

ENTRÉES

- CHILE STUFFED WITH SEAFOOD

 Served with green pipián sauce
 - BONE MARROW WITH PICKLED OCTOPUS

 Accompanied by toast and radish salad
 - (EMPANADA WITH MINILLA FISH Accompanied by a green sauce

SALADS

- MIX OF APPLES AND SMOKED SALMON
 Served with mixed lettuce and citrus
- CAESAR SALAD WITH GARLIC SHRIMP Mixed lettuce heads served with house Caesar dressing, Parmesan cheese, and olives

CREAMS

- (b) (f) COCONUT CREAM WITH GINGER
- 😆 🐼 👣 🌚 SEAFOOD CHILPACHOLE WITH XTABENTUN

MAIN COURSE

- FISH WITH CORIANDER DRESSING

 Accompanied by black risotto and roasted asparagus
 - CHICKEN SKEWERS

 Accompanied by rice and tamarind sauce
 - ROYAL LEMON TUNA
 Served with citrus salad, glazed carrots, and balsamic beet puree
 - BEEFSTEAK
 Served with chipotle chile mole, sweet potato puree, and barley risotto

DESSERTS

- APPLE PIE
- (h) (a) (b) CHOCOLATE PIE (c) (c) CRÈME BRÛLÉE
- CONTIENE GRUSTÁCEO HUEVOS PECADO CACAHUATE SOJA LÁCTEOS FIGUROS DE APPO MOSTAZA GRAND DE AZURRET SOLFATO MOUSCOS PLATILLO CRUDO, VEGNACIONAL CIGISCARA APPO MOSTAZA GRAND DE AZURRET SOLFATO MOUSCOS PLATILLO CRUDO, VEGNACIONAL CONSUME RAJORIO CONSUMERANDO CONS