

55

To Share

APPETIZERS

BEET SALAD

*Strawberries, watercress,
toasted pumpkin seeds and chili vinaigrette*

FRIED CALAMARI

Avocado crema and lime

SMASHED AVOCADO

Pico de Gallo and tortilla chips

MAINS

HALF ROAST CHICKEN

*Mexican chorizo crema,
red onion and jalapeño chimichuri*

GRILLED BRANZINO

Mojo verde and caper berries

TOFU SKEWERS

*Marinated mojo de ajo,
roasted cipollini and pickled wild mushrooms*

SIDES

COUS COUS

*Green goddess, cherry tomatoes
and roast tomato vinaigrette*

CHARED CORN & CHICKPEAS

Poblano, romano, lettuce, radish and lime

DESSERT

TRES LECHE CAKE

*Toasted almond ice cream, almond crumble
and whipped white chocolate ganache dulce de leche*



APPETIZERS**BEET SALAD**

*Strawberries, watercress,
toasted pumpkin seeds and chili vinaigrette*

FRIED CALAMARI

Avocado crema and lime

GREEN CHORIZO MEATBALLS

Arriera salsa and grilled tortilla

MAINS**HALF ROAST CHICKEN**

*Mexican chorizo crema,
red onion and jalapeño chimichuri*

TOFU SKEWERS

*Marinated mojo de ajo,
roasted cipollini and pickled wild mushrooms*

ROAST LAMB CHOP

*Grilled over charcoal with poblano feta sauce,
crumbled queso duro, mint and baja olive oil*

SIDES**COUS COUS**

*Green goddess, cherry tomatoes
and roast tomato vinaigrette*

CHARED CORN & CHICKPEAS

Poblano, romano, lettuce, radish and lime

DESSERT**TRES LECHE CAKE**

*Toasted almond ice cream, almond crumble
and whipped white chocolate ganache dulce de leche*

PINEAPPLE UPSIDE DOWN CAKE

Rum Anglaise, sour cream ice cream and pineapple chips



75
To Share

APPETIZERS

PUMPKIN & PERSIMMON SALAD

Quinoa, kale, queso duro and pomegranate vinaigrette

PANELA CHEESE

Green grapes, truffle agave syrup and marcona almonds

TUNA CEVICHE

Aguachile, watermelon, avocado and tostada

MAINS

HALF ROAST CHICKEN

*Mexican chorizo crema,
red onion and jalapeño chimichuri*

TOFU SKEWERS

*Marinated mojo de ajo,
roasted cipollini and pickled wild mushrooms*

ROAST LAMB CHOP

*Grilled over charcoal with poblano feta sauce,
crumbled queso duro, mint and baja olive oil*

GRILLED BRANZINO

Mojo verde and caper berries

SIDES

COUS COUS

*Green goddess, cherry tomatoes
and roast tomato vinaigrette*

CHARED CORN & CHICKPEAS

Poblano, romano, lettuce, radish and lime

DESSERT

TRES LECHE CAKE

*Toasted almond ice cream, almond crumble
and whipped white chocolate ganache dulce de leche*

PINEAPPLE UPSIDE DOWN CAKE

Rum Anglaise, sour cream ice cream and pineapple chips



APPETIZERS**PUMPKIN & PERSIMMON SALAD**

Quinoa, kale, queso duro and pomegranate vinaigrette

GREEN CHORIZO MEATBALLS

Arriera salsa and grilled tortilla

TUNA CEVICHE

Aguachile, watermelon, avocado and tostada

CHARCOAL ROASTED GUAJILLO SHRIMP

Sikil pak, n'duja and pumpkin seeds

MAINS**14OZ DRY AGED RIBEYE**

Grilled over charcoal,
truffle crema and shaved fresh truffle

TOFU SKEWERS

Marinated mojo de ajo,
roasted cipollini and pickled wild mushrooms

ROAST LAMB CHOP

Grilled over charcoal with poblano feta sauce,
crumbled queso duro, mint and baja olive oil

GRILLED BRANZINO

Mojo verde and caper berries

SIDES**COUS COUS**

Green goddess, cherry tomatoes
and roast tomato vinaigrette

CHARED CORN & CHICKPEAS

Poblano, romano, lettuce, radish and lime

CHORIZO LENTILS

Vera Cruz sauce, chorizo, olives and beluga lentils

FRIES

Habanero mayonnaise and chili salt

DESSERT**TRES LECHE CAKE**

Toasted almond ice cream, almond crumble
and whipped white chocolate ganache dulce de leche

PINEAPPLE UPSIDE DOWN CAKE

Rum Anglaise, sour cream ice cream and pineapple chips

CHOCOLATE MOLTEN LAVA CAKE

Roasted banana chocolate chip ice cream,
banana chips and chocolate shards

