

# *Lunch and Dinner*

## *Appetizers*

Guacamole with crispy pork skin  
with fried grasshoppers  
Corn "Tamal" with beans, pork skin and "Holy leaf"  
"Panuchos" Mayan style pork in stuffed fried tortilla  
Grilled "Panela" cheese and cactus leaves in green sauce  
"Ceviche" lime marinated fish with cucumber, red onion, and green chile on 2 baked tortillas  
Green "Aguachile" lime marinated shrimp in green chile sauce with apple and cucumber  
Escamoles (ant eggs), sautéed with onion and serrano pepper

## *Salads*

Cactus leaves salad with pico de gallo and fresh cheese  
Green salad with Papalo spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo"  
leaf vinaigrette  
Mixed Salad, lettuce, figs, goat's cheese, apple and hibiscus flower vinaigrette  
Spinach salad with apple, strawberries, goat's cheese, with xoconostle dressing

## *Soups*

Chicken broth with chicken and vegetables  
Mayan style lime soup  
Cream of black beans, (with tortilla strips, cream and cheese)  
Oaxaca style soup ( With corn, poblano chile zucchini and "Epazote")  
Azteca soup ( rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream)

## *Main Dishes*

"Poblano" chile stuffed with vegetables  
Chicken breast with pecan and prune "Mole" sauce  
Chicken breast in green "Pipian" sauce  
Chicken breast with black "Mole" sauce  
Grilled fillet of salmon with sautéed dried chile peppers 220 grams  
Red Snapper with Hibiscus sauce 220 grams  
Red Snapper Veracruz style 220 grams  
Giant Shrimp in dry chipotle chile sauce 180 grams  
Giant Shrimp in tamarind and chipotle sauce 180 grams  
Pork ribs in "Morita" sauce 280 grams  
Cochinita pibil (Mayan style pork) 250 grams  
Suckling pig confit with sautéed potatoes and plum sauce 250 grs  
Ox tongue with pineapple (Barroco style with chorizo, almonds, raisin and pineapple) 180 grams  
Lamb "Mixiote" (marinated and slow cooked) 330 grams  
Rack of lamb with sautéed potatoes, steam vegetable, red wine sauce 20 grams  
Beef fillet medallions with "manchamanteles" sauce 250 grams  
"Arrachera" beef skirt CAB, with guacamole, beans and grilled cactus leaves 320 grams  
Rib eye steak, with baked potato and grilled cactus leaves 400 grams  
Cowboy steak, with grilled pineapple, onion and cactus leaves 600 grams