



## *Mexican Culinary Experience*

*Enjoy a culinary experience of authentic Mexican cuisine at one of the most beautiful landmarks in the world*

Please select the soup and main course of your choice, appetizers and dessert will be served family style at your table

### *Chef's Appetizers Family Style*

#### **Baked Suckling Pig Sope**

Served with pickled onions, green avocado sauce, cilantro and roasted pineapple

#### **Green Avocado Salad**

With cactus, green beans, spinach, tomatoes and roasted peppers vinaigrette

#### **Sweet Corn Tamale with Lobster Skewer**

Served with Poblano chile strips, cheese and corn kernels

### *Soup of the Day*

#### **Tortilla Soup**

Served with Dumpling filled with chicken Barbecue, Avocado Sauce, Panela Cheese, Sour Cream and Fried Guajillo Chile

#### **Black Mushroom Cream**

With Purslane, Panela cheese, mushrooms with corn kernels turnover

### *Dessert Selection*

Enjoy the delicious creations from our pastry chef

#### **Churros**

With caramel sauce

#### **Tres Leches Cake**

Berries compote

#### **Flan**



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### **PREMIUM STEAK MENU**

*Grilled to perfection*

*40% off with your meal plan package*

#### **Grilled Cowboy Steak 24 Oz**

Served with sauteed potatoes and mushrooms, portobello mushrooms, grilled onions, asparagus wrapped with bacon and chipotle sauce

#### **Grilled Kobe Beef 8 Oz**

Papatzul with foie gras, tomato confit, eggs, white onion au gratin with apple and peanut sauce with chile pepper

#### **New York Prime Steak Huarache 18 Oz**

Refried beans, lettuce, pickled onions, radish, avocado, cherry tomatoes and cotija cheese sauce

#### **Rack of Lamb Mixiote**

Tomatillo sauce with avocado, blue corn tortillas and vegetable consome

#### **Lobster Chile Relleno with Cheese Sauce and Mushrooms**

With red rice and red squash blossom enchiladas

### **MAIN ENTRÉES**

*Meal plan included*

#### **Red Snapper Veracruzana Style With Vanilla Essence**

Accompanied with white rice, bell peppers and baby veggie salad

#### **Braised Beef Rib in Oaxacan Mole**

Pinto beans stew, banana tortilla and grilled spring onions

#### **Roasted Barbecue Tuna Steak**

Purslane salad and potato patty with guajillo sauce

#### **Shrimp al Pastor**

Pineapple soup with corn meatballs, bean panucho, pickled onions with cilantro, jalapeño chili sauce

#### **Pork Chops in Manchamanteles (Red Mole Sauce)**

Delicious roasted pineapple tamale, cactus salad, chile relleno Oaxacan cheese and boiled beans with chorizo

#### **Chicken Ossobuco Pipián**

Accompanied with dried fruit risotto and stuffed zucchini