

el sabor de

LAS NUBES

DINNER

TO SHARE

AVOCADO HUMMUS (150gr)	\$150
The classic Arabic preparation, Las Nubes style with a touch of avocado.	
RIB EYE CHICHARRON (150gr)	\$380
Served with guacamole, blue corn tortilla and our traditional sauces.	
PESCADILLAS (4pcs)	\$290
Artisanal corn empanadas stuffed with fish. Served with guacamole and xnipec sauce.	
COCHINITA PANUCHOS (3pcs)	\$180
Deep fried tortilla stuffed with refried beans and cochinita pibil, served with onion habanero pepper and avocado.	
PORTOBELLO CARPACCIO (120gr)	\$170
Thin slices of portobello mushroom, garnished with citrus vinaigrette.	

ENTREES

TOMATO SALAD (150gr)	\$190
Creole tomato with panela cheese and basil, garnished with anchovies and balsamic vinaigrette.	
CELERY SALAD (150gr)	\$145
Endives, grape, walnuts, green apple, lemon vinaigrette and parmesan cheese.	
LIME SOUP (200ml)	\$145
Traditional Mayan soup with fried tortillas	
LOBSTER BISQUE WITH PUFF PASTRY (200gr) (seasonal)	\$500
Creamy soup with puffy pastry filed with lobster.	
TUNA TIRADITO (120gr)	\$210
Fine strips of fresh tuna toasted in ponzu sauce, with avocado bonbons and fresh radish slices.	
OCTOPUS SALAD (150gr) (seasonal)	\$240
Roasted octopus served with lettuce, watercress, coriander and dried chilli vinaigrette.	
SHRIMP CAPELLINI (180gr)	\$240
Sautéed with parsley butter, shrimps and a touch of persian lemon.	

All of our dishes are made from scratch. We bake our bread and make our very own tortillas, sauces, jams and conserves. The ingredients we use are of the best quality. Some of the ingredients are the result of sustainable projects from the Pedro y Elena Hernandez foundation. We work with local suppliers in a responsible way and under the fair trade scheme.

All our prices are in Mexican Pesos and included 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.

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MAINS

BOLOGNESE TAGLIATELLE (180gr) Sauteed with parsley butter, bolognese sauce and parmesan cheese	\$230
LOBSTER RAVIOLI (180gr) Stuffed with lobster and chaya leaves served with champagne sauce and soubise puree.	\$690
COCHINITA RAVIOLI (180gr) Stuffed with cochinita pibil and chaya leaves served with champagne sauce and soubise puree.	\$250
TARANTINA MUSSELS (200gr) Sauteed in olive oil and topped with italian sauce. Served with garlic bread.	\$300
GRILLED FISH (500gr) Catch of the grilled with lemon butter and sliced almonds. Served with soubise puree.	\$560
CHICKEN (250gr) FILLED WITH MUSHROOM DUXELLE Stuffed chicken breast in almond sauce with wild rice, nuts and vegetables.	\$290
LOBSTER TAIL (300gr) WITH TEQUILA OR BUTTER OR GARLIC SAUCE With your choice of sauce. Comes with wild rice, nuts and vegetables.	\$1350
GRILLED NEW YORK (300gr) Garnished with fine herb butter. With poblano puree and grilled asparagus.	\$450

SIDES

Potato french chips	\$120
Bread loaf	\$60
Roasted brocoli	\$75
Green salad	\$110
Grilled green beans tied with serrano ham	\$140

DESSERTS

Fruit sorbet of the day	\$80
Tangerine Fantasy	\$100
Puff pastry cake	\$120
Artisanal ice creams (vanilla, chocolate, ball cheese)	\$120
Dessert of the day	\$120

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