



APPETIZER

<i>Sea bass ceviche with fresh green herb sauce.</i>	\$180
<i>Cactus salad with olives, sun-dried tomatoes and feta cheese.</i>	\$160
<i>Foie gras terrine with a combination of lettuce leaves and cocoa praline.</i>	\$190
<i>Crispy won ton with dried beef, molcajete sauce and avocado leaf essence.</i>	\$180
<i>Light lentil soup with prawn bisque.</i>	\$150

MAIN COURSE

<i>Goat cheese timbale with huauzontle and grilled mushrooms.</i>	\$140
<i>Fresh catch of the day with pistachio pipian and poblano chili.</i>	\$210
<i>Duck breast magret with sweet Moreliana sauce.</i>	\$270
<i>Pork chop with hazelnut mole.</i>	\$240
<i>Beef tenderloin with mezcal essence and pasilla chili sauce.</i>	\$280

DESSERT

<i>Chou pasty stuffed with cajeta and spiced chocolate sauce.</i>	\$110
<i>Egg roll cannoli with ricotta cheese and candied figs with anise liqueur.</i>	\$110
<i>Phyllo pastry stuffed with a special bread pudding, cured cheese and cinnamon sauce.</i>	\$110