

# 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

## \$1,250 мхм



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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.