

Appetizers

Guacamole with crispy pork skin
with fried grasshoppers
Corn "Tamal" with beans, pork skin and "Holy leaf"
"Panuchos" Mayan style pork in stuffed fried tortilla
Grilled "Panela" cheese and cactus leaves in green sauce
"Ceviche" lime marinated fish, with cucumber, red onion, and green chile on 2 baked tortillas
"Aguachile" (lime marinated shrimp in green chile sauce with apple and cucumber)
Ox tongue tacos (3)
Cheese board with olives, grapes and xoconostle jelly (2 pers)
Escamoles (ant eggs)

Salads

Cactus leaves salad, pico de gallo and fresh cheese
Green salad with Papalo, spinach, lettuce, beetroot, cherry tomato, pumpkin seeds, and "Papalo" leaf
vinaigrette
Mixed Salad; lettuce, crystalized figs, goat cheese, apple, hibiscus vinaigrette
Spinach salad, apple and strawberries with xoconostle dressing
Grilled vegetables (bell peppers, cactus leaves, zucchini, fresh cheese and spring onions)
Rocket salad, mango, pineapple, orange and dried cranberries

Soups

Chicken broth with chicken and vegetables
Mayan style lime soup
Cream of black beans, (with tortilla strips, cream and cheese)
Oaxaca style soup (with corn, poblano chile zucchini and "epazote")
Azteca soup (rich tomato soup with pork skin, cheese, tortilla strips, avocado and cream)
Lentil soup, with plantain and apple

Main Dishes

"Poblano" chile stuffed with vegetables
Chicken breast with pecan and prune "Mole" sauce
Chicken breast in green "Pipian" sauce
Chicken breast with black "Mole" sauce
Pork ribs in "Morita" sauce
Cochinita pibil (Mayan style pork)
Poc Chuc (Marinated grilled pork with roasted onions and tomato sauce)
Suckling pig confit with sautéed potatoes and plum sauce
Adobo beef fillet tacos with pineapple and fried onions (4)
Ox tongue with pineapple (Barroco style with chorizo, almonds, raisin and pineapple)
Beef fillet medallions with "manchamanteles" sauce
"Arrachera" beef skirt, 330 grams, guacamole, beans and grilled cactus leaves
Rib eye steak 400 grams, baked potato and grilled cactus leaves
Lamb "Mixiote" (marinated in adobo and slow cooked)
Shrimp in dry chipotle chile sauce
Shrimp in tamarind and chipotle sauce
Grilled fillet of salmon with sautéed dried chile peppers
Red Snapper with Hibiscus sauce
Red Snapper Veracruz style