



Menu de Cena / Dinner Menu *Mexican Cuisine*

Aperitivos / Appetizers

| | Pesos | USD |
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| <p>Ceviche <i>Callo de Hacha, Pulpo y Camarón. Marinado con vinagreta de habanero rostizado.</i> Scallops, octopus, and shrimp marinated in a roasted habanero vinaigrette.</p> | \$236.00 | \$14.75 |
| <p>Flor de Calabaza / Squash Blossoms <i>Rellena de Requesón y Chile Poblano. Servida sobre panela empanizada</i> <i>Con salsa de chile poblano y frijol negro.</i> Filled with requeson and poblano chile. Served over breaded panela cheese with a black bean and poblano chile sauce.</p> | \$188.00 | \$11.75 |
| <p>Tacos de Langosta / Lobster Tacos <i>Servidos con espinacas, chile poblano, maíz, queso Oaxaca y salsa de tomate rostizado.</i> Served with spinach, poblano chile, corn and Oaxaca cheese. Topped with a sauce of roasted tomatoes.</p> | \$360.00 | \$22.50 |
| <p>Caracoles al Ajillo / Escargot <i>Servidos con mantequilla, chile guajillo, ajo y vino blanco.</i> Served with butter, Guajillo chile, garlic and white wine.</p> | \$236.00 | \$14.75 |
| <p>Tamal de Camarón / Shrimp Tamale <i>Servido sobre salsa de tomatillo y chipotle.</i> Served with tomatillo and chipotle sauce.</p> | \$188.00 | \$11.75 |

Ensaladas / Salads

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|---|----------|---------|
| <p>Ensalada de Espinacas Baby / Baby Spinach Salad <i>Servida con almendras tostadas, tomates cherry, tortilla de harina crujiente y vinagreta de tamarindo.</i> Served with toasted almonds, cherry tomatoes, crispy flour tortillas and a tamarindo vinaigrette.</p> | \$152.00 | \$9.50 |
| <p>Portobello y Queso de Cabra Horneados / Baked Portobello with Goat Cheese <i>Servido con pimientos rostizados, lechugas mixtas y vinagreta de vino tinto.</i> Served with roasted peppers, mixed lettuce and red wine vinaigrette.</p> | \$184.00 | \$11.50 |
| <p>Ensalada de Arugula / Arugula Salad <i>Servida con endivias, toronja, palanqueta de nuez, blueberries y aderezo de tomillo.</i> Served with endives, grapefruit and blueberries. Topped with a thyme dressing and served with almond brittle.</p> | \$188.00 | \$11.75 |

Sopas / Soups

Sopa de Elote Dulce/ Sweet Corn \$136.00 \$8.50
Servida con flan de huitlacoche y chile poblano.
Served with huitlacoche flan and poblano chile.

Cazuela de Mariscos – Seafood Soup for two \$360.00 \$22.50
Preparada con mejillones, almejas, callo, langostino, elote baby y esencia de chipotle.
With mussels, clams, scallops, prawns and baby corn. Perfumed with chipotle chilis.

Gazpacho de Tomate y Betabel \$136.00 \$8.50
Terminado con manzana verde en julianas.
Made with tomatoes and beets. Finished with a green apple julienne.

Plato Fuerte / Entrees

Chile Poblano \$524.00 \$32.75
Envuelto en hojaldre, relleno con camarón, callo y langosta.
Servido con salsa de frijol negro y crema de chipotle.
Wrapped in puff pastry and filled with shrimp, scallops and lobster. Served with a black bean and chipotle sauce.

Salmon a la Parrilla \$472.00 \$29.50
Servido sobre huitlacoche, flor de calabaza, maíz dulce rostizado y crema de jalapeños.
Grilled salmon served over huitlacoche, squash blossoms, roasted sweet corn and a jalapeño cream.

Enchiladas de Pollo / Chicken Enchiladas \$344.00 \$21.50
Gratinadas con queso Chihuahua, servidas sobre una salsa de tomatillo y frijol negro.
Acompañada con ensalada de espinacas, tomates cherry y rábanos.
Served with a black bean and tomatillo sauce. Topped with Chihuahua cheese and accompanied with a spinach, cherry tomatoes and radish salad.

Chiles en Nogada (subject to availability) \$424.00 \$26.50
Relleno tradicional de carne y frutos secos. Bañado con salsa de nuez de castilla y granada.
Traditional chile relleno with ground meat, dried fruit and nuts. Bathed with a walnut sauce and sprinkled with pomegranates. Served cold.

Diablo Shrimp \$488.00 \$30.50
Servidos con arroz sobre una salsa diablo y acompañada por una ensalada de frijol negro y piña.
Served with rice in a spicy diablo sauce and accompanied by a black bean and pineapple salad.

Pollo Baby a la Parrilla / Grilled Cornish Hen \$360.00 \$22.50
Servido con un gratin de chayote y glaseado con tamarindo.
Served with chayote gratin and a tamarindo glaze.

Enfrijoladas Vegetarianas / Vegetarian Enfrijoladas \$320.00 \$20.00
Servidas con chayote, chile poblano, maíz, queso chihuahua. Acompañada con ensalada de espinacas, tomates cherry y rabanos.
Corn tortilla stuffed with chayote, poblano chile, corn, Chihuahua cheese and served with a spinach, cherry tomato and radish salad.

Robalo / Sea Bass \$444.00 \$27.50
Glaseado con Jamaica y chipotle. Servido con papas a la mantequilla, habas y salsa de chile poblano.
Glazed with hibiscus and chipotle. Served with potatoes, fava beans and a poblano chile sauce.

Chamorro de Puerco / Pork Shank \$348.00 ~~\$21.75~~
Cocinado a fuego lento en su jugo y servido con puré de papa.
Simmered in its own juice and served with mashed potatoes.

Filet Angus \$588.00 ~~\$36.75~~
Envuelto en hoja santa. Servido con papas horneadas, zanahorias baby y salsa de chiles secos.
Wrapped in hoja santa leaves and served with a dried chile sauce. Accompanied by a baked potato and baby carrots.

Cabreria / Filet on the Bone \$524.00 ~~\$32.75~~
Servida con una salsa de vino tinto y acompañada por papa al gratín y nopales a la parrilla.
Served with a red wine sauce and accompanied by potato gratin and grilled cactus.

Postres / Desserts

Flan de Rompope \$120.00 ~~\$7.50~~
Servido con salsa de chocolate.
Served with a chocolate sauce.

Crème Brule de Mamey \$140.00 ~~\$8.75~~
Preparado a base de mamey.
Made with mamey fruit.

Empanada de Manzana Verde / Green Apple Turnover \$140.00 ~~\$8.75~~
Servida con salsa de vainilla y helado de cajeta.
Served with vanilla sauce and caramel ice cream.

Torta de 2 Chocolates / Chocolate Tart \$156.00 ~~\$9.75~~
Preparada con una combinación de chocolate negro y blanco servida con arándanos y zarzamoras.
Made from a combination of dark and white chocolate, served with blueberries and blackberries.

Mousse de Queso de Cabra / Cheese Mousse \$172.00 ~~\$10.75~~
Servido con fresas marinadas con pimienta negra, frutos rojos y romero.
Made with goat cheese and served with strawberries marinated with black pepper and rosemary.

Trenza de Guayaba / Guayaba Pastry \$156.00 ~~\$9.75~~
Servida con salsa de cajeta y helado de vainilla.
Served with caramel sauce and vanilla ice cream.