



STARTERS & SALADS

GUACAMOLE WITH GRASSHOPPERS \$000
Traditional Mexican guacamole accompanied with roasted grasshoppers and Cotija cheese.

PANUCHOS WITH COCHINITA PIBIL (3 PIECES) \$000
Tortilla stuffed with beans served with marinated pork and accompanied with red onions.

MEXICAN TRILOGY \$000
"Sope" with shredded chicken, corn "Tlacoyo" stuffed with beans and quesadilla filled with pork rind.

GREEN SALAD WITH CITRUS AND SHRIMP \$000
Mix of Arugula and baby lettuce served with shrimp, orange and grapefruit supreme, avocado, beet and nuts accompanied with spicy Roselle vinaigrette.

MEXICAN CAESAR SALAD
Romaine lettuce with Caesar dressing accompanied with corn tortilla and Cotija cheese.
With chicken \$000
With shrimps \$000

CREAMS & SOUPS

TORTILLA SOUP \$000
Traditional tortilla soup served with avocado, Pasilla chili, sour cream, Panela cheese and deep fried corn tortilla strips.

LIME SOUP \$000
Lime soup served with Deep fried corn tortilla strips and shredded turkey breast.

PUMPKIN FLOWER CREAM \$000
Served with Goat cheese with pine cone seeds and corn kernels.

MAIN DISHES

RED ENCHILADAS WITH MUSHROOMS \$000
Enchiladas stuffed with Portobello, Zetas and Champignons mushrooms covered with Ancho and Chipotle chili sauce, Panela cheese, red onions, sour cream and organic lettuce.

CHICKEN BREAST WITH TRADITIONAL MOLE SAUCE FROM OAXACA \$000
Chicken breast covered with the traditional mole sauce from Oaxaca and sesame seeds served with white rice.

SWEET MOLE SAUCE WITH DUCK BREAST \$000
Roasted duck breast over a sweet mole sauce made from pineapple, banana, apple and Guajillo chili served with baby vegetables.



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COCHINITA PIBIL \$000
Pork marinated with Achiote sauce accompanied with beans and red onion with Habanero chili.

TIKIN – XIC STYLE FISH \$000
Fish fillet marinated in Achiote and Guajillo sauce served over white rice and fried plantain with corn tortilla strips and avocado.

TUNA CARNITAS \$000
Fresh tuna Deep fried and marinated in orange juice accompanied with Mexican style sauce and avocado.

COCONUT SHRIMPS WITH PASSION FRUIT SAUCE \$000
Coconut breaded shrimp with passion fruit sauce and a mixture of black Quinoa, avocado, cherry tomato, coriander and lemon zest.

BEEF FILLET AND SHRIMPS WITH TAMARIND MOLE SAUCE \$000
Grilled beef medallions and shrimp flambe with tequila served with tamarind mole sauce and baby vegetables.

GRILLED RIB EYE WITH MEXICAN HIERBA SANTA INFUSSION \$000
Grilled Rib Eye with baked red onion, baby vegetables and mashed sweet potato.
(MEAL PLAN \$270 PESOS EXTRA CHARGE)

DESSERTS

CREME CARAMEL \$000
Accompanied by blueberries, raspberries and butter crisp.

SOURSOP MOUSSE \$000
covered in lemon syrup and accompanied by mint leaves.

CORN CAKE WITH COTIJA CHEESE ICE CREAM \$000
Grandma's Secret Recipe.

WARM CHOCOLATE CAKE WITH GORGONZOLA CHEESE ICE CREAM \$000
Small cake stuffed with soft chocolate and sprinkled with Cocoa accompanied by Gorgonzola cheese ice cream and chocolate Crumble.