

TASTE OF MEXICO

ENTRÉES



NORTHERN SALAD

With grilled chicken, ham, bacon, egg, blue cheese, cherry tomato, lettuce mix, avocado, olive oil, and a honey, and mustard vinaigrette



AGUACHILE

With shrimp, avocado, lemon, cucumber, chiltepin, onion, salt, pepper, and coriander with corn chips

SOUPS



SWEET POTATO CREAM

With flour, butter, milk, garlic, and salt

CHICKEN CEMOLE

With corn, chayote, onion, green beans, pumpkin, tomato, epazote, garlic, lemon, and salt

MAIN DISHES



PAPADZUL

With egg, green seed, tomato, epazote, coriander, garlic, onion, cumin, and salt



JALISCO MOLCAJETE

With chicken, roasted flank steak, shrimp, chorizo, fresh cheese, nopales, and Cambray onion



TIKIN XIC FISH

With onion, tomato, sweet chili peppers, annatto, sour orange, banana leaf, salt, spices, served with grilled vegetables and beans



CHILI STUFFED WITH CRAB

With poblano pepper, butter, tomato, spices, and salt. Accompanied by beans, poblano rice, and ranchera sauce



FRIED BEAN TACOS

Crispy tacos filled with refried beans accompanied by lettuce, tomato, avocado, onion and tofu cheese

DESSERTS



JERICALLA



CREAM BISCUITS



BAKED VEGAN DONUTS

Filled with hazelnut cream

ALLERGENS



CONTAINS
GLUTEN



CRUSTACEAN



EGGS



FISH



PEANUT



DAIRY



MUSTARD



VEGAN