



# DINNER

## APPETIZERS

### Crispy Tuna Taquito

Fresh tuna, red onion, cilantro, jicama & tatemada sauce

### Mixed Cocktail

Octopus, shrimp, avocado, red onion, cilantro, cocktail sauce & lime juice

### \*Fish Ceviche Yucatán Style

Habanero chili, lime juice, red onion, olive oil, cilantro & oregano

### Loreto Clam

Sautéed with chipotle chili oil, onion, peppers, parsley & flamed with white wine

### Baja Octopus

Roasted watermelon, ginger, serrano pepper & cantaloup vinaigrette

### Corn Esquite

Cotija cheese, sour cream, mayonnaise & chili powder

## SALADS

### Shrimp Salad

Cream cheese, avocado, mango, piña colada & chipotle dressing

### Tricolor Salad

Panela cheese, tomato, nopales, citrus supreme & serrano vinaigrette

### Caprichosa Salad

Fresh mozzarella, roasted watermelon, tomato campari & hibiscus pesto

### Grilled Salad

Ranch cheese, grilled Romaine lettuce with Caesar dressing

### Garden Salad

Organic lettuce, cherry tomato, avocado, broccoli, peppers & carrots

## SOUPS

### Tortilla Soup

Guajillo chili, avocado, panela cheese & tortilla strips

### Corn Cream

Shrimp kabob, fresh corn & sugar cane

### Coconut Cream

Sautéed scallops, whipped cream & guajillo chili

Prices are in USD. Taxes included. Before placing your order, please inform your server if anyone in your party has any food allergies. Items are cooked to order.

\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's risk.



# DINNER

## ENTREÉS

### Chicken with mole

Chicken with Oaxaqueño mole accompanied with holy leaf risotto & grilled vegetables

### Stuffed Breast

Chicken breast stuffed with beans, goat cheese in sauce, Mexican rice & sautéed Poblano strips

### Oaxaqueñas Enmoladas

Chicken & potatoes, topped with black sauce, refried beans & rice

### Al Pastor Red Snapper

Red snapper filet marinated with chili & achiote with huitlacoche risotto & sautéed vegetables with pumpkin seed & olive oil

### Fish & seafood

Fish filet with shrimp, scallops and peppers, risotto & grilled vegetables topped with wine sauce chipotle chili

### Stuffed Shrimp

Stuffed with cream cheese & epazote, wrapped with bacon accompanied with vegetables & creamy green rice

### Shrimp Chile Relleno

Shrimp & cheese with tomato sauce, refried beans, scallions & Mexican rice

### Shrimp Garlic Kabob

Bell pepper, onion, tomatoes & baby potato, grilled vegetables & rice

### Pork Shank

Mole with grilled nopales, warm salad of black beans & avocado

### Yucatan Style Back Rib

Ribs al pastor marinade with esquite & sautéed vegetables

### Mexican Combination

Beef steak, enchilada, sope, quesadilla, refried beans, guacamole & rice

### Enchiladas

Ground meat, covered with guajillo chili sauce, accompanied with rice & beans

### \*Stuffed Skirt Steak

Poblano strips & panela cheese, covered in chipotle chili sauce, accompanied with grilled vegetables & huitlacoche risotto

### \*Surf & Turf

Beef medallion & shrimp kabob topped with morita chili sauce & ranchero cheese, accompanied with chipotle risotto & spring onions

## DESSERTS

### Neapolitan Flan

Caramel

### Churros

Cajeta & champurrado

### Vanilla Cake

Tequila

### Brownie with Chile Pasilla

Hoja santa ice cream

### Capirotada

With cotija cheese & cream

### Churros with banana

Mamey ice cream & whipped cream

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