

**DINNERS MENU (min 4 adults)**

**Menu Oaxaca**

**Native Salad**

Cactus leafs, lettuce, tomato, avocado and Oaxacan cheese.

**Black Mole with Chicken**

The most complex mole made from scratch, served with rice and corn tortillas

**Tlayuda**

Giant corn tortilla with manteca, refried black beans, cabbage, Oaxacan cheese and tasajo, grilled

Plantain Tostones

with Vanilla Ice Cream and dark chocolate crumble

**Menu Mexicano**

**Shrimp Aguachile**

Shrimp “cooked” in lime juice, cucumber and red onion

**Huitlacoche and Epazote Quesadillas**

Corn Truffle, cooked with garlic, onion and cream, with Oaxacan cheese

**Veracruz Fish**

Fish fillet in a sauce made of tomato, bell peppers, olives and onion

**Flan**

Traditional Mexican custard dessert

**Del Mar + $20/person**

**Catch of the day Ceviche**

Fresh fish “cooked” in citrus juice, with tomato, onion cilantro and pineapple.

**Stuffed Calamari**

Pacific calamari stuffed with shrimp and veggies mix, in a white wine rose sauce

**Seafood Platter**

Scampi shrimp, diabla shrimp, ajillo octopus and shrimp stuffed pineapple, steam veggies and rice

**Nieve Oaxaqueña**

Traditional Oaxacan ice cream

**Ranchero Grill Night**

**Grilled Salad**

zucchini, bell peppers, eggplant and goat cheese

**Queso Fundido**

Melted manchego cheese perfect for quesadillas

**Grill Platter**

ribs, flank steak and sausage with grilled onions and cactus

**Banana Flambé with Vanilla gelato**

PRICES in USD

1 Dinner Service - $60 per person

2 Dinner Services $110 per person

3 Dinner Services $150 per person

4 - Dinner Services $195 per person

PAIRINGS OPTIONS + $30 per person

**Mezcal**

**Mexican Wine**

**Tropical Cocktails**

**Margaritas or Tequila**