



\$9

\$8

\$8

\$9

\$9

\$8

\$8



\$16

\$17

\$14

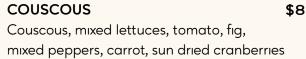
\$22

Solads

CAPRESE
Tomato, panela cheese, cherry tomato,
basıl, pesto and balsamıc vinegar

CITRUS
Mixed lettuces, spinach, kiwi, strawberry
cıtrus supreme, cherry tomato and
honey mustard vinaigrette

BEETS
Mixed lettuces, spinach, beets, jicama,
green pear, apple, alfalfa sprouts and
orange supreme



and cherry vinaigrette	
CLASSIC CAESAR	

Romaine lettuce, parmesan cheese, croutons and caesar dressing

## (reams and soups TORTILLA SOUP \$8

Julienne tortilla, panela cheese, avocado chili pepper, sour cream

CLAM CHOWDER	
White clam, vegetables, white wine	
and bacon	

SHRIMP BISQUE
Baked shrimp, vegetables, brandy, star
anise and butter

MUSHROOM SOUP
White mushrooms, chicken, tomato,
corn and poblano pepper



OCTOPUS TACOS
Octopus, nıxtamal corn tortılla, avocado,
cherry tomato, peanut sauce, onion,
coriander and radish

WHITE CLAMS	\$14
White clams, parmesan cheese, white wine,	
baby squash, carrot, parsley, rosemary rice,	
vegetable spaghettı and rıce	

SEAFOOD MOLE RISOTTO	\$16
Shrimp, octopus, callo de hacha scallops,	
parmesan cheese, asparagus, radish	
and rice	

CHICKEN WITH HUITLACOCHE
Huitlacoche stew, plantain, hibiscus sauce,
mozzarella cheese and mashed potato with
roasted garlic

## CHICKEN BREAST WITH MOLE SAUCE Chicken breast steak, homemade mole, black beans stew and Mexican-style rice

CF	IICKEN TOSTADA
Со	rn tostada, shredded chicken stew,
chi	potle sauce, panela cheese, tomato,
roc	d onion refried beans and lettuce

BLACKENED FISH FILLE I
Cabrilla fillet, sautéed poblano pepper,
corn tamale, quinoa stew and eel sauce

SEAFOOD STUFFED FISH FILLET	\$19
Cabrilla fillet, spinach, seafood stew,	
mashed potato and creamy chipotle sauce	

*CRUSTED TUNA STEAK	\$30
Tuna steak, species crust and quinoa stew	
CRAB ENCHII ADAS EROM THE PLAZA	\$19

Crab stew, panela cheese, tomato, lettuce, sour cream, red onion, black bean, and Mexican-style rice



**STYLE** 





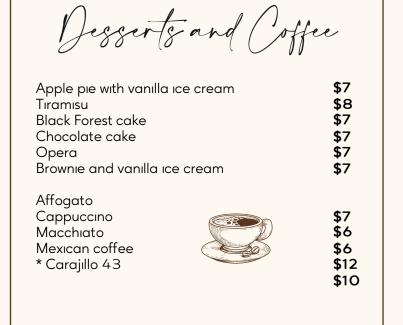


Mrées	

POBLANO PEPPER STUFFED WITH SEAFOOD  Poblano pepper, seafood stew, black bean, mozzarella cheese, Mexican-style rice and pomodoro sauce	\$19
COCONUT SHRIMP Shrimp, coconut sauce, sautéed vegetables and mashed potatoes	\$22
GARLIC SHRIMP Shrimp, sautéed mushrooms and roasted garlic mashed potatoes	\$22
* FILLET MIGNON  Baked potato, sautéed vegetables and gravy sauce	\$30
* SURF & TURF Beef medallions, shrimp, sautéed vegetables and roasted garlic mashed potatoes	\$35
GRILLED STUFFED ARRACHERA Skirt steak, bacon, sautéed vegetables, sweet potato purée and guajillo chili glacé	\$22
PORK BELLY Bean and lentil stew, sweet potato and purée mancha manteles sauce	\$18
PORK SHANK Baked pork shank, bean stew, rice	\$16

EGGPLANT RAVIOLI	<b>\$</b> 15
Rıcotta cheese, walnut, eggplant	
and alfredo sauce	
VEGETARIAN GNOCCHI	\$13
Mushroom, asparagus, tomato	
pomodoro sauce and parmesan cheese	
SPAGUETTI	\$12
Pomodoro sauce and parmesan cheese	
FETTUCCINE ALFREDO	<b>\$</b> 15
Chicken breast, alfredo sauce	
and parmesan cheese	
BOLOGNESE SPAGHETTI	\$13
Meatballs, pomodoro sauce	
and parmesan cheese	

Dasta



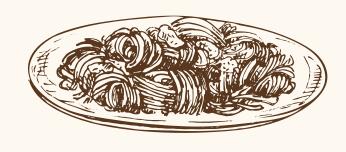


fries

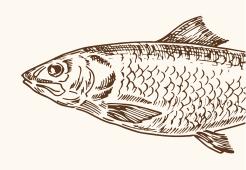
and tortillas

**BBQ RIBS** 

Roasted corn on the cob and French



\$22



<sup>\*</sup> Chef's specials are not included in the All-inclusive plan. Guests under this package can order with a 25% discount. In compliance with Mexican regulations regarding raw ingredients, these menu selections are served at the customer's desire.

Prices are in American dollars, 16% tax is included.