



<b>Beet Carpaccio</b> <i>With jocoque, caramelized nuts and balsamic reduction.</i>	<b>\$205.00</b>
<b>Smoked Marlin Tostadas (3 pieces)</b> <i>Marlin, chipotle mayo, avocado, caramelized onion and fried leek.</i>	<b>\$225.00</b>
<b>Stuffed Peppers (3 pieces)</b> <i>None spicy peppers filled with manchego, parmesan, cream cheese and bacon.</i>	<b>\$235.00</b>
<b>Salmon Chicharron (200g)</b> <i>Fried salmon served with guacamole.</i>	<b>\$355.00</b>
<b>Artichoke Dip</b> <i>Served with pita bread.</i>	<b>\$315.00</b>
<b>Argentinian Empanadas</b> <ul style="list-style-type: none"><li>◦ CORN AND CHEESE (1 piece):</li><li>◦ BEEF (1 piece):</li></ul>	<b>\$ 79.00</b> <b>\$ 89.00</b>
<b>Guacamole</b> <i>Chicharron order (40g).</i>	<b>\$225.00</b>



<b>Pear and Bacon Salad</b> <i>Green leafs, goat cheese, nuts and mustard dressing.</i>	<b>\$265.00</b>
<b>Caprese</b> <i>Tomatoes and mozzarella cheese, pesto and balsamic reduction.</i>	<b>\$265.00</b>



<b>Tortilla Soup</b> <i>Mexican traditional soup with a touch of pasilla pepper.</i>	<b>\$168.00</b>
<b>Vegetable Soup</b> <i>With chicken, rice and vegetables.</i>	<b>\$135.00</b>
<b>Mushroom Cream</b> <i>Served with poblano pepper slices.</i>	<b>\$155.00</b>
<b>Garlic Soup</b> <i>Home recipe.</i>	<b>\$148.00</b>
<b>Three Pepper Creamy Pasta</b> <i>With cream, chicharron and beans sauce.</i>	<b>\$148.00</b>
<b>Lasagna Bolognese</b> <i>With tomato and four cheese sauce.</i>	<b>\$328.00</b>
<b>Fetuccini Parisienne</b> <i>Chicken, bacon and mushrooms.</i>	<b>\$398.00</b>
<b>Chicken Cannelloni</b> <i>With bilberries, served in white creamy sauce.</i>	<b>\$325.00</b>
<b>Capellini with Meatballs (150g)</b> <i>With spicy tomato sauce and spinach.</i>	<b>\$325.00</b>



<b>Poblano Pepper with Chicken Tinga</b> <i>Stuffed with chicken tinga, with ancho pepper sauce.</i>	<b>\$382.00</b>
<b>Huitlacoche and Goat Cheese Stuffed Pepper</b> <i>Poblano pepper with red tomato sauce.</i>	<b>\$388.00</b>
<b>Two Mole Enchiladas</b> <i>Filled with chicken and cheese, covered with black and white mole.</i>	<b>\$365.00</b>



## MAIN DISHES

<b>Chicken Supreme (180g)</b>	<b>\$398.00</b>
<i>Wrapped with bacon, filled with spinach, goat cheese and poblano pepper sauce.</i>	
<b>Chicken Parmigiana (180g)</b>	<b>\$355.00</b>
<i>Served with mashed potatoes and vegetables.</i>	
<b>Coriander Fish Filet (180g)</b>	<b>\$435.00</b>
<i>White fish with creamy coriander sauce.</i>	
<b>Dill Salmon (200g)</b>	<b>\$435.00</b>
<i>Served with avocado, pineapple, onion and tomato salad.</i>	
<b>Tacos Ensenada (3 pieces)</b>	<b>\$398.00</b>
<i>Battered fish with purple cabbage and carrot salad.</i>	
<b>Pipian Mole (180g)</b>	<b>\$380.00</b>
<i>Pork meat with green mole, served with white rice.</i>	
<b>Pork Chops (180g)</b>	<b>\$380.00</b>
<i>Marinated in tomato and rosemary sauce, served with creamed spinach, sweet potato and beet chips</i>	
<b>Flank Steak (250g)</b>	<b>\$445.00</b>
<i>With baked potato.</i>	
<b>Steak Medallions (200g)</b>	<b>\$445.00</b>
<i>Baked in wine and shallot, served with mushrooms, potato and glazed carrots.</i>	
<b>Tampiqueña Steak (180g)</b>	<b>\$425.00</b>
<i>Served with mole enchilada, guacamole and fried beans.</i>	
<b>Blue Cheese and Pepper Steak (200g)</b>	<b>\$445.00</b>
<i>Sauteed spinach with almonds and potatoes.</i>	
<b>Mixed Molcajete (400g)</b>	<b>\$698.00</b>
<i>Chicken, flank steak, Cecina, chorizo, panela cheese, cactus, baby onions with spicy sauce.</i>	
<b>Pause Hamburger (120g)</b>	<b>\$345.00</b>
<i>With bacon, cheese sauce, caramelized onions and pineapple, homemade bread and french fries.</i>	



**100% MEXICAN COFFEE**

		<b>NORMAL</b>	<b>DESCAFEINADO</b>
<b>Americano</b>	200 ml	<b>\$58.00</b>	<b>\$62.00</b>
<b>Espresso</b>	60 ml	<b>\$58.00</b>	<b>\$62.00</b>
<b>Espresso Macchiato</b>	60 ml	<b>\$58.00</b>	<b>\$62.00</b>
<b>Double Espresso</b>	100 ml	<b>\$62.00</b>	<b>\$66.00</b>
<b>Double Espresso Macchiato</b>	100 ml	<b>\$62.00</b>	<b>\$66.00</b>
<b>Cappuccino</b>	200 ml	<b>\$65.00</b>	<b>\$68.00</b>
<b>Baileys Cappuccino</b>	200 ml	<b>\$128.00</b>	
<b>Amaretto Cappuccino</b>	200 ml	<b>\$128.00</b>	
<b>Irish Coffee</b>	200 ml	<b>\$190.00</b>	
<b>Carajillo</b>	190 ml	<b>\$190.00</b>	
<b>Milkshakes</b>		<b>\$78.00</b>	

COCONUT OR ALMOND MILK ADDITIONAL **\$18.00**



<b>Herbal teas</b>	200 ml	<b>\$72.00</b>
<b>Green tea</b>	200 ml	<b>\$72.00</b>
<b>Black tea</b>	200 ml	<b>\$72.00</b>
<b>Chai latte</b>	200 ml	<b>\$72.00</b>
<b>Artisanal chai</b>	200 ml	<b>\$72.00</b>
<b>Matcha</b>	200 ml	<b>\$85.00</b>

**Desserts \$165.00**