

MEXICAN CILL VILLA NOL

MEXICAN CHEESE BOARD FROM VILLA NOLASCO PUEBLA Port Salut cheese, camembert cheese, ash-covered Boursin cheese, ese, figs, and strawberries. Served with apri chipotle jam, bread, and pecan nuts nchego chee

A P P E T I Z E R (To choose)

DUCK CARNITAS TACOS 2 pcs 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 ed for 8 hours. Served with tortillas, avo cilantro, and roasted red serrano chili ado.

SURF AND TURF WITH LOBSTER 10 oz 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 Ch bste

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

\$1,400 MXN



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Gratuity is optional | The indicated weight of the proteins is prior to cooking | *The consumption of raw products is under the responsibility of the consumer SSA.