

Appetizers

 **Baja Tacos**

Prepared with flour tortilla, fish, julienne of vegetables and chipotle mayonnaise

 **Pork Castacan**

Crispy pork, marinated with sour orange, tomato julienne, onion, coriander, and avocado

Salads

 **Garden Greens**

Selection of vegetables, apple slices, blue cheese, crispy bacon, walnuts, black olives, and a fresh Thai vinaigrette dressing

 **Northern Salad**

Tender spinach leaves, flavored epazote beans, panela cheese, red onion, and jalapeño vinaigrette

Soups

 **Cream of Carrot with Orange**

Carrot, butter, with a touch of star anise, and orange juice flavored with rosemary

Allergens



CONTAINS GLUTEN



CRUSTACEAN



EGGS



FISH



SOJA



DAIRY



CELERY



SESAME GRAIN



MOLLUSCS



VEGAN

Sandwiches and Hamburgers

    **Lirios Burger**

Juicy Choice meat with a chef dressing accompanied by roasted corn and coleslaw salad

    **Shrimp Po'Boy**

Tempura shrimp served on brioche bread, red cabbage, sriracha mayonnaise, pineapple chutney, and crispy potato with cajun

Main Course

  **Octopus in a 7 Chilli Sauce**

Sauce is made with a selection of slightly spicy chili peppers accompanied by Jardinera rice

  **Aztec Chicken Breast**

Chicken stuffed with rice, with creamy guajillo and mushroom sauce, served with pork beans, mini guacamole sope, and roasted onions

  **Portobello Fajitas**

Prepared with onions, peppers, tofu cheese, served with refried beans, chori soy, corn tortilla, guacamole, Mexican sauce, and roasted chambray onions

Desserts

  **Corn Cake**

Warm corn cake served with vanilla ice cream

  **Avocado Panacotta**

With creamy passion fruit

 **Mango and Chia Pudding**