

ROMANTIC DINNERS

FIRST COURSE

FRESH OYSTERS

½ Dozen of fresh Oysters served with mignonette sauce and Agave honey.

SECOND COURSE

AVOCADO TIRADITO

Roasted avocado carpaccio with cauliflower tempura accompanied by green salad & brown sugar vinaigrette.

THIRD COURSE

ADOBADO FISH FILLET

Fish fillet marinated in red recado sauce and smoked chili peppers wrapped in banana leaf, accompanied by wild rice with walnuts and Xnipec sauce.

FOURTH COURSE

PORK BELLY IN PIPIÁN SAUCE

Baked bacon in green pipián sauce, accompanied by pickled red onion and coriander.

DESERT

CORNBREAD

Served on roasted corn husk and rompope ice cream.

FIRST COURSE

PALMITO TARTAR

Timbale of palm hearts, green apple and green beans garnished with chives aioli and vinaigrette sesame.



SECOND COURSE

AVOCADO TIRADITO

Roasted avocado carpaccio with cauliflower tempura accompanied by green salad & brown sugar vinaigrette.

THIRD COURSE

ROASTED CAULIFLOWER WITH ADOBO PASTA

Baked cauliflower, bathed in chili sauce, soy and maple syrup.

FOURTH COURSE

GREEN PUMPKIN GRILLED

Served with green pipián mole, accompanied by pickled red onions and coriander.

DESERT

CORNBREAD

Served on roasted corn husk and rompope ice cream.

All our prices are in Mexican Pesos and include 16% taxes. All the starters have 100g and the main courses 180g of protein, raw weight. Dishes made with raw or undercooked eggs, meat or fish are consumed at the customer's own risk. We accept debit and credit cards. Service not included.