nopal cactus salad with fresh onion, tomato, coriander, "panela" cheese, oregano and roasted chile de arbol oil	\$126.00
Fresh papaya, panela cheese, black beans, pumpkin seeds and citrus fruits with fresh coriander vinaigrette	\$126.00
Apple, fine lettuces, almonds, carrot and avocado with orange, ginger and olive oil vinaigrette	\$138.00





ENTREES:

SHRIMPS: \$258.00

In plantain and red recado sauce, served with white rice and nopal cactus salad

Breaded with cinnamon, served with tamarind and xcatic chili sauce, spinach, apple and red onion salad

TUNA: \$268.00

With sesame seed and black pepper crust, served with sauteed spring potatoes and a cucumber and cherry tomato salad, with a yoghurt and dill dressing

Wrapped in banana leaf with olive oil and lima slices, served with lentil salad and roasted plantain puree

FISH FILLET: \$286.00

Topped with homemade poblano style mole, over a plantain and guava sauce, served with sauteed green beans and white rice

In a creamy xcatic chili sauce, served with roasted bell peppers and sauteed pear vegetable, with red onion and fresh chopped coriander

CHICKEN BREAST: \$232.00

With homemade poblano style mole sauce, served with white rice and boiled beans

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

DESSERTS:

Ate served wih Chihuahua style cheese \$96.00

Homemade flan with natural vanilla, served with an orange and agave sirup sauce \$112.00

Sherbet or ice cream (price per scoop) \$68.00

Cakes and tarts \$118.00

Crepes (3) with cajeta, orange juice and aged rum sauce, served with chopped pecans and sour cream \$114.00

