



## Mexican Classics

### PUEBLO'S SALBUTES

Relleno Negro, Pork Pibil and Duck Carnitas

### SNAIL AGUACHILE

White Snails in an Exquisite Mix of Green Tomatoes, Cucumbers, Coriander and Crunchy Cacahuazintle Corn Kernels, Scented with Lager Beer Foam

### SOPES

Corn Tortilla Topped with Garlic Shrimp, Fresh Cheese and Coriander Cream

### TAMAL

Stuffed with Duck Foie Gras, Served with Roasted Corn Foam and Fresh Fruit Chutney

### TRILOGY OF CEVICHEs RAMONA

Shrimp with Coconut and Mint, Lobster in Coriander Sauce and Crispy Octopus with Mexican Sauce

## From our Garden

### ARTICHOKE SALAD

Roasted Artichokes with Ashed Goat Cheese, Apricot Jam and Tomato Confit

### FRESH FROM THE GARDEN

Chef's Salad with a Mix of Grilled Vegetables and a Variety of Quelites Over a Tamarind Purée and Grasshoppers Vinaigrette

### ORGANIC HEIRLOOM TOMATO SALAD

Heirloom Cherry Tomato with Green Grapes, Baby Arugula and Balsamic Vinegar Reduction

## Soups

### BLACK BEANS

Creamy with Serrano Ham and Black Beans

### GREEN BEANS

Green Beans Infusion with Papantla Vanilla

### XCATIC CHILI

Creamy accompanied with Fresh Grouper, Marinated in Passion Fruit and Crunchy Pomegranate



## From the Sea

### CHILEAN SEA BASS

Sweet Potato Purée, Green Mole Emulsion and  
Aromatic Herbs from the Nizuc Garden

### FRESH CATCH OF THE DAY

With Plantain Mash and Delicious Lentils

### MALINALCO SALMON TROUT

Plantain Fritter, Passion Fruit Rice and Pink Mole

### ORANGE AND PAPANTLA VANILLA BOGAVANTE LOBSTER

Yellow Sweet Potato Purée and Orange Supreme

### ROCK SHRIMP MEATBALLS

Saffron Sauce, Jasmine Rice and Fried Leek

### TUNA AND CHAYA

Wrapped in a Filo Paste

Accompanied with Roasted Pumpkin Mash and a

Fine Black Recado Sauce

## From the Land

### GRILLED KUROBUTA PORK CHOPS

Marinated in Peanut Sauce, Fried Potatoes and Grilled Peppers

### PRIME HEART OF BEEF FILET

With Spicy Hollandaise Sauce and Romeritos Purée

### MOLE DE OLLA (MEXICAN STEW)

Traditional Recipe from the Garcia Family  
Served with Short Ribs and its Traditional Vegetables

### RACK OF LAMB

Morita Chili Marinade

Cactus Enchilada Stuffed with Squash Blossom and Requesón

### ROASTED STUFFED QUAIL

Pumpkin Purée, Pink Mole and Red Fruits

### TURKEY BREAST

Cooked at 170° F

Accompanied with a Black Bean Tamale and an

Exquisite Black Mole from Oaxaca

### VENISON FILLET

Fava Beans Purée, Black Garlic Sauce and Red Onion Poc Chuc



## DESSERTS

### DULCE DE LECHE TAMAL

Filled with Nuts and Rum Macerated Raisins  
And Sweet Coffee Ice Cream

### CHURROS WITH CHOCOLATE

Filled with Chocolate, Yucatan Manjar and  
Dulce de Leche

### MANGO MOUSSE

With Creamy Chipotle Chili, Strawberry Gel Confit  
and Crispy Hazelnut

### CORN MUFFIN

Cream, Eggnog Sauce & Hot Chocolate

### MARQUESITA YUCATECA

Dutch Cheese, Creamy Cheese, Dulce de Leche and  
Fine Fruit Compote with Vanilla Ice Cream