

the menu

CHEF
Manuel

Canapes 2 varieties

Aguachile

Snapper sashimi marinated in lime, tequila, agave worm chili in a corn tostada with cucumber and jalapeno & avocado (mild)

Chorizo Tapa

Hot Spanish Chorizo in a cheese spread with pomegranate seeds

3-Course Meal

Huitlacoche Sope with Zucchini Flowers

Mexican fresh corn masa with refried bayo beans with a blend of Mexican truffle, labna cheese & tomatillo sauce (VEG)

Mole

Lamb in a traditional chocolate and dried chilies sauce, zucchini gel, roasted & crisp veggies

Mexican Chocolate Mousse

Mexican organic chocolate with fresh seasonal berries duo & toasted caramel popped kernels

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

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