



## TACOS & TAMALES

We proudly share some of the flavors that have placed Mexican cuisine among UNESCO's Intangible Cultural Heritage of Humanity. Delight on a gourmet selection of Tacos & Tamales to be enjoyed in the comfort of your suite.

**Ask for today's specials.**

### TAMALES

2 tamales per order

#### PORK RIB

Pork rib stew in green tomatillo sauce, in a banana leaf with our corn dough recipe

USD  
\$14

#### CHICKEN

Chicken stew in morita chile sauce prepared in a corn husk

\$12

#### BRAISED BEEF RIB

Braised beef rib in pasilla chile sauce, in a banana leaf

\$20

#### SHREDDED BEEF

Shredded meat stewed in guajillo chile, in a banana leaf

\$20

#### REQUESÓN CHEESE

Curd cheese wrapped in hoja santa with tomatillo sauce

\$12

#### POBLANO

Poblano pepper strips stew, chihuahua cheese, wrapped in a banana leaf

\$12

#### MOLE "CHICHILLO" (VEGAN)

Cactus paddle stew in black mole "Chichilo", wrapped in banana leaf

\$12

*\*All tamales are served with beans, cream, cheese & pickled onion*

#### SWEET CORN

Prepared in corn husk with a mix of yellow corn dough with caramel sauce

\$10

#### PINEAPPLE

Prepared in corn husk with a mix of pineapple and corn dough

\$10

*\*Served with hot chocolate*

### TACOS

3 tacos per order

"TASTE OF A JOURNEY THROUGH MÉXICO"

#### ZUCCHINI BLOSSOMS – OAXACA

Zucchini blossom stew in tomato sauce

\$14

#### CHICKEN FRIED – MÉXICO CITY

Chicken fried tacos served with lettuce, tomato, avocado, cream & cheese

\$14

#### CARNE ASADA – TIJUANA

Grilled top sirloin served on a nixtamalized corn tortilla & guacamole sauce

\$16

#### POTATO WITH CARNITAS – GUADALAJARA

Jalisco-style carnitas served on fried potato tacos

\$14

#### BROILED BARBACOA – NORTEÑOS

Slow-cooker beef stew in red sauce scented with agave leaf

\$18

#### PORK RINDS – MICHOACÁN

Pork rind taco stewed in green sauce

\$14

*Prices are in American dollars, 16% Tax included*