



APPETIZERS

ACAPULCO FISH CEVICHE (5.3 oz)

Fish fillet marinated in cocktail sauce, served with purple onion, tomato, avocado, and fresh cilantro.

CRUNCHY CHICKEN SALAD

Mixed lettuce and asparagus with a citrus vinaigrette, served with chicken breast marinated in fine herbs, beetroot, and sunflower seeds.

WARM SALMON SALAD

Mixed lettuce, salmon in a black peppercorn crust, green beans, and sun-dried tomato, served with a fine herb vinaigrette.

CLASSIC CAESAR SALAD

Romaine lettuce in a creamy anchovy dressing topped with crunchy Parmesan croutons.

BAJA FISH TACOS (4 pcs)

Breaded fish, "chipotle" chili tartar sauce, and cabbage salad wrapped in a flour tortilla with guacamole on the side.

TIRADITO WITH OCTOPUS

Thin slices of octopus over a hibiscus and cilantro sauce.

SOUPS

"XOCHITL" CHICKEN BROTH

Chicken broth served with rice and tender pieces of chicken, garnished with tomato, cilantro, onion, chili, and lemon.

GREEN SEAFOOD SOUP

Fish broth with cilantro and parsley, shrimp, scallops, calamari, clams, and fish.

AZTEC SOUP

Fried corn tortilla strips in a tomato broth, garnished with chopped "Pasilla" chili, crumbled cheese, avocado, sour cream, and "queso fresco".

MAIN COURSES

CLASSIC MOLE ENCHILADAS (4 pcs)

Served with sour cream, "queso fresco", beans, and Mexican rice.

GRILLED CHICKEN BREAST (10.6 oz)

Grilled chicken breast marinated in fine herbs and served with white rice, beans, and pickled purple onions.

BEEF PAILLARD (6.3 oz)

Beef fillet covered in a layer of refried beans, strips of "Poblano" chili, and melted Oaxaca cheese, served with guacamole and corn or flour tortillas.

GRILLED RIB EYE (11.6 oz)

Steak seasoned with fine herbs and cracked pepper and served with mashed potatoes and vegetables.

FISH FILLET PREPARED TO YOUR LIKING

Choose from garlic, grilled, chili-garlic, or breaded. Served with white rice and steamed vegetables.

SALMON FILLET PAPILOTE (7 oz)

Salmon fillet marinated in dill with a lemon and caper sauce, baked and served with mashed potatoes and sautéed vegetables.

A TASTE OF MEXICO (For 2)

A Mexican celebration of flank steak, chicken breast, "chorizo" sausage, cheese-stuffed chili pepper, a Oaxaca cheese quesadilla, refried beans, and guacamole, served with corn or flour tortillas.

GRILLED VEGETABLES

Grilled zucchini, eggplant, carrots, bell peppers, panela cheese and portobello mushrooms, served with a lemon vinaigrette.