



## Cold Appetizer

Watermelon and goat cheese salad, accompanied with tender salad sprouts , reduction of balsamic dressing and lemon\*

Mixture of Portobello Mushroom and sea scallops sautéed, with baby potato, parmesan flakes and fried leek\*

Special green salad, with asparagus, artichokes, and chili vinegar dressing 

Magret of duck Carpaccio with light citric vinaigrette, tropical fruits and a delicate piece of toast with foie gras\*

Crunchy corn tortilla toasted, and guacamole spreaded with cooked octopus flakes and caviar of tomato and lime 

## Hot Appetizer

Piquillo peppers (from Navarra Spain) stuffed with crab meat, shrimps covered with a white fine sauce au gratin\* 

Traditional bourguignon snails aromatized with coriander in tempura and Blue Cheese\*

Stuffed raviolis of creamy mushroom accompanied with different vegetables sauce, and sweet basil with foie\*

Warm Asiatic roll in tempura, with salmon, tuna, shrimps and asparagus, with smoked conger eel sauce\*

Green and white asparagus duo rolled with smoked salmon au gratin over endives poached bed

Chef's special, duck meat confit served with tortillas and a delightful mole sauce with sesame seeds and onion , accompanied with crunchy duck skin and caramelized baby apple\*

## Soups & Creams

Pozole, aromatic Caribbean broth with lobster and corn in three textures, perfumed with epazote.

Cream of zucchini with potato and leek with cream cheese, accompanied of crunchy Ibericham\*

## Main Courses

Snapper supreme roasted over a porrusalda sauce (leek and potato) with sweet corn sautéed and sherry tomato

Monk fish, with tomato romesco red sauce and prawns with white beans, potatoes 

Prawn on sea salt rocks with lime supreme and coriander in a meuniere sauce\*

Duck confit with a dried fig sauce, served with sweet potato and potato sautéed and confit in a maple syrup\*

Beef tournedo with grill baby vegetables, accompanied with a perigordini or béarnaise sauce\*

Grilled baby chicken roasted in chimichurri sauce, aromatic spices and apple slices over French fries potatoes

Suckling pig in a mild confit , sith a smooth achiote sauce and domestic lime\*

## Desserts

Sacher Cake\*

Traditional Sacher of Peach Jam Accompanied with a Red Fruits Sauce

Yucatán Marquesitas\*

Traditional thin flour Marquesitas (Sweet Flour tortilla) Nutella Stuffed and Gouda Cheese Gratin, and Irish Caramel Sauce

Creamy Duo of Chocolate and Mole\*

Zabaglione of Black and White chocolate, and Poblano Mole, a White Chocolate Foam, Crispy Sesame, and Local Fruit Confit



\*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.