

TASTE THE GABLES

ENTRADAS

Select one

CEVICHE ACAPULQUEÑO DE CAMARÓN

Shrimp marinated in lime and orange juice with tomato sauce, onion and olives.

SOPA AZTECA

Tomato broth with spices, accompanied by tortilla strips, pork crackling, avocado, fresh cheese, and mexican cream.

CEVICHE DE COCO

Bay scallops with coconut cream, cilantro, mango, jalapeño chili, lime juice, and red onion.

ENSALADA CESAR

Heart romaine lettuce, croutons, parmesan cheese, and house made caesar dressing.

PLATO FUERTE

Select one

MOLE NEGRO

Chicken leg and thigh served with red mexican rice and fried ripe plantain.

CAMARONES AL COCO

Coconut breaded shrimp in spicy mango sauce served with mexican rice.

PESCADO A LA VERACRUZANA

Mahi-mahi filet marinated with onion, tomato, pepper, capers and olives served with red mexican rice and plantain.

POSTRE

Select one

FLAN DE ROMERO

Creamy rosemary flan accompanied with red fruits and caramelized sugar, bathed in edible gold.

PASTEL DE TRES LECHEs

Traditional mexican three milks cake, with red fruits and cocoa foam decorated with edible gold.

\$55.00 + taxes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.