

· DINNER ·

· STARTERS ·

Crazy Guacamole

Mashed avocado, seasoned with lemon, salt and pepper with Cotija cheese, served with tortilla chips, pico de gallo sauce and pork rinds

125

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Trio of Corn Empanadas

Stuffed with chicken, beef and pork rinds

130

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Oaxaca Cheese Foundue

Melted Oaxaca cheese casserole stuffed with mushrooms and Mexican chorizo, served with corn and flour tortillas

130

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Acapulco-Style Seafood Campechana

Shrimp, octopus, scallops and clams with cocktail sauce

230

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Aguachile with Milpa Tomatillo

Marinated red snapper strips with milpa tomatillo sauce and "habanero chili pepper" essence

230

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· FROM THE GARDEN ·

Green Salad with Coriander Dressing

Lettuce, cucumber, baby corn, red onions and tomatoes with homemade coriander dressing and shredded Cotija cheese

130

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Corn Salad

Organic lettuce, roasted sweet corn, fried tortilla strips, fresh cheese, grilled onions, avocado, coriander and hibiscus vinaigrette

130

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Beet Salad

Baked beet slices served with goat cheese, baby lettuce and walnuts, dressed with lemon vinaigrette

140

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Grilled Cactus Pads and Panela Cheese Salad

Grilled cactus pads, panela cheese and tomatoes, marinated with fresh oregano vinaigrette

130

· MAMA STEWS ·

Traditional Tortilla Soup

Fried julienne tortilla, avocado, panela cheese, sour cream, pork rinds and fried "guajillo chilli pepper"

120

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Black Bean Cream Soup

Black bean cream soup with epazote essence, served with corn, "poblano chilli pepper" and cheese

125

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"Mole de Olla de Chambarete"

Beef stew with beef snank chunks, xoconostle, carrots, zucchini, baby potatoes and sliced roasted corn

125

· NIXTAMAL CORNER ·

"Sopes and Quesadillas"

Stew of your choice: Mole poblano, Mexican chorizo with potatoes, shredded beef, rancho-style chicken, squash blossoms, mushrooms, pibil-style pork or pork rinds.

Sauces and side dishes: green sauce, molcajete, Mexican, Habanera, cactus pad, tree chile or morita chile.

Tortillas: blue corn, yellow corn, flaxseed, chipotle with sesame or wheat flour.

120

· FAMILY FAVORITE DISHES ·

Mole Poblano Chicken

Served with white rice and refried black beans

280

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Green Mole Chicken

Served with white rice and refried black beans

280

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Grilled Chicken Sinaloa-Style

Marinated and grilled half chicken, served with carrots and zucchini julienne, fried baby potatoes and "frijoles puercos"

280

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Tumbada Rice

Octopus, fish, shrimp, crab, chirla clams and bay scallops, slow-cooked in tomato and "guajillo chilli pepper" broth and acuyo essence

300

Pibil-Style Pork

Served with beans, radish salad and Xnipec sauce
270

Sealed Cach of the Day with "Veracruzana" Sauce

Served with white rice and grilled vegetables
300

Green Pepita Crusted Catch of the Day with Mango Sauce

Served with white rice and roasted vegetables
300

Sealed Catch of the Day with Green Sauce, Cactus Pads and Raw Watercress

Served with white rice and roasted vegetables
300

Tikin Xic-Style Fish

Served with white rice, black beans and coriander salad
300

Boca del Rio-Style Fish

Topped with seafood chipotle sauce, served with white rice and black beans
300

Baja-Style Fish Tacos

Tempura catch of the day, served with black beans, coleslaw, guacamole and roasted tomato sauce
205

Marinated Shrimp

Grilled shrimp marinated with "morita chilli pepper" and tamarind, served with corn kernels and white rice
330

Tequila and Coriander Shrimp

Sautéed shrimp with onions, bell peppers, bacon and garlic, tequila and cilantro flambéed, served with white rice and sautéed mushrooms
330

Jalisco-Style Molcajete

Roast beef with "poblano chilli pepper" strips, Mexican chorizo, fresh cheese, fried tacos and spring onions
295

Pork Chamorro

Pork shank marinated in adobo sauce with mezcal, slow-cooked in a clay pot served with black beans
320

Pork Ribs

Tender pork ribs with zucchini and purslane sauce
301

Tampiqueña-Style "Carne Asada"

Served with "poblana chilli pepper" strips, one enchilada, black beans, guacamole and grilled chilli peppers

320

Grilled Tenderloin Beef

Served with "birria" sauce and wrinkled potatoes

370

Gaonera

Escalope beef served with zucchini stew and marinated potatoes

350

Oaxaca Cheese Gratin Enchiladas

Stuffed with shredded chicken in red or green sauce served with Mexican rice, refried black beans and sour cream

235

Ground Beef Stuffed Pepper

Served with white rice and refried beans

235

Cheese Stuffed "Poblano" Pepper

Served with white rice and refried beans

185

Nayarit-Style Shrimp Green Pozole

Served with radish, onions, chilli, oregano, lettuce and avocado

125

· D E S S E R T S ·

Three Milk and Rompope Liquor Rice

115

Chocolate Cake

115

Pumpkin Cheese Cake

115

Guava Ice Cream with Tequila

115

Roasted Corn Crème Brulée

115

Strawberries with Cream, Grated Coconut and Chia Seeds

115

Mexican Candy Selection

Caramel, coconut candies and guava candies

115