

# 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 LECHE

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

\$65.00 + taxes

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