

GOURMEX

DINNER



PRICES IN MXN

LIVE A GASTRONOMIC EXPERIENCE

APPETIZER

- Yucatán Salbute with Cochinita Pibil**
Fried corn tortilla, lettuce, achiote marinated pork, xnipec sauce, jalapeño and avocado.
- Chaya empanadas with Edam cheese**
Prepared with fresh corn and chaya dough, filled with Edam cheese, served with pickled onion, cream and fried tomato.
- Traditional esquite**
Boiled corn kernels, seasoned with lime and epazote. Served with garlic confit aioli, queso fresco, jalapeño aioli and chicharrón crumbs.
- Melted cheese with chistorra and chorizo sausage**
Served with flour tortillas, onion ash, mexican sauce and pico de gallo
- Sinaloa Toast**
Corn tostada with octopus, squid, shrimp, mexican sauce, cucumber, red onion, coriander, radishes and avocado.
- Southern tostada Chiapas**
Corn tostada, beef salpicón, onion, lemon, coriander and cucumber, creamy avocado and radishes.
- Quesabirrias**
Two golden tortillas filled with beef marinated in chilli mix, with creamy avocado, radishes, crystallised onion, raw mexican sauce and coriander.

SOUPS

- Azteca soup**
Traditional tomato soup, guajillo chilli, accompanied by fresh cheese, cream, avocado and crispy corn tortilla.
- Red pozole**
Pork broth with guajillo chilli and spices, accompanied by lettuce, avocado, radish, ground oregano and crystallised onion.

SALADS AND AGUACHILES

- Xe'ek salad with mixed vegetables**
Jicama, cucumber, lemon, grapefruit, orange, mandarin, cilantro, lettuce, chili, and chaya oil.
- Ranch salad**
Salad of macerated nopales, red onion, tomato, coriander, lettuce, tortilla cone, fresh grilled cheese, pork crackling and epazote vinaigrette.
- Pacific aguachile**
Shrimp, octopus and fish, in mexican sauce served with white cucumber, red onion, coriander, radish, avocado and sweet potato chips
- Vegan ceviche**
Protein based on legumes, zetas mushrooms, jicama, cucumber, red onion, lemon, coriander and chaya oil.

MAIN COURSES

- Pre-Hispanic Mexa Molcajete**
Beef, chicken, chorizo, nopales, cambray onions, grilled panela cheese, adobo sauce, served with corn tortillas, mexican sauce, avocado and lemon.
- Tampiqueña Tenderloin Beef Steak**
Grilled beef steak, served with enchilada, poblano peppers, Mexican rice and beans.
- Chicken in Green Pipian**
Chicken leg and thigh in green pipian sauce, flavoured with leaf saint, served with potatoes, carrots, pumpkin seeds and rice.
- Enchiladas with Chicken**
Covered in red or green sauce and served with lettuce, fresh cheese, sour cream.
- Tacos al pastor**
Three tacos with pork marinated in adobo sauce, served with onions, coriander, lemons and green sauce with avocado.
- Shaken Sea Bass**
Snook fillet marinated with spices, adobo sauce and mayonnaise, served on a bed of rice, cucumber, pickled red onion and molcajete sauce.
- Suadero Tacos**
Three steamed beef tacos, served with onions, coriander, lemons and green sauce with avocado.
- Fajitas**
Beef, chicken or vegetables, served with flour tortillas, guacamole, pico de gallo, and sour cream.
- Mahi-Mahi Tikin-xic**
Fish fillet marinated in achiote and sour orange, served on a banana leaf, with rice, regional salad of cucumber, tomato and pickled onion.

DESSERTS

- Fritters**
Crunchy fritter with sugar and cinnamon, served with crystallised fruit and piloncillo syrup.
- Corn Pie**
Served with cinnamon sauce and vanilla ice cream.
- Churros**
Served with chocolate sauce
- Three Milks Cake**
Vanilla cake, burnt meringue with custard filling, 3-milk sauce, cinnamon powder and red berries.

Ask about your
Sandos4u
benefits



*Consumption of raw or undercooked meat or seafood may increase the risk of contracting a foodborne illness.