

PORFIRIO'S®

CONTEMPORARY MEXICAN KITCHEN

NYE 2025

MEXICAN CHEESE BOARD FROM VILLA NOLASCO PUEBLA

Port Salut cheese, camembert cheese, ash-covered Boursin cheese, manchego cheese, figs, and strawberries. Served with apricot and chipotle jam, bread, and pecan nuts

APPETIZER

(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 vinaigrette, and mixed quelites. Served with tortilla chips

PUMPKIN AND TORTILLA BISQUE

With fried pasilla chili, queso fresco, pumpkin seeds, and tortilla chips

ENTRÉE

(To choose)

OVEN-BAKED RIB *7 oz*

Slow-cooked for 8 hours. Served with tortillas, avocado, onion, cilantro, and roasted red serrano chili

SURF AND TURF WITH LOBSTER *10 oz*

Charcoal-grilled beef filet with a black garlic crust, grilled lobster with adobo butter, served over plantain purée and Oaxacan black 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

(To choose)

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

\$2,000 MXN

PRICE PER KID

\$1,000 MXN

VEUVE DE BORT

BOOK NOW

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ANDERSON'S
EST. 1963