



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