



Restaurant Week

September 15 – October 10, 2020

3 Course Menu \$466 pesos

APPETIZERS

- *Zucchini Cream Soup* – Special cream sauce
- *Sopa de Crema de Calabacín* – Salsa de crema especial
- *Chicken and Jicama Salad* - With jicama, almonds
- *Ensalada de Pollo y Jicama* - Con jícama, almendras
- *Shrimp Crepe* - In mushroom sauce, mozzarella salad
- *Crepa de Camaron* - En salsa de champiñones, ensalada de mozzarella

ENTREES

- *Beef Short Ribs* – Morita chili sauce, dauphinois potatoes, sautéed vegetables.
Costillar de Res – Chile morita, patatas dauphinois, verduras salteadas.
- *Seafood Grill* - With risotto biscuit and asparagus in lobster sauce.
Parrillada de Mariscos - Con galletar risotto y espárragos en salsa de langosta.
- *Vegetarian Lasagna* - Italian lasagna with marinated, grilled vegetables.
Lasagna Vegetariana - Lasaña italiana con verduras marinadas a la parrilla.

DESSERTS

- *Pineapple and Coconut Tiradito* - Marinated in raicilla sauce
Tiradito de Piña y Coco - Marinados en salsa de raicilla
- *Guava Mousse* - Mezcal sauce and fruit.
Mousse de Guayaba - Salsa de mezcal y fruta
- *Beet Parfait with Lemon Sorbet* – With crumbles

Parfait de Betabel y Sorbet de Limon – Con crumbles

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Dinner Menu

International Cuisine

APPETIZERS

	PESOS	USD
Fresh Local Tuna <i>Medallions of tuna encrusted with black sesame and cilantro, lightly seared and served in a balsamic soy sauce.</i>	\$230.00	\$13.50
Calamari <i>Crispy calamari accompanied with both a white wine honey-mustard sauce and a horseradish cocktail sauce.</i>	\$230.00	\$13.50
Stuffed Portobello Mushroom <i>Oven baked portobello mushroom stuffed with fresh mozzarella cheese. Served with fresh cherry tomatoes in a balsamic reduction with basil pesto</i>	\$215	\$12.65
Beef Carpaccio <i>Angus beef carpaccio served with fresh arugula, cherry tomato salad, cucumber and crispy parmesan cheese finished with lemon mustard vinaigrette.</i>	\$255.00	\$15.00

SOUPS

Shrimp and Coconut Cream Soup <i>Fresh coconut milk and bay shrimp accented with brandy and a light blend of Mexican spices.</i>	\$178.00	\$10.50
Chile Poblano and Black Bean Soup <i>Creamy soup of roasted chile poblano peppers and black beans. Prepared with traditional Mexican spices.</i>	\$178.00	\$10.50



SALADS

Arugula and Bleu Cheese Salad <i>With radicchio, endives and pears. Topped with a shallot vinaigrette.</i>	\$230.00	\$13.50
House Salad <i>Mixed fresh garden greens served with strawberries and spicy caramelized pecans. Topped with a ginger-mango vinaigrette.</i>	\$195.00	\$11.50
Classic Caesar Salad	\$187.00	\$11.00
with chicken	\$230.00	\$13.50
with shrimp	\$265.00	\$15.50

ENTREES

Stuffed Chile Poblano <i>Poblano Chile stuffed with shrimp and served in a chipotle tomato sauce. Accompanied by a creamy lemon risotto.</i>	\$530.00	\$31.00
Angel Hair Pasta <i>Capellini pasta with sautéed shrimp, scallops, asparagus, red roasted peppers, marinated artichokes and fresh garlic. Finished with a white wine and lemon butter sauce.</i>	\$485.00	\$28.50
Stuffed Chicken Breast <i>Chicken breast stuffed with wild mushrooms, zucchini and eggplant. Served in a delicate mustard seed sauce and accompanied with roasted garlic mashed potatoes and asparagus.</i>	\$425.00	\$25.00
Al Pastor Shrimp Brochette <i>Grilled Mexican adobo marinated shrimp with rice. Served on a bed of grilled pineapple and accompanied by a mango and jalapeño ratatouille.</i>	\$545.00	\$32.00
Fettuccini - Vegetarian <i>With roasted portobello and oyster mushrooms, sweet cherry tomatoes And spinach. Topped with a white cream sauce.</i>	\$375.00	\$22.00
Grilled Vegetables <i>Portobello mushrooms, eggplant, bell peppers, and zucchini grilled and Served with polenta. Finished with a balsamic reduction.</i>	\$360.00	\$21.00



CHEF'S PREMIUM SELECTIONS

Chilean Sea Bass <i>Served with baby potatoes, tomatoes, sautéed carrots and beurre blanc sauce with fine herbs.</i>	\$630.00	\$37.00
Filet Mignon Angus <i>Encrusted with mild chile ancho, pan-seared and served with slices of white roasted potatoes, sautéed spinach and green cherry tomatoes. Accompanied by a tomatillo and three chili oporto sauce.</i>	\$670.00	\$39.50
Wild Salmon <i>Pan seared salmon served with baby roasted potatoes and sautéed endives. Finished with a creamy green peppercorn sauce.</i>	\$569.50	\$33.50
Beef Short Ribs <i>Cooked slowly in au jus. Served with mashed potatoes and asparagus.</i>	\$630.00	\$37.00
Cabrería <i>Filet steak on the bone accompanied by garlic mashed potatoes and portobello mushroom ragout. Finished with a mild three chili sauce made with guajillo, pasilla and cascabel chilies.</i>	\$610.00	\$36.00
Rack of lamb <i>Fine herb encrusted rack of lamb in a green pepper sauce. Served with mint jelly and accompanied by roasted garlic mashed potatoes and sautéed spinach.</i>	\$850.00	\$50.00



