



COLD APPETIZER

<i>Norwegian Salmon and Chilean Sea bass* **</i> <i>Accompanied of germ and flowers combination with a delicious citrus dressing of orange and domestic lime</i>	\$240.00
<i>Kobe Loin Tartar, Vodka and mustard seeds aromatized, served with croutons.* **</i>	\$550.00
<i>A Dozen of Fresh live Oysters With lime supreme and Tabasco sauce**</i>	\$300.00
<i>Pineapple baby stuffed with giant Caribbean Shrimp</i>	\$290.00
<i>King crab legs three dressings on the side</i>	\$630.00
<i>Cheese tasting*</i> <i>Goat, Idiazábal, Brie and Parmesan cheese. *</i>	\$450.00
<i>Iberian Ham tasting*</i> <i>Iberian Ham Degustation</i>	\$450.00

HOT APPETIZER

<i>Montaditos (Appetizer) Ana de Foie Duck, With Ham of Acorn Flakes, Red Wine Sauce, and Indian Walnut praline*</i>	\$370.00
<i>Fine and Delicious Risotto of Asparagus and Wild Mushrooms au Thermidor of Shrimp and Crispy Parmesan Cheese. *</i>	\$440.00
<i>Fresh Clams and mussel Steam cooked in a Short Rosemary and White Wine broth. *</i>	\$300.00
<i>Sautéed Scallops Provençal Au Gratin and served in Sea Shell, Aromatized with a Sherry Vinegar*</i>	\$200.00
<i>Pasta with padano flambé and truffles, accompanied with shrimp, chicken or vegetables. *</i>	\$350.00

SOUPS AND CREAMS

<i>The Fisherman Pot, Seafood And Shellfish, with a Touch of Epazote, and Pernod Perfumed.*</i>	\$200.00
<i>Cream of Zucchini Flower in a smoothed Natural Cream and black corn mushroom natural Coulees. *</i>	\$150.00

RICES AND FIDEUÁ

<i>Crawfish risotto. *</i> <i>(FOR TWO PERSONS)</i>	\$840.00
<i>Lobster and Scarlet risotto. *</i> <i>(FOR TWO PERSONS)</i>	\$800.00
<i>Mixed Paella *</i> <i>(FOR TWO PERSONS)</i>	\$950.00
<i>Noodles with mixed seafood and clams*</i> <i>(FOR TWO PERSONS)</i>	\$500.00

***These dishes may contain some of these ingredients (wheat flour, egg, milk, gluten, dry fruits, nuts or mushrooms).**

**** Raw dishes will be consume under your own consideration and the risk it implicates, and these are processed under strict quality control.**

PRICES ARE IN MEXICAN CURRENCY. TAXES INCLUDED



SEAFOOD

<i>Caribbean Lobster Tail as you Prefer Garlic and olive oil, Thermidor, Cardinal</i>	\$650.00
<i>Black cod fillet confit, accompanied with Vizcaine sauce. *</i>	\$500.00
<i>Red tuna stuffed with Brie cheese, grilled accompanied by vegetables and tamarind sauce. *</i>	\$300.00
<i>Sea bass fillet in a juicy green sauce, with fresh clams. *</i>	\$500.00

PRINCESS SPECIAL

<i>Home Made Raviolis Stuffed with Ragout of Kobe and Tube Served with a Thick Porcini Sauce and dehydrated tomato.*</i>	\$710.00
<i>Grilled Seafood Delights. Lobster, squid, shrimps, clams, mussels, octopus, chocolata clams, scarlet shrimp, scallops, and tuna. (FOR TWO PERSONS)</i>	\$950.00

PRINCESS MEAT SPECIALTIES

<i>Grilled double kurobuta pork chop lightly marinated with annatto seeds, mashed potato accompanied.*</i>	\$400.00
<i>Grilled Porterhouse beef, Rosemary potatoes accompanied (FOR TWO PERSONS)</i>	\$850.00
<i>Symphony magret duck and foie with plum sauce, confit scallions and tubers in honey. *</i>	\$500.00
<i>Roasted rack of lamb au Rosemary with mashed eggplants and lentil au foie gras*</i>	\$400.00
<i>Grilled Kobe Rib-eye lightly seasoned with sea salt, baby vegetables with soy sauce accompanied.*</i>	\$800.00
<i>Surf and Turf of Beef and Caribbean shrimp served with gravy sauce, yucca chips and potato strips accompanied.</i>	\$500.00
<i>Kobe hamburger accompanied by fresh vegetables and Dijon mustard*</i>	\$600.00

SIDE DISHES

- French Fries*
- Potato in Rosemary*
- Spinach au crème **
- Steamed or grilled vegetables*
- White Rice **
- Green salad*

DESSERTS

<i>Chocó therapy: Combination of chocolate with coulees and citric essence accompanied. *</i>	\$250.00
<i>Alaska Chocolate, vanilla and strawberry fusion ice cream covered with Italian frosting meringue, Jamaica reduction and fresh mint leaf accompanied. *</i>	\$250.00
<i>Classic Chocolate Fondant Chocolate semi-soufflé with delicious vanilla ice cream and chocolate crispy and baileys cream.*</i>	\$200.00
<i>Tocinillo De Cielo Soft Combination of egg yolk and natural syrup baked with caramel sauce and wild seasonal fruits on top. *</i>	\$200.00
<i>Seasonal Fruits.</i>	\$150.00

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