









STARTERS & SOUPS

-  **Carnitas Sopes**
Traditional sopes prepared with beans and pork carnitas, served with lettuce, cheese and cream
-  **Melted Cheese with Chorizo**
Accompanied by handmade tortillas and traditional sauce
-   **Dúo de Tostadas**
 Beef salpicón tostadas with a guacamole base and seafood with garlic, octopus, shrimp, and squid with chipotle mayonnaise
-  **Empanadas (3)**
Made with fried corn dough stuffed with slices of poblano pepper, corn and cheese, served with cabbage, cheese and cream
-  **Aztec Soup**
Traditional tomato, guajillo chili, and tortilla-based soup flavored with epazote and served with cream, avocado, cheese and crispy tortillas
-  **Creamy Poblano Pepper Soup**
Cream based on sweet poblano peppers, onion and corn kernels




SALADS & CEVICHE

-  **Aztec Garden**
Sliced jicama with mixed lettuce, carrot, avocado and crunchy hibiscus. Served with tortilla julienne and cilantro dressing
-   **Tropical Ceviche**
Made with coconut, shrimp and fish with green apple, jicama, cucumber, tomato, onion, cilantro and lemon
-  **Vegetarian Ceviche**
Mixture of avocado, green apple, jicama, cucumber, tomato, onion and cilantro, macerated in sour orange and lemon juice
-  **Mexican Salad**
Mixed lettuces, avocado, tortilla, beans, corn, red onion, white cheese and cilantro dressing

MAIN COURSES

-  **Beef Tampiqueña**
Grilled beef tampiqueña, accompanied with enchilada, rajas poblanos, rice and refried beans
-   **Rock cornish with Mole de Tres Colores**
 Roasted rock cornish hen, served with rice, black mole, yellow mole and green pipián
- Tacos al Pastor (3)**
Pork al pastor served in order of 3 tacos, accompanied with cilantro, onion, pineapple, lemons and salsa
-  **Chicken Enchiladas**
Corn tortillas bathed in red or green sauce with lettuce, cheese and sour cream
-  **Your Choice of Fajitas**
Beef, chicken, shrimp or vegetables. Accompanied by corn or flour tortilla, guacamole and beans
-   **Chile Relleno**
 Poblano chile stuffed with traditional Oaxacan pork and chicken mincemeat, apple, plantain, raisins, almonds, potato and parsley, served on a bed of yellow rice
Option: Panela cheese
-  **Robalo a la Hierba Santa**
Robalo fillet wrapped in a leaf, bathed in a Veracruz style tomato sauce with peppers, olives and rice

DESSERTS

-    **Artisanal chocolate and mole mousse**
 Accompanied with passion fruit sauce
-  **Tamal de Elote**
Tender corn tamal made served with chocolate ice cream