



Restaurant Week Lunch

(Prix-fixe \$24.07 per person)

First Course

Guacamole y Salsa

*Mashed avocados, onions, cilantro, jalapeños, lime juice
chile tomate, topos*

Crema de Calabaza con toque de Coco

*Butternut squash, coconut milk, chipotle chile
pumpkin seeds*

Mixta con Cacahuete

*Mixed greens, avocado, panela cheese, frizzled tortillas, fresh corn, peanut
guajillo vinaigrette*

Second Course

Quesadilla de Camarón con Huitlacoche

Sautéed shrimp, chipotle piloncillo honey, gruyere black Mexican truffle

Fautas de pollo con mole

Crispy corn tortillas filled shredded chicken, mole poblano, pomegranate seeds

Tacos de puerco

Chile ancho marinated pork, black beans & Chihuahua cheese, served in corn tortillas

Third Course

Cajeta Cheesecake

Goat milk caramel cheesecake, coconut fruit compote

Mexican Strawberry shortcake

Tres leches cake, fresh strawberry, whipped cream, dulce de leche ice cream

All our Restaurant Week dishes are made with organic, free range meat



Restaurant Week Dinner

(Prix-fixe \$35 per person)

First Course

Crema de Calabaza con toque de Coco

*Butternut squash, coconut milk, chipotle chile
pumpkin seeds*

Tortita de Cangrejo con tamarindo

Serrano spice Crab cake, tamarind salsa, truffle aioli

Taco de Barbacoa

Tequila-beer braised beef cheeks, pickled onion oregano cilantro

Second Course

Enchiladas Suizas

Slow cooked Duck, tomatillo morita salsa verde, crema cotija cheese

Callo de Hacha con Huitlacoche

*Pan seared dry Scallops, piloncillo chipotle glaze, poblano corn cake, black
Mexican truffle*

Rack de Cordero con pesto de cilantro

New Zealand rack of lamb cilantro chile pesto

Third Course

Cajeta Cheesecake

Goat milk caramel cheesecake, coconut fruit compote

Mexican strawberry shortcake

Tres leches cake, fresh strawberry, whipped cream, dulce de leche ice cream