



# DINNER

## APPETIZERS

**Crispy Tuna Taquito** \$13

*Fresh tuna, red onion, cilantro, jicama & tatemada sauce*

**Mixed Cocktail** \$16

*Octopus, shrimp, avocado, red onion, cilantro, cocktail sauce & lime juice*

**\*Fish Ceviche Yucatán Style** \$13

*Habanero chili, lime juice, red onion, olive oil, cilantro & oregano*

**Loreto Clam** \$12

*Sautéed with chipotle chili oil, onion, peppers, parsley & flamed with white wine*

**Baja Octopus** \$15

*Roasted watermelon, ginger, serrano pepper & cantaloup vinaigrette*

**Corn Esquite** \$ 5

*Cotija cheese, sour cream, mayonnaise & chili powder*

## SALADS

**Shrimp Salad** \$11

*Cream cheese, avocado, mango, piña colada & chipotle dressing*

**Tricolor Salad** \$10

*Panela cheese, tomato, nopales, citrus supreme & serrano vinaigrette*

**Caprichosa Salad** \$ 9

*Fresh mozzarella, roasted watermelon, tomato campari & hibiscus pesto*

**Grilled Salad** \$ 9

*Ranch cheese, grilled Romaine lettuce with Caesar dressing*

**Garden Salad** \$ 8

*Organic lettuce, cherry tomato, avocado, broccoli, peppers & carrots*

## SOUPS

**Tortilla Soup** \$ 6

*Guajillo chili, avocado, panela cheese & tortilla strips*

**Corn Cream** \$10

*Shrimp kabob, fresh corn & sugar cane*

**Coconut Cream** \$ 9

*Sautéed scallops, whipped cream & guajillo chili*

Prices are in USD. Taxes included. Before placing your order, please inform your server if anyone in your party has any food allergies. Items are cooked to order.

\*In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's risk.



# DINNER

## ENTRÉES

### Chicken with mole \$17

Chicken with Oaxaqueño mole accompanied with holy leaf risotto & grilled vegetables

### Stuffed Breast \$16

Chicken breast stuffed with beans, goat cheese in sauce, Mexican rice & sautéed Poblano strips

### Oaxaqueñas Enmoladas \$15

Chicken & potatoes, topped with black sauce, refried beans & rice

### Al Pastor Red Snapper \$21

Red snapper filet marinated with chili & achiote with huitlacoche risotto & sautéed vegetables with pumpkin seed & olive oil

### Fish & seafood \$21

Fish filet with shrimp, scallops and peppers, risotto & grilled vegetables topped with wine sauce chipotle chili

### Stuffed Shrimp \$30

Stuffed with cream cheese & epazote, wrapped with bacon accompanied with vegetables & creamy green rice

### Shrimp Chile Relleno \$13

Shrimp & cheese with tomato sauce, refried beans, scallions & Mexican rice

### Shrimp Garlic Kabob \$19

Bell pepper, onion, tomatoes & baby potato, grilled vegetables & rice

### Pork Shank \$19

Mole with grilled nopales, warm salad of black beans & avocado

### Yucatan Style Back Rib \$15

Ribs al pastor marinade with esquite & sautéed vegetables

### Mexican Combination \$19

Beef steak, enchilada, sope, quesadilla, refried beans, guacamole & rice

### Enchiladas \$15

Ground meat, covered with guajillo chili sauce, accompanied with rice & beans

### Stuffed Skirt Steak \$27

Poblano strips & panela cheese, covered in chipotle chili sauce, accompanied with grilled vegetables & huitlacoche risotto

### \*Surf & Turf \$29

Beef medallion & shrimp kabob topped with morita chili sauce & ranchero cheese, accompanied with chipotle risotto & spring onions

## DESSERTS

### Neapolitan Flan \$ 6

Caramel

### Churros \$ 5

Cajeta & champurrado

### Vanilla Cake \$ 8

Tequila

### Brownie with Chile Pasilla \$ 9

Hoja santa ice cream

### Capirotada \$ 9

With cotija cheese & cream

### Churros with banana \$ 8

Mamey ice cream & whipped cream

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