

Restaurant Week

THREE COURSE MENU ★ SEPTEMBER 15 - OCTOBER 10 ★ \$466 PESOS

Appetizers / Aperitivos

ROASTED TOMATO CREAM SOUP tomato soup, goat cheese & aromatic herbs
SOPA CREMA DE TOMATE ROSTIZADO queso de cabra, yerbas aromaticas

TEMPURA SHRIMP with sautéed vegetables, chipotle dressing
CAMARÓN TEMPURA con verduras salteadas, aderezo chipotle

CARIBBEAN CEVICHE mahi mahi, mango, coconut, jicama
CEVICHE CARIBEÑO filete dorado, mango, coco, jicama

Entrees / Entradas

STUFFED ARRACHERA STEAK panela cheese, nopal cactus, onion, pasilla chile sauce
ARRACHERA RELLENA queso panela, nopal, cebolla, salsa pasilla

MAHI MAHI cambray potato, sautéed fruits, coconut sauce, chipotle
FILETE DORADO papa cambray, frutos salteados, salsa de coco, chipotle

ZUCCHINI CANNELLONI spinach, mushrooms, mozzarella, bell pepper sauce
CANELONES ESPINACA zetas, espinaca, mozzarella, salsa de morron

Desserts / Postres

DOBLADITA DULCE wafer, berries, guajillo jelly, sweet cream sauce
DOBLADITA DULCE frutos del bosque, jalea guajillo, salsa rompopo

ZUCOTTO chocolate ganache, cake, fig jam
ZUCOTTO ganache de chocolate, pastel, mermelada de higo

MANGO SORBET sorbet with mango pieces
SORBETE DE MANGO sorbete con trozos de mango

GRATUITY NOT INCLUDED ★ PROPINA NO INCLUIDA