

ese, figs, and strawberries. Served with apri chipotle jam, bread, and pecan nuts

APPETIZER (To choose)

DUCK CARNITAS TACOS 2 ρcs In blue corn tortillas with onion and cilantro. Served with tamarind mole and lime

SHRIMP TAMALE 1 pc
Wrapped in banana leaf and scent leaf, stuffed with shrimp,
sautéed corn kernels in butter, and epazote. With jocoque,
yellow mole, and purslane salad, cilantro and onion

GRILLED AVOCADO SALAD

Fresh quesillo, tomato, red onion, oregano-mustard

PUMPKIN AND TORTILLA BISQUE With fried pasilla chili, queso fresco, pumpkin seeds, and tortilla chips

ENTRÉE (To choose)

OVEN-BAKED RIB 7 oz sed for 8 hours. Served with tortillas, avo cilantro, and roasted red serrano chili

SURF AND TURF WITH LOBSTER 10 02 Charcoal-grilled beef filet with a black garlic crust, grilled lobst with adobo butter, served over plantain purée and Oaxacan blac mole with sesame seeds, purslane, and pickled spring onion

GRILLED SEA BASS 7 oz In adobo, grilled. Served with corn cream, esquites, red quinoa with cranberries and almonds, and Swiss chard salad with red onion and oregano-mustard vinaigrette

VEGETABLE ENCHILADAS
WITH GREEN PIPIAN Vegan
Stuffed with carrots, poblano chili, and mushrooms. Topped with
green pipian, cilantro, and red onion

DESSERT

CHURROS 4 pcs
Dusted with cinnamon sugar. Served with
Abuelita* chocolate sauce

CHEESECAKE With guava paste, dulce de leche, and crispy campechanas

PRICE PER ADULT \$2,800 MXN

\$1,400 MXN



BOOK NOW 55 1717 3418/19

